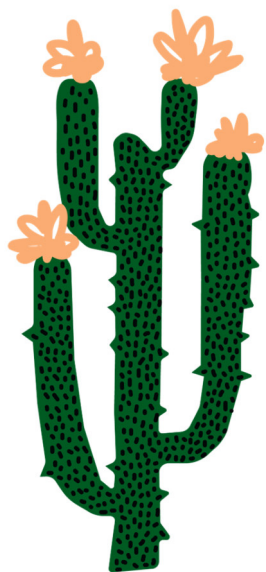


CACTUS

KINGSCOTE KI



PLEASE ORDER ALL
FOOD & DRINKS AT THE
COUNTER. THANK YOU!

20% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS**

BREAKFAST (7:30am -> 11.30am)

BIG BREAKFAST (NF) <i>(GF, DF option available)</i>	25
crispy bacon, poached eggs, herb & K.I olive oil roasted mushrooms, house-made tomato chutney, rocket, hash brown & sourdough toast	
CORN FRITTERS <i>(DF, NF, vegan/vego option available)</i>	23
beetroot puree, grilled chorizo, horseradish cream, salsa roja, coriander and mint & a poached egg	
CARROT HUMMUS BOWL (GF, DF, Vegan) <i>(NF option available)</i>	22
falafel, quinoa, sauteed kale, shaved radish, pickled carrots, house dunkah, KI sticky fig glaze and lemon vinaigrette + add poached eggs + \$5	
SMOKED SALMON (NF) <i>(GF, DF option available)</i>	23
Adel. Hills smoked salmon, sourdough toast, horseradish cream, beetroot variation, pickled onion, toasted pepitas, rocket & dill + add poached eggs + \$5	
AVOCADO + HALOUMI (Vego) <i>(GF option available)</i>	21
smashed avocado, grilled haloumi & house dunkah, on toasted sourdough w/ KI sticky fig glaze, rocket, mint & shaved radish + add poached eggs + \$5	
BUTTERMILK PANCAKES (2pc) (NF)	18
STRAWBERRY - fresh berries, maple syrup & vanilla ice cream	19
MAPLE BACON - grilled bacon, maple syrup & vanilla ice cream	
GRANOLA <i>(DF option available)</i>	17
house-made KI oat, almond, coconut & cranberry granola, Fleurieu greek style yoghurt, organic KI honey, seasonal fruits	
BREAKY ROLL <i>(GF, DF, vego option available)</i>	19
bacon, avocado, fried egg, w/ chipotle mayo, BBQ sauce & rocket on a toasted sesame bun + add hashbrown \$2.5	
EGGS ON TOAST (Vego, NF) <i>(GF/DF option available)</i>	14
2 x poached free range eggs on sourdough toast, rocket salad and lemon vinaigrette	
FRUIT TOAST (2pcs) (Vego)	12
D'Estrees bakery- sourdough fig & almond fruit toast w/ our house-made whipped marmalade butter	

Extras/Sides

+ hash brown \$2.5, + 1x poached egg \$2.5, + Adel. Hills smoked salmon \$8
+ roasted mushrooms \$4.5, + bacon \$6
+ GF toast \$2.5 + tomato/chili chutney \$3, + haloumi \$5,
+ smashed avocado \$4.5, + chorizo \$5

LUNCH (11.30am -> 2.30pm)

FRIED CHICKEN BURGER <i>(GF/celiac option available)</i>	26
korean bbq sauce, asian slaw, pickles, aioli and chips	
FRIED TOFU BURGER (Vego) <i>(GF option available)</i>	24
korean bbq sauce, asian slaw, pickles, aioli and chips	
PRAWN PAPPARDELLE AL BIANCO (NF)	28
<i>(GF, DF option available)</i> australian prawns, tomatoes, fresh basil sauteed in white wine and finished with parmesan and black pepper.	
PULLED PORK TACOS (2pcs) (NF, DF)	24
12 hr. smoked pulled pork on flour tortillas, slaw, salsa roja, chipotle mayo, pickles	
DUMPLINGS (8pcs) (DF)	25
pork & cabbage dumplings served with housemade chilli oil, black vinegar, bean sprouts, coriander, sesame, fried shallots and spring onion + steamed rice \$4.50	
CHICKEN CURRY (mild) (NF) <i>(GF, DF, celiac, vegan/vego option available)</i>	28
malaysian style coconut & turmeric curry, kaffir lime, lemongrass & chili. served w/rice, green beans, garlic naan, coriander & pickled onion	
TUNA SOBA SALAD (NF) <i>(GF, celiac, vegan/vego option available)</i>	26
super fresh japanese style salad with seared tuna, cucumber, edamame, organic soba noodles, seasoned seaweed, radish, pickled ginger, sesame, fresh herbs & garlic soy dressing + fried tofu \$4 + avocado \$4.5	
FISH AND CHIPS (NF)	30
crumbed australian snapper, green salad, house made tartare sauce – served with chips	
SEASONAL MIX SALAD (GF, DF, Vegan, Vego, NF)	11
mix green salad, pickled onion, cucumber, radish with KI sticky fig, lemon vinaigrette and balsamic dressing.	
HOT CHIPS (Vego, NF)	11
w/ garlic aioli	

Please inform us about all dietaries & allergies when ordering.

Vegan / Vegetarian / Gluten Free / Lactose Free
options are available– Please ask our lovely staff