



## Feed Me \$80pp

### Snacks

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

### Entrees

Roasted white asparagus, local egg, goats curd, herb and caper dressing	21
Port Lincoln kingfish sashimi, smoked yoghurt, kohlrabi and kimchi salad	22
KI octopus, yellow pepper romesco, chorizo, green olive	18
Kangaroo Island lamb tartare, beetroot remoulade, egg yolk jam, KI potato crisp	18

### Mains

Parisienne gnocchi, eggplant, semi dry tomato, ricotta	35
KI King George whiting 'milanese', cabbage slaw, herb mayo, lemon	38
Catch of the day, boston bay mussels, crushed peas, zucchini flower	37
230g Darling Downs wagyu 9+ rump, carrot, sauerkraut, mustard jus	45
Nomad farm chicken, charred sweetcorn, polenta, kale	37

### Sides

Iceberg, watercress dressing, pickled shallot, parmesan	8
Roasted Adelaide Hills carrot, hummus, sesame, KI honey	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, riverland stonefruit, 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.

1.5% surcharge on Credit Card payments