



3 course \$70pp

Homemade sourdough, KI olive oil

Entrée

KI octopus, yellow pepper romesco, chorizo, green olive
And

Roasted asparagus, local egg, goats curd, herb and caper dressing

Main Course

Parisienne gnocchi, eggplant, semi dry tomato, ricotta
And

English shorthorn rump, carrot, sauerkraut, mustard jus

Served with

Iceberg, watercress dressing, pickled shallot, parmesan
And

Kangaroo island potato dauphinois, local black garlic

Dessert

Adelaide hills strawberry, almond and pistachio bakewell tart
And

Selections of cheeses 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.

1.5% surcharge on Credit Card payments