



2019  
SEALINK  
KANGAROO  
ISLAND CUP

LONG LUNCH **MENU**

**ON ARRIVAL**

Mezzethaki board // Greek cheeses, warm marinated  
KI Olives, pickled KI Calamari, chargrilled vegetables,  
Loukaniko, Tzatziki + pita bread

**ENTRÉE**

Pumpkin arancini, sundried tomato, roast capsicum,  
rocket, red onion, roasted KI Garlic + tomato vinaigrette

**MAIN // ALT. DROP**

Charcoal grilled Black Angus scotch fillet with  
southern spice mix, smashed potato with  
KI Garlic Salt infused herb butter, roast forrest  
mushroom, broccolini + red wine jus

or

Pan fried chicken breast with KI Garlic Salt, pesto,  
parmesan, smashed avocado, caramelized bacon,  
blistered tomato, herbed potato + KI Fresh Garlic

Vegan // Stuffed mushroom with  
pumpkin puree + onion jam

**SIDES**

Shared on the table

Summer Greek salad // tomato, cucumber, capsicum,  
olives + feta with lemon + oregano dressing

KI bread rolls with butter

**DESSERT**

Selection of mini desserts shared on the table



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LONG LUNCH **BEVERAGES**

**WINE**

By Dudley Wines

Dudley Bubbly NV

Mary's Blush Sparkling Rose

Grassy Flat Sauvignon Blanc

Shearing Shed Red CSM

Porky Flat Shiraz

**BEER**

Great Northern Super Crisp

Cascade Light

Carlton Dry

Carlton Draught

**CIDER**

Strongbow Original Cider

Pure Blonde Cider

Little Green Cider

**NON-ALCOHOLIC**

Mount Franklin Still Water

Mount Franklin Sparkling Water

Coke // Coke No Sugar // Lift // Sprite