



Feed Me \$75pp

Snacks

Kangaroo island oysters each / ½ Doz / Doz	4/23/45
Smoked KI snook pate, herb flatbreads, pickled cucumber	14

Entrees

Roasted asparagus, local egg, goats curd, herb and caper dressing	18
Port Lincoln kingfish sashimi, smoked yoghurt, kohlrabi and kimchi salad	22
KI squid, pickled carrot, chorizo, cucumber and fennel salad	17
Kangaroo Island lamb tartare, celeriac remoulade, egg yolk jam, KI potato crisp	18

Mains

Parisienne gnocchi, Jerusalem artichoke, shitake, hazelnut	31
King George whiting 'milanese', cabbage slaw, herb mayo, lemon	36
Locally caught fish, smoked boston bay mussels, farfalle pasta, wakame	34
English shorthorn rump cap, charred carrot, sauerkraut, mustard jus	38
Nomad farm chicken, caramelised turnip, fermented turnip, kale	37

Sides

Iceberg, watercress dressing, pickled shallot, parmesan	8
Roasted brussels sprouts, Fleurieu macadamia, honey and sherry vinegar	9
Kangaroo island potato dauphinois, local black garlic	11

Desserts and cheese

Chocolate soufflé, last season's quince, meru miso and koji ice cream	16
Whipped cheesecake, rhubarb, blood orange, anzac biscuit	14
Caramel flan, Ki roasted coffee ice cream	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 endeavor to accommodate your dietary needs. However we cannot be held responsible for traces of allergens.

2% surcharge on Credit Card payments