

Entrée

Garlic Bread homemade garlic and lemon butter on toasted Ciabatta	\$3.90
Sundried Tomato Bread baked Ciabatta with sun dried tomato pesto	\$4.90
K.I.S. Prawns pan fried South Aussie prawns marinated in garlic and coriander, flamed with Kangaroo Island Spirit's lemon myrtle, pink peppercorn and lime 'Predator' liquor	\$15.90
Vegetable Tempura seasonal vegetables lightly fried in our house-made crispy batter and served on salad leaves with a dark soy, chilli and ginger dressing	\$12.90
Salt and Pepper Squid dusted in sea salt and crushed Schezuan peppercorns served with salad leaves and an Asian style dipping sauce	\$13.90
Papas Con Chorizo crispy fried potatoes with pan fried South-rock lamb chorizo and roasted tomato salsa	\$10.00
Cold Tasting Platter 3 natural American River oysters, sundried tomatoes, fire roasted red peppers, Kangaroo Island black olives, flavoured KI extra virgin olive oil and grilled bruschetta	\$15.00
Hot Tasting Plate for 2 split and char grilled KI marron, salt and pepper squid, 4 oysters tempura with Asian dipping sauce, papas con chorizo and 'Predator' liquor prawns (minimum 2 people)	\$18.00pp
American River Oysters	\$2.50 each
Natural chilled with lemon	
Kilpatrick crispy wood smoked bacon and Worcestershire	
Béarnaise rich tarragon butter	

Main Course

Chicken Roulade breast of free range chicken, rolled with fire roasted red peppers, KI Feta and fresh basil served with roast vegetables and a white wine and cream sauce	\$26.90
Moroccan Mixed Grill prime grilled porterhouse steak, kasler chop, South-rock loin chop and South-rock chorizo, glazed with KI honey and served on a bed of Moroccan spiced couscous with a chilli and apricot chutney	\$32.00
Roo kangaroo fillet, coated in bush spices and pan seared to medium-rare, with a house-made beetroot relish and quandong jus	\$27.90
KI Surf and Turf Angus prime cut eye fillet, with a bed of chunky chips, topped with half a grilled KI marron and classic béarnaise sauce	\$36.00
The Lodge Curry Island spiced curry with steamed jasmine rice, pappadum, fresh salad and an Indian pickle plate	\$25.90
Flamenco Chicken Pasta smoked paprika dusted chicken, with South-rock lamb chorizo and black olives, tossed with freshly cooked pasta and slow roasted tomato sauce	\$25.00
Fresh Island Catch fresh from the boat, in Cooper's beer batter and served with chunky chips, homemade lemon myrtle tartare sauce and a garden salad	\$POA
KI Whiting grilled with a native herb and lemon butter, served with creamy potatoes and steamed vegetables	\$29.00
The Lodge Wiener Schnitzel wafer thin veal cutlet, pan fried in a light parmesan crust and served on sauerkraut with grated apple and fried potatoes	\$28.00
KI Haloumi roasted vegetables, layered with Island Pure haloumi cheese, served with a tomato coulis and sticky balsamic glaze	\$21.50

Sides

Mediterranean Salad roasted red capsicum, KI black olives, roma tomatoes, Lebanese cucumber, Spanish onion, balsamic vinegar and extra virgin olive oil	\$8.00
Steak House Fries thick cut lightly battered chips with a side of whole egg mayonnaise	\$7.00
Steamed Vegetables broccolini, carrots and cauliflower	\$7.00
Roasted Vegetables pumpkin, zucchini and capsicum	\$7.00

Dessert

Iced Limoncello Cheese Cake home-made cheesecake with KI Spirit's Limoncello, served chilled with a berry coulis	\$12.00
Toffee Apple Crumble freshly baked apple topped with toffee sauce, oat crumble and vanilla bean ice cream	\$10.50
Pecan and Maple Tart soft and sticky nut tart served with vanilla bean ice cream	\$12.50
Poached Pear slow cooked pear, served in a brandy snap basket with Bay of Shoals Shiraz ice cream and a mulled cinnamon wine syrup	\$14.00
Rocky Road Sundae rocky road cake with vanilla ice cream and a duet of toffee and chocolate sauce, topped with whipped cream	\$10.50
Australian Cheese Plate a selection of popular cheese, dark grapes and crackers	\$16.50