

beers on tap  
pint 425ml // imperial pint 570ml

STELLA (300ML/500ML)	7.50 / 11.00
GREAT NORTHERN BLACKFISH (MID)	7.00 / 10.00
GREAT NORTHERN WHITEFISH	7.50 / 11.00
MATILDA BAY FROTHY	7.50 / 11.00
CARLTON DRY	8.00 / 11.50
COOPERS PALE ALE	8.00 / 11.50
WILD YAK PACIFIC ALE	8.50 / 12.00
COOPERS SESSION ALE	8.50 / 12.00

sparkling

MORGAN'S BAY South Eastern Australia	7.00 28.00
DUDLEY BUBBLY NV  Kangaroo Island	32.00
DUDLEY MARY'S BLUSH  Kangaroo Island	32.00
SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR Victoria	34.00
STERLING PROSECCO South Eastern Australia	38.00
JACOB'S CREEK CHARDONNAY PINOT NOIR South Eastern Australia	38.00

champagne

MUMM CHAMPAGNE France	95.00
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wine served 150ml // 250ml

riesling

GISA POLISH HILL RIVER Clare Valley	36.00
PENFOLDS AUTUMN Clare Valley	40.00
FALSE CAPE  Kangaroo Island	42.00

chardonnay

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 30.00
DUDLEY ISLAND  Kangaroo Island	38.00
SALTRAM 1859 Eden Valley	8.00 / 11.50 39.00
FALSE CAPE THE CAPTAIN  Kangaroo Island	59.00

sauvignon blanc

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
DUDLEY GRASSY FLAT  Kangaroo Island	34.00
SQUEALING PIG Marlborough, NZ	8.50 / 12.00 37.00
GISA ARC Adelaide Hills	40.00
BAY OF SHOALS  Kangaroo Island	42.00
FALSE CAPE SILVER MERMAID  Kangaroo Island	44.00

moscato

TGALLANT JULIET Mornington Peninsula	7.50 / 11.00 32.00
DUDLEY RIPPLE  Kangaroo Island	38.00

pinot

CAPE SCHANCK, PINOT GRIGIO Mornington Peninsula	8.00 / 11.50 36.00
HAZYBLUR, PINOT GRIS Kangaroo Island	40.00

rosé

TRUVEE South Eastern Australia	8.00 / 11.50 38.00
DUDLEY 'PINK' BAY  Kangaroo Island	38.00
SQUEALING PIG Marlborough, NZ	8.50 / 12.00 40.00

pinot noir

SQUEALING PIG Marlborough, NZ	9.00 / 12.50 44.00
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cabernet sauvignon

WYNNS THE GABLES Coonawarra	8.00 / 11.50 38.00
JACOB'S CREEK BAROSSA SIGNATURE Barossa	9.00 / 12.50 45.00
HAZYBLUR  Kangaroo Island	49.00
PENFOLDS MAX'S Barossa	55.00

cabernet merlot

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
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merlot

DUDLEY  Kangaroo Island	43.00
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shiraz cabernet

MORGAN'S BAY South Eastern Australia	7.00 / 10.50 28.00
PENFOLDS KOONUNGA HILL 76 Barossa	8.00 / 11.50 45.00
THE ISLANDER 'BARK HUT' ROAD  Kangaroo Island	48.00

shiraz



SEPPELT THE DRIVES Heathcote	9.00 / 12.50 31.00
GISA ARC Barossa	35.00
SALTRAM 1859 Barossa	8.50 / 12.00 39.00
JACOB'S CREEK BAROSSA SIGNATURE Barossa	39.00
THE ISLANDER ESTATE THE RED  Kangaroo Island	43.00
PEPPERJACK Barossa	45.00
DUDLEY PORKY FLAT  Kangaroo Island	58.00

## STARTERS

Grab one to start or a few to share!

<b>CHEESY GARLIC BREAD</b> 	<b>10</b>
confit KI garlic, cheese, herb oil // V	
<b>AMERICAN RIVER OYSTERS</b>	<b>4 EA</b>
natural // Kilpatrick // seaweed salad & citrus // GF	
<b>HALOUMI</b>	<b>14</b>
pan fried, tomato, Spanish onion, herb salsa // V	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>14</b>
aioli // GF	
<b>PLANK COOKED KI YUMBAB ABALINI</b> 	<b>10</b>
cedar plank, KI garlic, miso dressing // GF	
<b>STUFFED EGGPLANT</b>	<b>14</b>
red lentils, pickled garlic salsa, raspberry vinaigrette // VG	


## SOMETHING TO SHARE

<b>CHEESE PLATE (2-4 PEOPLE)</b>	<b>60</b>
a selection of local cheeses, fresh fruit, dried fruit, nuts, crackers, wafers, breads // V	
<b>GRAZING PLATE (2-4 PEOPLE)</b>	<b>40</b>
jack fruit samosas, dolmades, olives, chorizo, marinated capsicum, chargrilled vegetables, dips, breads // GFA, VA	
<b>AUSTRALIAN SEAFOOD PLATE (2-4 PEOPLE)</b> 	<b>60</b>
KI Yumbab abalini, smoked fish, KI marron claws, prawns, scallops, oysters, mussels, squid, flat bread, condiments // GFA	
<b>AUSTRALIAN SEAFOOD PAELLA (1-2 PEOPLE)</b> 	<b>50</b>
mussels, squid, KI Yumbab abalini, scallops, chorizo, local crab, pickled garlic salsa, Spanish rice, sofrito sauce // GFA	

## BURGERS

<b>MOROCCAN CHICKEN BURGER</b>	<b>24</b>
bacon, lettuce, tomato salsa, aioli, with tahini yoghurt dressing, chips	
<b>THE ANGUS BEEF BURGER</b>	<b>23</b>
cheddar cheese, bacon, tomato, lettuce, caramelised onion, aioli, chips, tomato ketchup	
<b>THE ANGUS STEAK SANDWICH</b>	<b>22</b>
slow-cooked scotch fillet, bacon, cheddar cheese, lettuce, tomato, caramelised onion & chilli jam, aioli, on grilled sourdough, chips, tomato ketchup	
<b>HALOUMI BURGER</b>	<b>22</b>
pan fried haloumi, chargrilled vegetables, rocket, beetroot relish, chips, ranch sauce // V, GFA	


## MAINS

<b>KI KING GEORGE WHITING</b> 	<b>29</b>
battered fillets, coleslaw, chips, tartare <i>Recommended wine: Bay of Shoals Sauvignon Blanc</i>	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>24</b>
salad, chips, aioli // GFA <i>Recommended wine: Hazyblur Pinot Gris</i>	
<b>LAMB SHANK</b>	<b>26</b>
slow braised lamb shank, skordalia, greens, craisins <i>Recommended wine: Dudley Merlot</i>	
<b>CHICKEN SCHNITZEL</b>	<b>24</b>
salad, chips, your choice of sauce add parmigiana topping <i>Recommended wine: Morgan's Bay Cabernet Merlot</i>	
<b>SPICED CHICKEN BREAST</b>	<b>30</b>
lemon garlic butter broccolini, roasted pumpkin, tomato salsa, tahini yoghurt dressing <i>Recommended wine: Squealing Pig Pinot Noir</i>	
<b>SUMAC ROASTED PUMPKIN</b>	<b>24</b>
broccolini, toasted almonds, heirloom tomatoes, lemon oil // VG <i>Recommended wine: Dudley 'Pink' Bay</i>	




## STEAKS

Cooked to your liking. All served with crispy smashed KI potatoes & lemon garlic butter broccolini

<b>250G SLOW-COOKED ANGUS SCOTCH</b>	<b>36</b>
<i>Recommended wine: Wynn's The Gables Cabernet Sauvignon</i>	
<b>300G PORTERHOUSE</b>	<b>32</b>
<i>Recommended wine: Penfolds Koonunga Hill 76 Shiraz Cabernet</i>	
<b>400G RIB EYE</b>	<b>45</b>
<i>Recommended wine: Pepperjack Shiraz</i>	
<b>MAKE IT SURF'N'TURF</b> 	<b>9</b>
poached KI marron in garlic cream sauce	
<b>SAUCES</b>	
Creamy mushroom // Three pepper // Gravy // Diane Kangaroo Island garlic cream	


## SIDES

<b>COLESLAW</b> // V, GF	<b>8</b>
<b>CRISPY SMASHED KI POTATOES</b> // V, GF 	<b>8</b>
<b>FRESH GARDEN SALAD</b>	<b>8</b>
house dressing // V, GF	
<b>BOWL OF CHIPS</b>	<b>8</b>
aioli // V	
<b>STEAMED SEASONAL VEGETABLES</b> // V, GF	<b>8</b>
<b>GARLIC &amp; LEMON MASH POTATO</b> // V, GF	<b>8</b>

## SALADS

<b>VEGAN BURRITO BOWL</b>	<b>24</b>
avocado, corn, refried beans, chickpeas, lettuce, wild rice, tomato salsa, chilli & avocado dressing // VG, GF <i>Recommended wine: Dudley 'Pink' Bay Rosé</i>	
<b>CAESAR SALAD</b>	
original // GFA	<b>19</b>
grilled chicken breast // GFA	<b>24</b>
smoked local fish // GFA	<b>26</b>
<i>Recommended wine: Bay of Shoals Chardonnay</i>	
<b>GRILLED CHICKEN SALAD</b>	<b>22</b>
quinoa, beetroot, baby spinach, almonds, parmesan, white balsamic & olive oil dressing <i>Recommended wine: Dudley 'Pink' Bay Rosé</i>	

## DESSERTS

<b>STICKY DATE</b>	<b>11</b>
butterscotch sauce, cream, vanilla bean ice cream // V	
<b>WARM CHOCOLATE BROWNIE</b>	<b>12</b>
chocolate fudge sauce, macadamia ice cream // V	
<b>KANGAROO ISLAND HONEY PANNA COTTA</b> 	<b>11</b>
honeycomb pieces, taro ice cream // V	
<b>AFFOGATO</b>	<b>16</b>
espresso shot, vanilla bean ice cream, your choice of liqueur // V	
<b>ICE CREAM SCOOP</b>	<b>4 EA</b>
see blackboard for flavours // V	



**PLEASE ORDER AT THE COUNTER**  
**A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS**  
**V - VEGETARIAN // VA - VEGETARIAN OPTION AVAILABLE**  
**VG - VEGAN // GF - GLUTEN FREE**  
**GFA - GLUTEN FREE OPTION AVAILABLE**