



SAMPHIRE

LOCAL SEAFOOD CUISINE

Degustation Menu

Pheasant rillettes

Homemade sourdough and pickled eggplant

American River Pacific Oyster

Champagne sorbet and pickled shallot

Blue Swimmer Crab Bisque

Mascarpone cream

KI Green Lip Abalone

Verde sauce

KI Lobster Ravioli

Shells butter and Serrano

Wagyu Porterhouse

Parsnip puree and roasted shallot

Or

Kingfish Wing

Samphire butter and pea puree

Flour-less Chocolate Cake

Home-made wattle seed gelato

Beverages

Wines

The Islander Petiyante (Kangaroo Island)	\$69
Hill & Coast Sauvignon Blanc (Adelaide Hills)	\$52
Lloids Brothers Pinot Grillo (Adelaide Hills)	\$59
Lloids Brothers Pinot Noir Rose (Adelaide Hills)	\$59
The Islander viognier (Kangaroo Island)	\$59
The Islander "Wally White" Semillon (Kangaroo Island).	\$75
The Islander "Enigma". Orange wine (Kangaroo Island)	\$75
The islander Fume Blanc Kangaroo Island	\$75
Hill & Coast Shiraz (McLaren Vale).	\$52
The islander Shiraz (Kangaroo Island).	\$59
The Islander Sangiovese (Kangaroo Island).	\$69
The Islander Tempranillo (Kangaroo Island).	\$69
The Islander "Independence" Malbec (Kangaroo Island)	\$175

Beer

Coopers Pale ale	\$10
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Spirits

Macallan Quest Single malt	\$15
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The Ardmore Trad. peated single malt	\$15
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Chivas Regal 12 years	\$12
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KIS mulberry gin	\$15
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Grey goose Vodka	\$15
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Absolut Vodka	\$12
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