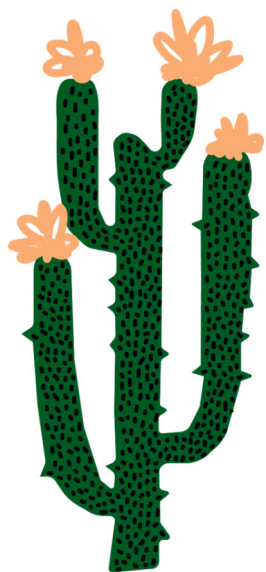


CACTUS

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>	26
crispy bacon, poached eggs, herb & K.I olive oil roasted mushrooms, house-made tomato chutney, sauteed spinach, hash brown & sourdough toast	
CORN FRITTERS (NF,GF) <i>(DF, vegan/vego option available)</i>	24
beetroot puree, grilled chorizo, horseradish cream, radish, 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 dukkah, KI sticky fig glaze & lemon vinaigrette + add poached eggs + \$5	
SMOKED SALMON (NF) <i>(GF, DF option available)</i>	24
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>	22
smashed avocado, grilled haloumi & house dukkah, on toasted sourdough w/ KI sticky fig glaze, rocket, mint & shaved radish + add poached eggs + \$5	
BUTTERMILK PANCAKES (2pc) (NF)	19
STRAWBERRY - fresh berries, maple syrup & vanilla ice cream	20
MAPLE BACON - grilled bacon, maple syrup & vanilla ice cream	
GRANOLA <i>(DF option available)</i>	18
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 & lemon vinaigrette	
FRUIT TOAST (2pcs) (Vego)	12
sourdough fig & apricot fruit toast w/ our house-made whipped marmalade butter	

Extras/Sides

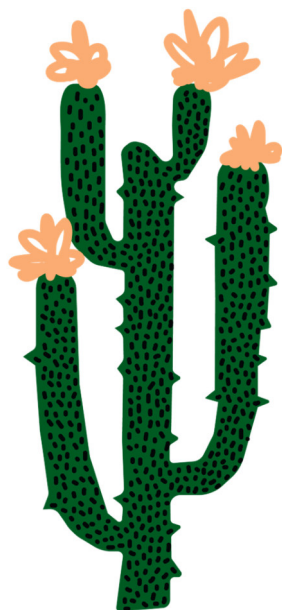
+ hash brown \$2.5, + 1x poached egg \$2.5, + Adel. Hills smoked salmon \$8
+ roasted mushrooms \$4.5, + bacon \$6
+ GF toast \$2.5 + tomato/chili chutney \$3, + haloumi \$5,
+ smashed avocado \$4.5, + chorizo \$5

LUNCH (11.30am -> 2.30pm)

HOT HONEY FRIED CHICKEN BURGER (NF)	27
<i>(DF/GF/ceeliac/vego option available)</i> hot honey sauce, lettuce, pickles, aioli & chips	
FISH BURGER (NF)(I) <i>(DF option available)</i>	29
crumbed barramundi fillet, tartare sauce, lettuce & chips	
OSSO BUCCO LINGUINE (NF) <i>(GF, DF option available)</i>	29
slow braised osso bucco, tomato sugo, linguine, gremolata, toasted breadcrumbs & shaved pecorino	
CREAMY MUSHROOM PESTO LINGUINE (NF) <i>(GF option available)</i>	26
sundried tomato, shaved pecorino, spinach, toasted breadcrumbs & parsley	
TERIYAKI CHICKEN RICE BOWL (NF,GF,DF)	28
with soy cured egg, seaweed mayo, edamame, pickled ginger, cucumber, daikon, furikake, radish, spring onions & fried shallots + fried tofu \$4	
TERIYAKI TOFU RICE BOWL (NF,GF,DF,VEGO) <i>(vegan option available)</i>	26
with soy cured egg, seaweed mayo, edamame, pickled ginger, cucumber, daikon, furikake, radish, spring onions & fried shallots + extra fried tofu \$4	
CHASHU PORK RAMEN (NF)	28
10-hr housemade broth with braised chashu pork, soy cured egg, wood-ear mushroom, seaweed, spring onions & yuzu juice	
VEGETARIAN CURRY (mild) (NF, Vegan, Vego) <i>(GF, DF, celiac, available)</i>	26
malaysian style coconut & turmeric curry, kaffir lime, lemongrass & chili. served w/rice, fried tofu, seasonal vegetables, garlic naan, coriander & pickled onion	
SEASONAL MIX SALAD (GF, Celiac, DF, Vegan, Vego, NF)	11
mix green salad, pickled onion, cucumber, radish with KI sticky fig, lemon vinaigrette & balsamic dressing.	
HOT CHIPS (GF, DF, NF, Vego)	12
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



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20% PUBLIC HOLIDAY
SURCHARGE APPLIES

COLD PRESS JUICES (500ml glass)
- ORANGE (freshly squeezed) 9
- COMBO (mixed juice of the day) 9.5
check our chalk board for daily combination*

COLD BREW ICED TEA 7.2
check our chalk board for daily combination*

COFFEE Sm | Lrg | XL
Long Black 5 | 6 | 7
Milk Coffee 5.5 | 6.5 | 7.5
Short Black 3.8
Babycino 3.2

MILK. Soy, Almond, Oat, Coconut, Lactose Free + 1
Decafe (freshly ground) + 1
Extra Shot + 1

SYRUPS. Hazelnut, Vanilla, Caramel, Strawberry + 80c
Organic Kangaroo Island Honey

HOT CHOCOLATE 5.5 | 6.5 | 7.5
MOCHA 5.5 | 6.5 | 7.5

CHAI LATTE (house-made syrup) 5.5 | 6.5 | 7.5
MATCHA LATTE 5.5 | 6.5 | 7.5

TURMERIC LATTE (house-made blend) 5.5 | 6.5 | 7.5

STICKY CHAI TEA (POT) (house-made blend) 6.2
organic black tea infused with organic KI honey,
wild fennel, lemon myrtle, ginger & indian spices

AFFOGATTO
ice cream, espresso, spiced organic honey syrup 8.50
+ add a liqueur (Frangelico or Kahlua) 15.50

ICED DRINKS WITH ICE CREAM 8.50 | 9*
coffee | straw. | vanilla | caramel | choc.
matcha | mocha* | chai – served in a tall glass
topped w/ milk of choice & vanilla ice cream

ICED LONG BLACK (Dbl.Shot) 5.5 | 6.5
ICED LATTE (Dbl.Shot) 6 | 7

ORGANIC LOOSE LEAF TEA (500ml pot) 5.9
english breakfast | earl grey | jasmine green tea
peppermint | japanese cherry | black tea ginger
lemongrass | hibiscus | rose hip | chamomile

DRINKS MENU

KIB 11
Pale Ale , IPA, Stout, Amber Ale , Xtra Pale Lager

Coopers Pale Ale | Mild Ale 10
Corona 10
Prancing Pony XPA Session Ale 11
Great Northern Lager (mid) 9
Heaps Normal Non-Alcoholic XPA 9.50

ADEL. HILLS CIDER 10
Three Oaks Apple

KIS GIN & TONIC 16
Wild Gin | O Gin

WINE BY THE GLASS 12
See chalk-board

WINE BY THE BOTTLE

SPARKLING
Springs Seed, McL. Vale – Organic* Blanc de Blanc 48
The Stoke, KI - Pet Nat 22' 45

WHITE
False Cape, Kangaroo Island – Sauv Blanc 25' 48
False Cape, Kangaroo Island – Riesling 24' 50
David Franz, Eden Valley – Riesling 21' 52
Artis Jacopin, Adel. Hills - Chardonnay 24' 42

ROSE
Springs Road, KI – Little Island Rose – Shiraz Rose 24' 44

RED
Artis Jacopin, Adel. Hills – Nero D'Avola 23' 48
BOB, McLaren Vale – 'Heretic' Touriga Blend 24' 52
BOB, McLaren Vale – 'Expat' Pinot Noir 24' 42
Springs Road, KI – Little Island Red – Shiraz 24' 52