

<b>CHARGRILLED CIABATTA BREAD</b> V GFO	With olive oil, balsamic and bush style dukkha	13
<b>CHEESY GARLIC BREAD</b> V GFO	Confit Kangaroo Island garlic and cheese	12
<b>SALT &amp; PEPPER CALAMARI</b> GF	Served on leafy greens with aioli	14
<b>SA PRAWN LAKSA</b> GFO	With crusty bread	16
<b>AMERICAN RIVER OYSTERS</b> GF	Your choice of	
	Natural	each 4
	Kilpatrick	each 4.5

## Salads

<b>KI HONEY BABY CARROT &amp; CHORIZO SALAD</b> GF VO	Oven baked Kangaroo Island honey roasted baby carrots, fried chorizo, cherry tomatoes, fresh herb vinaigrette and rocket	24
<b>HIPPIE BOWL</b> GF VG	Salad greens, chickpeas, edamame beans, cherry tomatoes, quinoa, marinated pumpkin & fresh herb vinaigrette dressing	19
	add chicken	6

## Sides

<b>BOWL OF BEER BATTERED CHIPS</b> V	With aioli or gravy	9
<b>SEASONED WEDGES</b> V VGO	With sour cream and sweet chilli sauce	9
<b>STEAMED SEASONAL VEGIES</b> VG GF	Tossed in Kangaroo Island olive oil and salt & pepper	9
<b>GARDEN SALAD</b> VG GF	With fresh herb vinaigrette dressing	9
<b>GARLIC SMASHED WHOLE POTATOES</b> GF VG	Smashed whole potato with Kangaroo Island garlic, olive oil and salt & pepper	9

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 GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE

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<p><b>PAN FRIED SA KINGFISH WITH ASIAN SALAD &amp; TOPPED WITH THAI COCONUT SAUCE GF</b> <i>From the waters of the pristine Spencer Gulf, SA</i></p>	<p>Kingfish pan fried in Kangaroo Island olive oil, served with fresh wombok, edamame and bean sprouts lightly wok tossed. Finished with a Thai laksa inspired sauce</p>	<p>36</p>
<p><b>BLUE CHEESE STUFFED CHICKEN BREAST GF</b> <i>Cheese from the beautiful Adelaide Hills and sustainable free-range SA farmed chicken</i></p>	<p>Served on Kangaroo Island garlic smashed whole potatoes with seasonal greens</p>	<p>28</p>
<p><b>LINGUINI PUTTANESCA</b></p>	<p>Pan fried olives, capers, anchovies, chilli and garlic in a rich tomato sauce</p>	<p>24</p>
	<p>add chicken 6 add prawns 9</p>	
<p><b>CHARGRILLED KI LAMB RACK GF *COOKED TO YOUR LIKING*</b></p>	<p>Kangaroo Island lamb rack served on a salad of rocket, chargrilled artichoke, green olives, truss tomatoes and preserved lemon with KI olive oil and salsa verde dressing</p>	<p>40</p>
<p><b>VEGETARIAN TART V</b></p>	<p>Filled with feta cheese, sundried tomato and baby spinach with crisp salad greens and bush tomato relish</p>	<p>26</p>
<p><b>SALT &amp; PEPPER CALAMARI GFO</b></p>	<p>Served with lemon, beer battered chips and salad, or GF option of garlic smashed whole potatoes and seasonal vegetables</p>	<p>28</p>
<p><b>KING GEORGE WHITING CHOOSE GRILLED OR CRUMBED GFO</b></p>	<p>With lemon, beer battered chips and salad, or GF option of garlic smashed whole potatoes and seasonal vegetables</p>	<p>1 pc 21 2 pc 38</p>
<p><b>OZONE BURGER GFO</b></p>	<p>100% Angus patty, cheese, bacon, caramelised onion, tomato, lettuce and bush tomato relish served with beer battered chips</p>	<p>24</p>
<p><b>300g BLACK ANGUS SCOTCH FILLET GFO</b> <i>From the paddocks of beautiful South Australia, all beef is grass fed and sourced from sustainable farming</i></p>	<p>Cooked to your liking and served with your choice of beer battered chips &amp; salad, or GF option of garlic smashed whole potatoes and seasonal vegetables including your choice of sauce (see next page)</p>	<p>40</p>
<p><b>400g BLACK ANGUS RIBEYE GFO</b> <i>From the paddocks of beautiful South Australia, all beef is grass fed and sourced from sustainable farming</i></p>	<p>Cooked to your liking and served with your choice of beer battered chips &amp; salad, or GF option of garlic smashed whole potatoes and seasonal vegetables including your choice of sauce (see next page)</p>	<p>46</p>
<p><b>CHICKEN OR BEEF SCHNITZEL - 300g</b></p>	<p>Served with beer battered chips and salad with your choice of sauce included (see next page)</p>	<p>24</p>
<p><b>ADD PARMIGIANA TOPPING</b></p>	<p>Ham, Napoletana sauce and mozzarella</p>	<p>5</p>

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## Toppings & Sauces

<b>YUMBAH ABALONE BUTTER GF</b>	Slow cooked KI abalone confit folded in butter	9
<b>GARLIC PRAWNS GF</b>	Tossed in a creamy Kangaroo Island garlic sauce	9
<b>SAUCES GF</b>	Pepper, mushroom, Diane, plain gravy or garlic cream	4

## Desserts

<b>STICKY DATE PUDDING</b>	With butterscotch sauce and vanilla ice-cream	16
<b>TRIO OF GELATO, SORBET &amp; ICE-CREAM GFO VGO</b>	Ask for today's flavours, served with berry coulis and praline	14
<b>PEAR &amp; WALNUT GEM CAKE GF DF</b>	With candied walnuts and a rich raspberry puree	16
<b>DEATH BY CHOCOLATE GFO</b>	Double choc ice-cream, chocolate fudge, chocolate sauce and chocolate shortbread crust	18

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