



## Feed Me \$65pp

### Snacks

Kangaroo island oysters   each / ½ Doz / Doz	3.5/18/34
Selection of South Australian cured meats, pickles, radish	28
Duck liver parfait, pear, raisin, brioche	9

### Entrees

Smoked snook pate, sourdough, shallot, chive, crème fraiche	14
Port Lincoln kingfish sashimi, ponzu, cucumber, coriander	19
Grilled Spencer Gulf prawns, confit garlic and chilli	21
White asparagus, woodside goats curd, nasturtium, prosciutto	17

### Mains

Island Pure ricotta gnocchi, peas, broad beans, raisins	27
King George whiting 'milanese', cabbage slaw, herb mayo, lemon	33
Locally caught sustainable fish, quinoa & barley risotto, mushroom	32
KI lamb rump, local sugarloaf cabbage, pancetta, turnip	34
250g English shorthorn rump cap   700g SA angus ribeye on the bone	34/70

*Both served with grilled sauerkraut, jus & onion chutney*

### Sides

Organic cos heart, sauce gribiche, toasted breadcrumbs	8
Grilled currency creek broccolini, buttermilk curd, muntrie dressing	9
Fried Kangaroo Island potatoes, rosemary salt	10

### Desserts and cheese

Coconut parfait, chocolate & honey mousse, mandarins	14
KIB stout cake, salted caramel sauce, pink flesh orange	14

See blackboard for local and international cheese selection

*All cheese served with homemade crackers and condiments*

Sunset Food and Wine requests patrons with food allergies to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs. However we cannot be held responsible for traces of allergens.

2% surcharge on Credit Card payments