



Feed Me \$72pp

Snacks

Kangaroo island oysters each / ½ Doz / Doz	4/23/45
Selection of South Australian cured meats, pickles, radish	29
Duck liver parfait, pear, raisin, brioche	14

Entrees

Smoked snook pate, sourdough, shallot, chive, crème fraiche	17
Port Lincoln kingfish sashimi, ponzu, cucumber, coriander	21
Grilled Spencer Gulf prawns, confit garlic and chilli	22
Kangaroo island octopus, sweetcorn, walnut	18
Local asparagus, woodside goats curd, nasturtium, prosciutto	18

Mains

Island Pure ricotta gnocchi, peas, runner beans, tea soaked raisins	29
King George whiting 'milanese', cabbage slaw, herb mayo, lemon	35
Locally caught fish, curried cauliflower, crispy curry leaves	34
KI lamb rump, garden zucchini, fennel ketchup	35
250g English shorthorn rump cap 350g cape grim cuberoll	36/42

Both served with grilled sauerkraut, jus & onion chutney

Sides

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

Desserts and cheese

Mt Compass strawberry parfait, coconut, chocolate & honey mousse	14
KIB stout cake, salted caramel sauce, pink flesh orange	14
Baked lemon tart, whipped crème fraiche, lime meringue	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