

# *Tirage*

On Kangaroo Island

## PLATTERS

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

1 choice - 16

2 choice - 28

4 choice - 53

Prosciutto di Parma 16 months  
Wagyu Bresaola +3  
Pure Pork Salami

Maffra Black Wax Cheddar - VIC  
Kris Lloyd Camembert - SA  
Woodside Chevre, lemon myrtle - SA

## SMALL & SHARING

Smoked KI olive	8.5
Focaccia and KI olive oil	7
Oyster natural, mignonette dressing each/half dozen/dozen	6/30/59
Oyster garlic butter, each/half dozen/dozen	6.5/33//68
Bruschetta, local heirloom tomato, balsamic, basial mayo	16
KI snook pate, pickles, focaccia	16
Burrata, EVO, focaccia	23
Eye fillet carpaccio, parmesan custard, capers, EVO	25
Prosuctto, fior di latte, marinated mushroom, garlic focaccia	28
Sourdough toastie	18.5
Cheese, caramelised onion, chilli jam + tomato basil dunk soup pot	
<i>Add ham +5</i>	

## LAGER

Lumache pasta, pumpkin, burrata, pumpkin seed pesto	28
Add smoked chicken +6	
Mafaldine pasta, pork and fennel sausage, tomato, chilli, pecorino	34
Smoked KI lamb shoulder pie, mash potato, creamed leek, madeira	30

## SIDE

Locally grown mixed salad leaves, Dijon vinaigrette	10
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## DESSERT

Choux buns, vanilla ice cream, chocolate sauce	14
Affogato, espresso, vanilla ice cream	10
Add liquor +10	

1.5% surcharge on all credit cards. 20% surcharge for all public holiday  
Food allergies & Intolerants, please speak to our staff when making your order