



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.

ENTREE

HALOUMI BRUSCHETTA *v 14
Pan fried haloumi with a tomato and red onion salsa

CHEESY GARLIC BREAD *v 12
Confit Kangaroo Island Garlic and cheese

SALT & PEPPER CALAMARI *GF 14
Besan & rice flour blend served with aioli

SOUP OF THE DAY *GFO 12
Served with crusty bread*
Please ask our friendly staff for today's flavour

NAGASAKI PRAWNS 14
Served in a hot pot of spiced tomato sauce with crusty bread

BURGERS - served with chips

ANGUS BEEF BURGER 22
Tomato, Lettuce, bacon, caramelised onion and cheese
Recommended beer: Pirate Life Tropical Ale

MUSHROOM & HALOUMI BURGER *v 22
With rocket and beetroot relish
Recommended wine: Dudley 'Pink Bay' rose

STEAK SANDWICH 24
Tenderised scotch fillet, onion jam, bacon, cheese, rocket and tomato on a sourdough bread
Recommended wine: Rymill 'Dark Horse' cabernet sauvignon

STEAK

300G SCOTCH FILLET *GF 36
Cooked to your liking
Served with Kangaroo Island garlic smashed potatoes, steamed veg and finished with your choice of sauce
Recommended wine: Dudley 'Hog Bay' Cabernet Sauvignon

MAINS

BEEF OR CHICKEN SCHNITZEL 24
Served with chips, salad and choice of sauce

ADD A PARMY TOPPER 4
(ham, napoli sauce and grated cheese)
Recommended wine: DeBortoli Rose rose

KANGAROO ISLAND LAMB RACK *GF 38
(BEST SERVED MEDIUM RARE)
Served with Kangaroo Island garlic smashed potatoes, steamed veg and finished with your choice of sauce
Recommended wine: False Cape 'Unknown Sailor'

PANCETTA WRAPPED CHICKEN BREAST *GF 30
Served with creamy mash and broccolini
Finished with a garlic cream sauce
Recommended wine: Giesen Estate sauvignon blanc

LAMB SHANK 26
Braised in a rosemary & garlic sauce
Served with creamy mash and wilted greens
Recommended wine: Islander Estate 'The Red'

CHICKEN & PESTO RISOTTO *GF 26
House smoked chicken and coriander pesto
Add parmesan 2
Recommended wine: Dudley Islander chardonnay

WILD MUSHROOM RISOTTO *GF, V, VEGAN 26
Seasonal wild mushrooms and Kangaroo Island olive oil
Add parmesan 2
Recommended wine: The Lane Block 2 pinot gris

KANGAROO ISLAND BATTERED* SA KING GEORGE WHITING *GFO 32
Served with chips*, salad and side of tartare
Recommended wine: False Cape riesling

PAN FRIED SCALLOP LINGUINI 28
Served with a tomato & chilli concasse pancetta
Finished in a white wine sauce
Recommended wine: Bay of shoals rose

GF – Gluten Free	GFO – Gluten Free Option
V – Vegetarian	VO – Vegan Option

SAUCES *GF 3
PLAIN GRAVY, MUSHROOM, PEPPER, DIANNE, OR GARLIC CREAM SAUCE

SIDES

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

STEAMED SEASONAL VEGETABLES *v, GF 9
Tossed in Kangaroo Island olive oil, Kangaroo Island garlic & salt and pepper

BOWL OF CHIPS *v 8
Beer battered fries with aioli

DESSERTS

KANGAROO ISLAND HONEY PANNA COTTA 14
With honeycomb pieces & old English toffee ice-cream
Recommended cocktail: Toblerone

MUD S`MORES 14
Rich chocolate mud cake stacked with soft broken pavlovas and a rich butterscotch sauce
Recommended: Irish Coffee

STICKY DATE PUDDING 12
With butterscotch and vanilla ice cream
Recommended cocktail: Espresso Martini, ON TAP

ICE CREAM SUNDAE *GF 10
Vanilla ice cream topped with your choice of chocolate or caramel topping

ISLAND STING AFFOGATO 16
Vanilla ice cream served in a martini glass with an espresso shot on the side
finished with a shot of Island Sting honey liqueur

PLAIN AFFOGATO 8
Vanilla ice cream served in a martini glass with an espresso shot on the side
Enjoy with Frangelico, Kahlua, Baileys or Tia Maria 8

ESPRESSO MARTINI, ON TAP 14

Aurora Ozone Hotel

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

STELLA ARTOIS (300ML/500ML)	8/11
COOPERS PALE ALE	8.5/12
COOPERS DARK ALE	7/11
COOPERS HAZY IPA	9/15
PIRATE LIFE SOUTH COAST PALE ALE	9/12.5
GREAT NORTHERN	
SUPER CRISP (MID STRENGTH)	8/10.5
ORIGINAL (FULL STRENGTH)	8.5/11.5
CARLTON DRY	8.5/12
CARLTON DRAUGHT	8.5/12

bottled ciders

STRONGBOW ORIGINAL	7.5
STRONGBOW CLEAR (LOW CARB)	7.5
TOOHEYS 5 SEEDS	7.5
SOMERSBY PEAR	7.5

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 PROSECO Victoria	36
ISLANDER 'PETIYANTE' 	59

wine served 150ml // 250ml



riesling

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

chardonnay

WILLOWGLEN	6.5/8
South Eastern Australia	24
DUDLEY ISLAND 	8.5/12
Kangaroo Island	35
ISLANDER 'THE WHITE' 	8.5/12
Kangaroo Island	35
FALSE CAPE 	
Kangaroo Island	49


sauvignon blanc

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


white varietals

BROWN BROTHERS MOSCATO	8/12
Victoria	35
THE LANE BLOCK 2 PINOT GRIS	8.5/13
Adelaide Hills	36


rose

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





pinot noir

BAY OF SHOALS PINOT NOIR 	8.5/12
Kangaroo Island	35
ROBERT OATLEY PINOT NOIR	9.5/14
Yarra Valley	38

cabernet sauvignon

RYMILL DARK HORSE	9/12.5
Coonawarra	34
YALUMBA 'SANCTUM'	8.5/13
Coonawarra	35
DUDLEY 'HOG BAY' 	
Kangaroo Island	45


red varietals

DUDLEY MERLOT 	8.5/13
Kangaroo Island	36
WILLOWGLEN SHIRAZ CABERNET	6.5/8
South Eastern Australia	22
DUDLEY 'SHEARING SHED RED' 	8/12
Kangaroo Island	35
WILLOWGLEN CABERNET MERLOT	6.5/8
South Eastern Australia	22
FALSE CAPE 'UNKNOWN SAILOR' CABERENT MERLOT 	
Kangaroo Island	40
THE ISLANDER 'BARK HUT ROAD' 	
Kangaroo Island	40

shiraz

ISLANDER 'THE RED' 	8.5/12
Kangaroo Island	35
FALSE CAPE 'SHIPS GRAVEYARD' 	9.5/13
Kangaroo Island	38
J&J RIVERS (ORGANIC)	9.5/14
McLaren Vale	38
GEMTREE UNCUT (ORGANIC)	9.5/14
McLaren Vale	38
DEBORTOLI 'WOODFIRED'	8.5/13
Heathcote	36
DUDLEY 'PORKY FLAT' 	
Kangaroo Island	46

after dinner delights

ESPRESSO MARTINI, ON TAP	14
ISLAND STING AFFOGATO 	16
TOBLERONE	12
IRISH COFFEE	12