



Degustation menu \$89/pp  
Beverage match \$59/pp

Kangaroo Island oyster, Cape Malay dressing  
Cheddar croquette, KI black garlic  
Kangaroo Island lamb tartare, nori  
*David Franz 'Golden Scrumpy', Barossa Valley, 2016*

Salmon sashimi, grapefruit, finger lime, dill  
*Heggies Vineyard Estate Riesling, Eden Valley, 2017*

Confit KI egg yolk, mushroom, peas, cavatelli  
*Sunset Winery Sauvignon Blanc, Kangaroo Island 2014*

King George whiting, pumpkin & crab bisque, local squid  
*The Islander Estate 'Wally White' Semillon, Kangaroo Island 2016*

Pork belly and loin, apple, turnip  
*Rockford 'Riffle Range', Barossa Valley, 2015*

\*Cheese and condiments  
Supplement \$9 per person

Whipped cheesecake, rhubarb, mandarin, blood orange  
*Derwent Estate 'Late Harvest' Riesling, Tasmania, 2015*

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.

1.5 % surcharge on Credit Card payments