



\$98/pp Feed Me menu

Oyster, spiced mignonette, native herb oil

Chicken & squid 'dim sim', mushroom ketchup

Oat sourdough, whipped ricotta, honey

Raw fish, apple, celery & kale dressing, fennel

Potato, corn, mussel & smoked snook chowder

Braised rabbit, broad bean, mushroom & pecorino pasta

King George whiting, silverbeet, fermented kohlrabi, apple & dill

Local leaves, citrus, honey & seed mustard dressing

Rhubarb, white chocolate mousse, yoghurt sorbet

Comte, baked apple jam, caraway seed cracker

\$89/pp 3 course menu

Oat sourdough

Oyster, spiced mignonette, native herb oil

Or

Raw fish, apple, celery & kale dressing, fennel

Or

Potato, corn, mussel & smoked snook chowder

Braised rabbit, broad bean, mushroom & pecorino pasta

Or

King George whiting, silverbeet, fermented kohlrabi, apple & dill

Add side \$12

Rhubarb, white chocolate mousse, yoghurt sorbet

Or

Comte, baked apple jam, caraway seed cracker

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 Debit, Visa and MasterCard. 2% surcharge on Amex

17% SURCHARGE ON TOTAL BILLS FOR ALL PUBLIC HOLIDAYS & SUNDAYS



We opened Sunset Food and Wine in 2016 with the goal of highlighting the abundance of produce available exclusively here on Kangaroo Island.

Seven successful years on, this remains very much our focus.

Our aim is to serve you a multi-course menu with at least one or more of the ingredients in each dish sourced from the Island.

For summer 2025 our menu showcases produce from the following:

Kangaroo Island Ligurian Bee Co - Kingscote

Kangaroo Island Oats – Vivonne Bay

KI Oyster – American River

Lamb from various farmers – Kangaroo island

KI Fresh Seafood - Kingscote

Kangaroo Island Mushrooms – Cape Borda

Fryar Eggs

Juniper Rise - Brownlow

Old Picnic Garden – Dudley Peninsula

Kangaroo Island Olives – Nepean Bay