

Reflections

To Start

SOURDOUGH LOAF - 12

KI extra virgin olive oil (EVO) and balsamic vinegar

KANGAROO ISLAND OLIVE TRIO (VE) – 18

Smoked kalamata olives, truffle scented olive tapenade, lemon myrtle infused Feta, toasted sourdough.

Entrée

WILD MUSHROOM ARANCINI (V) -18

Truffle aioli, Parmesan, porcini powder (3)

YAKITORI DUCK SKEWERS (skin on) – 24

Pickled mustard greens, yuzu kosho (green chilli paste), fennel and finger lime salt.

AMERICAN RIVER OYSTERS (6)

Natural - 26

Kilpatrick – 28

Main Course

WAGYU RUMP MARBLE SCORE 9 (GF) - 55

Roasted butternut pumpkin, leeks, charred broccolini, horseradish cream, red wine jus

BAY OF SHOALS K.I. KING GEORGE WHITING (GF) - 46

Pan fried in lemon caper, dill butter, kohlrabi, fennel, beetroot, rémoulade, snow peas

CRUMBED FREE RANGE PORK CUTLET - 38

KI smashed potato, sauerkraut, green peppercorn sauce

PRAWN AND CHORIZO PENNE - 35

Garlic, chili, parsley, sugo, cream, pecorino cheese

SPICED CAULIFLOWER AND HEIRLOOM BEETROOT SALAD (VE) (GF) (DF) - 31

Leafy greens, pistachio nuts, pomegranate, sumac, humus, balsamic vinaigrette

ADD MARINATED CHICKEN – 8

Sides

KANGAROO ISLAND POTATOES (GF) – 12

Local potatoes, roasted in wagyu fat & caramelized shallots,

Perfect with our meat dishes!

WARM GREENS – 12

Seasonal greens, almond butter, toasted almonds flakes (GF DF VE)

LEAFY GREEN SALAD – 9

House made, lemon, organic K.I. honey, and fresh dill vinaigrette.

Our restaurant kitchen handles a variety of ingredients, including milk, wheat, soybean, shellfish, tree nuts, sesame, peanuts, and eggs, along with other allergens. While we take every precaution to prevent cross-contamination, please be aware that there is a possibility of inadvertent presence of allergens in our food.

Please note: a minimum of one main course per person is applicable.

Sorry- No separate accounts.

We are happy to split your bill evenly over your table.

GF – Gluten Free V – Vegetarian VE –Vegan.

A SURCHARGE OF 15% APPLIES ON ALL PUBLIC HOLIDAYS