



## Feed Me \$80pp

### Snacks

Kangaroo island oysters   each / ½ Doz / Doz	4.5/26/53
Smoked KI snook pate, herb flatbreads, pickled cucumber	14

### Entrees

Heirloom tomato, spiced quail egg, garden zucchini chutney, wagyu jerky	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 grain fed angus sirloin, carrot, sauerkraut, mustard jus	43
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
Fried Kangaroo island potato, porcini salt	11

### Desserts and cheese

Chocolate soufflé, blood plum, meru miso and koji ice cream	16
Adelaide hills strawberry, almond and pistachio bakewell tart, peach sorbet	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 Cards payments