



## **Feed Me \$72pp**

### **Snacks**

Selection of South Australian cured meats, pickles, radish	29
Duck liver parfait, pear, raisin, brioche	15

### **Entrees**

Smoked snook pate, sourdough, shallot, chive, crème fraiche	18
Port Lincoln kingfish sashimi, ponzu, cucumber, coriander	22
Seadragon farm tomato, woodside goats curd, pickled fennel, cucumber	17
Spiced kingfish wing, romesco sauce, kimchi	21

### **Mains**

Hindmarsh valley ricotta gnocchi, mushroom, tarragon	31
King George whiting 'milanese', cabbage slaw, herb mayo, lemon	38
Locally caught fish, sweetcorn, zucchini, guanciale	36
KI lamb rump, eggplant, local black garlic, kale	37
250g English shorthorn rump cap   350g cape grim cuberoll	38/42
<i>Both served with grilled sauerkraut, jus &amp; onion chutney</i>	

### **Sides**

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

### **Desserts and cheese**

KI honey parfait, local stone fruit, walnut, caramelised puff	14
KIB stout cake, salted caramel sauce, orange, vanilla ice cream	14
Poached quince, rhubarb and custard tart, almond ice cream	14
See blackboard for local and international cheese selection	
<i>All cheese served with homemade crackers and condiments</i>	

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

2% surcharge on Credit Card payments