



PLATTERS

Your choice of charcuterie & cheese, served with crackers & pickles / crackers & quince

1 choice - 16

2 choice - 29

4 choice - 57

Prosciutto di San Daniele 16 months

Wagyu Bresaola +3

Pure Pork Salami

Comte semi hard - FRA

Ash brie - Adelaide

Gorgonzola blue - ITA

SMALL

Smoked KI olives 8.5

Homemade focaccia, KI olive oil 8

Prawn toast, Welsh rarebit, gentlemen's relish 18

Burrata, heirloom tomato, balsamic, Parker House rolls 20

KI snook pate, pickles, focaccia 16

Baked local beetroot salad, ricotta, prosciutto 24

*** Vegetarian available upon request*

Eye fillet carpaccio, parmesan custard, capers, EVO 25

Kingfish crudo, green tomato, nectarine, coconut dressing, nori 26

Toastie 21

Tuna melt, red onion, béchamel, cheese, pickled cauliflower

MAINS

Lumache pasta, pork and fennel sausage, broccoli pesto, chilli, pecorino 35

*** Vegetarian available upon request*

Roasted half/whole poussin, romesco sauce, grilled lemon 26/45

KI lamb shoulder pie, mash potato, creamed leeks, madeira 30

SIDE

Locally grown mixed salad leaves, vinaigrette 10

DESSERT

KI honey panna cotta, strawberry, roasted macadamia 14

Affogato, espresso, vanilla ice cream 10

Add liquor +10