

Entrées

Kangaroo Island Smoked Olives (v) (gf)

Locally Grown Smoked Olives served with Crusty Bread

\$8.50

Parmesan Garlic Bread (v)

Ciabatta Pieces, Doused in Garlic Butter & Topped with Chives & Shaved Parmesan Cheese

\$8.50

Ciabatta with K.I Olive Oil (v)

Served with House-made Lemon Myrtle & Cashew Nut Dukkah

\$9.00

Soup of the Day (gf-o)

Served with a Local Warm Dinner Roll

\$13.50

Garlic Prawns

Sauteed in a Garlic, White Wine Cream & Served with Jasmine Rice

Entree \$17.50 Main \$32.50

Haloumi & Pumpkin Arancini Balls

Haloumi, Pumpkin & Risotto Combined & Hand Rolled into Balls & served on Tomato Aioli

\$14.00

Pan-Fried Scallops

Served in a Coconut and Turmeric Cream Sauce and a Papadum

\$17.50

Green Salad (v)

Green Salad of Baby Spinach, Pine Nuts & Parmesan with a Sticky Balsamic & K.I Honey

Dressing

Entree \$13.00 Main \$25.50

K.I South Rock Lamb Chorizo & Haloumi Salad (gf)

Grilled Local Lamb Chorizo & Fried Haloumi on a bed of Salad Greens & Cherry Tomatoes

\$18.00

Meats of Kangaroo Island Platter (gf-o)

Selection of Local Meats Including Smoked Goose, Pork Chorizo, Ham, Lamb Chorizo, served with Bread & Pickles

\$22.00

(v) - Vegetarian (gf) - Gluten Free (-o) - Option Available

Mains

Local Catch of the Day (gf)

Topped with K.I Gin & Bitter Lemon Chutney with Steamed Seasonal Greens & Warm Potato Salad

\$33.50

Warm Moroccan Roasted Vegetable Salad (v) (gf)

Roasted Sweet Potato, Cherry Tomatoes, Onion, Red Capsicum, Zucchini, Infused with Moroccan Spices on a bed of Quinoa & Baby Spinach Salad with a Side of Minted Yoghurt

\$31.50

Herb Crusted Chicken Breast (gf)

On a bed of Creamy Mash Potato, With Roasted Pumpkin & KI Sticky Fig Syrup

\$31.50

Thai Green Curry (gf) (v-o)

Coconut Based Curry, infused with Coriander, Mint, Lemongrass & Ginger Served with Jasmine Rice and a Choice of Char-Grilled Chicken Breast or Vegetables

\$32.50

Crispy Skin Duck Legs (gf)

Served on a Bed of Creamy Mash Potato, with Asparagus & a Local Quandong Glaze

\$35.50

Twice Cooked Lamb (gf)

Kangaroo Island South Rock Lamb, Slow Cooked in a Rich Tomato and White Wine Sauce, Served with Roasted Cocktail Potatoes & Roasted Carrots

\$33.50

Kangaroo Loin (gf)

Served with a Delicious Red Wine Jus, On a Bed of Paris Mash Potato with Local KI Muntrie Berry & Beetroot Relish

\$35.50

Scotch Fillet (Beef) (gf-o)

Angus Beef Scotch Fillet, Char Grilled with Seasonal Vegetables and a Creamy Pepper Sauce with a Potato Rosti

\$35.50

Sides

Garden Salad - \$8.00
Paris Mash Potato - \$8.00
French Fries - \$8.00

Jasmine Rice - \$8.00
Crusty Dinner Roll - \$2.50
Local Sliced Bread - \$4.50
Seasonal Vegetables - \$8.00

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Desserts



* House Specialty *

Kangaroo Island Honey Cheesecake (gf-o)

Served with Berry Compote and a House Made Biscuit, Made with World Famous Kangaroo Island Ligurian Honey and Cream Cheese

\$17.00

Slow Baked Chocolate Tart

Served with Salted Caramel Sauce, Shaved Chocolate & a Scoop of Honey Ice Cream

\$16.00

Apricot & Almond Cake (gf)

Served with a Delicious Passionfruit Curd & Whipped Cream

\$15.00

Gin & Lemon Cake

Served with Kangaroo Island Wild Gin & Lemon Syrup & a Scoop of Lemon Gelato
(not for Under 18's)

\$16.00

Trio of Ice Cream

Scoops of Ice Cream (Honey, Chocolate, Strawberry) served with a Honey Biscuit

\$12.50

Affogato

Espresso served with House Made Honey Ice Cream & Kangaroo Island Honey Liqueur

\$19.00

Cheese & Fruit Plate

Cheddar, Blue, Brie & Locally Produced Macheho Cheeses, served with Sticky Fig, Grapes,
Sliced Apple & Water Crackers

For One - \$19.00 For Two - \$30.50

Add a Scoop of Honey Ice Cream to your dessert for \$2.50

(gf) - Gluten Free (-o) - Option Available