

**beers on tap**  
pint 425ml // imperial pint 570ml

STELLA (300ML/500ML)	8 / 11.5
GREAT NORTHERN BLACKFISH (MID)	8 / 10.5
GREAT NORTHERN WHITEFISH	8 / 11.5
MATILDA BAY FROTHY	8 / 11.5
CARLTON DRY	8.5 / 12
COOPERS PALE ALE	8.5 / 12
CARLTON DRAUGHT	8.5 / 12
COOPERS SESSION ALE	9 / 12.5
COOPERS XPA	9 / 12.5
4 PINES PALE ALE	9 / 12.5

**sparkling**


WILLOWGLEN South Eastern Australia	7.5 28
DUDLEY BUBBLY NV 	8.5 35
THE LANE LOIS Blanc De Blanc Adelaide Hills	8.5 35
BROWN BROTHERS PROSECCO Victoria	8.50 36
THE ISLANDER ESTATE PETIYANTE 	59

**wine served 150ml // 250ml**



**riesling**

FALSE CAPE 	8.5 / 12 35
WILSON WATERVALE Clare Valley	9 / 14 38

**chardonnay**

WILLOWGLEN South Eastern Australia	7.5 / 10 28
DUDLEY ISLAND 	8.5 / 12 35
FALSE CAPE THE CAPTAIN Kangaroo Island	49

**sauvignon blanc**

WILLOWGLEN South Eastern Australia	7.5 / 10 28
GIESEN ESTATE New Zealand	8 / 11 30
FALSE CAPE SILVER MERMAID 	8.5 / 13 36
BAY OF SHOALS 	8.5 / 13 36
WIRRA WIRRA HIDING CHAMPION Adelaide Hills	9 / 13 37

**moscato**

BROWN BROTHERS Victoria	8 / 12 35
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**pinot**

THE LANE BLOCK 2 PINOT GRIS Adelaide Hills	8.5 / 13 36
ROBERT OATLEY PINOT NOIR Yarra Valley	9.5 / 14 38

**rosé**

BAY OF SHOALS 	8 / 12 34
DEBORTOLI ROSE ROSE' King Valley	8 / 12 34
DUDLEY 'PINK' BAY 	8.5 / 13 36

**cabernet sauvignon**

RYMILL DARK HORSE Coonawarra	9 / 12.5 34
YALUMBA SANCTUM Coonawarra	8.5 / 13 35
FALSE CAPE CAPTAIN 	48


**cabernet merlot**

WILLOWGLEN South Eastern Australia	7.5 / 10 28
FALSE CAPE UNKNOWN SAILOR 	40




**merlot**

DUDLEY 	8.5 / 13 36
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**Red Blends**

WILLOWGLEN South Eastern Australia	7.5 / 10 28
DUDLEY SHEARING SHED 	8 / 12 35
THE ISLANDER 'BARK HUT' ROAD 	40

**shiraz**

THE ISLANDER ESTATE THE RED 	8.5 / 12 35
WOODFIRE Heathcote	8.5 / 13 36
FALSE CAPE 	9.5 / 14 38
J & J RIVERS ( ORGANIC ) McLaren Vale	9.5 / 14 38
GEMTREE UNCUT McLaren Vale	9.5 / 14 38
DUDLEY PORKY 	46

## STARTERS

Grab one to start or a few to share!

**AMERICAN RIVER OYSTERS**  4 EA  
Natural with lemon & Kangaroo Island olive oil  
Kilpatrick 4.5 EA  
The Zone... Spanish chorizo, lemon pepper & sofrito sauce 4.5 EA

**CHEESY GARLIC BREAD**  12  
Confit Kangaroo Island garlic, cheese & herb oil // V

**PAN FRIED SOUTH AUSTRALIAN HALOUMI**  15  
Topped with salsa, confit Kangaroo Island garlic & Kangaroo Island olive oil // V

**SOUTH AUSTRALIAN KING PRAWN LAKSA** 18  
South Australian prawns, spring onions & seaweed strips in a house made laksa coconut broth

**SALT & PEPPER CALAMARI** 15  
A blend of chickpea, rice and corn flour with salt & pepper on fresh rocket with aioli // GF  
Main meal served with Chips & Garden Salad  
*Recommended wine: Dudley Chardonnay*  **M-25**

## SOMETHING TO SHARE

**SEAFOOD PLATTER FOR TWO**  75  
Kangaroo Island marron, Kangaroo Island oysters, Kangaroo Island Yumbah abalini, South Australian prawns, scallops, calamari, smoked fish, mussels, baby octopus flat bread & condiments // GFA (Platter subject to availability)  
*Recommended Wine: False Cape Silver Mermaid* 

**SEAFOOD PAELLA (1-2)**  60  
Kangaroo Island Yumbah abalini, mussels, scallops, calamari, South Australian prawns topped with Kangaroo Island marron finished in a sofrito sauce with pickled Kangaroo Island garlic fresh tomato salsa  
*Recommended wine: False Cape Riesling* 

## BURGERS

**THE ANGUS BEEF BURGER** 24  
Cheddar cheese, bacon, tomato, lettuce, caramelised onion, aioli, chips & tomato sauce served with chips


**THE ANGUS STEAK SANDWICH** 24  
Angus steak, bacon, tomato, lettuce, cheddar cheese, caramelised onion, aioli & tomato sauce, on toasted sourdough served with chips



**GRILLED CHICKEN CAESAR BURGER** 26  
Grilled chicken breast, crispy pancetta, fresh baby cos lettuce, aioli topped with a poached egg on a toasted herb and garlic Turkish served with chips

## STEAKS

**300G BLACK ANGUS PORTERHOUSE** 36  
**400G BLACK ANGUS RIB-EYE** 40  
Cooked to your liking with your choice of  
- Kangaroo Island smashed potatoes and vegetables // GF   
- Chips & garden salad  
Add paddock to pond with Kangaroo Island marron & garlic cream // GFA  12  
*Recommended wine: Dudley Shearing Shed*

## MAINS

**CHICKEN OR VEAL SCHNITZEL** 24  
Add Parmigiana topping 4  
With your choice of  
- Kangaroo Island smashed potatoes and vegetables // GF   
- Chips & Garden salad  
*Recommended wine: Willowglen Sauvignon Blanc*

**KI LAMB RACK** 38  
With your choice of  
- Kangaroo Island smashed potatoes and vegetables   
- Chips & Garden salad  
*Recommended wine: The Islander Estate – The Red* 

**WILD MUSHROOM RISOTTO** 26  
Selection of seasonal wild mushrooms finished in a creamy parmesan sauce // V, VGA, GF  
*Recommended wine: The Lane Bloch 2 Pinot Gris*

**SOUTH AUSTRALIAN KING GEORGE WHITING** 32  
Coopers beer battered whiting fillets served with chips & garden salad  
*Recommended wine: Debortoli Rose*


**PAN-FRIED SOUTH AUSTRALIAN BLUE CHEESE STUFFED CHICKEN BREAST** 28  
Kangaroo Island smashed potatoes tossed in lemon infused Kangaroo Island olive oil with buttered vegetables // GF   
*Recommended Wine: Brown Brothers Moscato*

**MIXED CATCH**  38  
Crumbed King George Whiting, scallop and prawn skewer, salt + pepper calamari with chips & garden salad, lemon & tartare sauce  
*Recommended Wine: Wilson Watervale Riesling*

**SAUCES:** Creamy mushroom, gravy, 3 pepper, garlic cream, gravy & dienne (all sauces are gluten free)

## SIDES

**GARDEN SALAD**  9  
With Kangaroo Island honey mustard dressing // V, GF

**STEAMED SEASONAL VEGETABLES**  9.5  
Tossed in Kangaroo Island olive oil, Kangaroo Island garlic & salt and pepper


**WEDGES** 12  
Crispy potato wedges with sweet chilli sauce & sour cream

**BOWL OF CHIPS** 8  
Beer battered fries with aioli // V

## SALADS

**QUINOA AND ROCKET SALAD** 24  
Fresh rocket with quinoa, Danish fetta and snow peas with salsa Verde // GFO, VGA  
*Recommended wine: Dudley Island Chardonnay* 

**ROASTED CARROT AND CRISPY CHORIZO SALAD**  26  
Roasted tri colour baby carrots drizzled with Kangaroo Island honey, mixed salad leaf and crispy fried Spanish chorizo and sliced almonds // GFA, VGA  
*Recommended wine: Dudley Merlot* 

**RAINBOW SALAD** 26  
Mixed salad leaves, fresh sliced radish, chickpeas, edamame beans, cherry tomato medley & blueberries finished in a fresh herb dressing // GF, VGA  
*Recommended wine: Bay of Shoals Sauvignon Blanc* 

## DESSERTS

**KANGAROO ISLAND HONEY PANACOTTA**  13  
With honeycomb pieces & taro and coconut ice-cream

**MUD S'MORES** 13  
Rich chocolate mud cake stack, soft broken pavlovas and butterscotch sauce

**CHEFS MONSTER SUNDAE** 14  
Your choice of 3 flavours from the board, chocolate pieces, honeycomb, chocolate wafer and whipped cream

**ICE CREAM SCOOP** 4 EA  
See blackboard for flavours // V

**CHEESE BOARD** 45  
A selection of Crafted South Australian cheese's, honey dried fruits, nuts, grissini, crackers and lavosh  
*Ash Brie, Adelaide Blue, Dutch Smoked, Peppered Camembert, Vintage Cheddar*

**AFFOGATO** 16  
Espresso shot, vanilla bean ice-cream, your choice of liqueur  
*Baileys, Frangelico, Kahlua, Kangaroo Island Sting*

V – VEGETARIAN // VA – VEGETARIAN OPTION AVAILABLE  
GF – GLUTEN FREE // GFA – GLUTEN FREE OPTION AVAILABLE  
VGA - VEGAN OPTION AVAILABLE



The team at Zone Restaurant are committed to supporting local Island producers & suppliers wherever possible. Dishes marked with this symbol feature Kangaroo Island sourced ingredients.

PLEASE ORDER AT THE COUNTER  
A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS