



Brunch at Sunset Food and Wine
Every Saturday & Sunday from 8:00-11:00

Kangaroo island scrambled egg, blue swimmer crab, spring onion, tomato, sourdough - 23

Without crab - 16

Croque madame, smoked ham hock, gruyere cheese, truffle, fried egg - 19.5

Coconut and Adelaide hills strawberry bircher, Fleurieu yoghurt, toasted almond, KI honey - 18

Breakfast cassoulet, sausage, pork belly, Kangaroo island poach egg, sourdough - 23

Kangaroo island KIS gin cured salmon, barley, freekah & kale salad, avocado - 22

Ask our staff for fresh cold pressed juice of the day - 8

All our Coffee Specialities are being prepared with the Coffee beans of the 'Rio Coffee' group - 4.5
add a double shot | soy milk for \$0.50

Tea Drop- young tea lovers who travel the world, to find the greatest and most exciting tea leaves - 4.5

English Breakfast / Supreme Earl Grey / Spring Green / Lemongrass Ginger / Peppermint

Malabar Chai, prepared with hot milk & KI honey - 5

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