

<b>CHEESY KANGAROO ISLAND GARLIC BREAD</b> GFO V DFO VGO	Whipped butter & garlic, baked with mozzarella cheese	14								
<b>HALOUMI BRUSCHETTA</b> GF V	Pan-fried Haloumi, diced tomato, Spanish onion & chopped basil with a swirl of balsamic reduction	15								
<b>CONFIT YUMBAH ABALONE</b> GF DF (CONTAINS SESAME SEED)	Slow roasted in a blended vegetable oil of chilli, kombu, Kangaroo Island garlic, sliced with sesame wakame & squid ink aioli	16								
<b>LEMON PEPPER &amp; SEA SALT CALAMARI</b> GF	Dusted in a blend of besan & rice flour, deep fried and served with native finger lime aioli	15								
<b>AMERICAN RIVER OYSTERS</b>	Choice of <table border="0" style="display: inline-table; vertical-align: middle;"> <tr> <td>Natural with lemon</td> <td>each</td> <td>4.5</td> </tr> <tr> <td>Barossa chorizo Kilpatrick</td> <td>each</td> <td>5</td> </tr> <tr> <td>Native pepper berry &amp; cherry</td> <td>each</td> <td>5</td> </tr> </table>	Natural with lemon	each	4.5	Barossa chorizo Kilpatrick	each	5	Native pepper berry & cherry	each	5
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<b>SOUP WITH CRUSTY BREAD</b> GFO VO	See our Specials Board for today's soup	15								

# Sides

<b>GARDEN SALAD</b> V GF VGO DF	With our house made KI honey & mustard dressing	9
<b>WOK TOSSED SEASONAL VEGETABLES</b> VG GF DF	Tossed in Kangaroo Island olive oil with salt & pepper	9
<b>BOWL OF FRIED SMASHED POTATOES</b> V GF	Steamed whole baby potatoes smashed and deep fried, tossed with salt and pepper	9
<b>BOWL OF BEER BATTERED CHIPS</b> V VGO	With aioli or gravy	9
<b>SEASONED WEDGES</b> V VGO	With sour cream and sweet chilli sauce	9

**15% SURCHARGE ON PUBLIC HOLIDAYS**

V VEGETARIAN | VO VEGETARIAN OPTION | VG VEGAN | VGO VEGAN OPTION  
 GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE | DFO DAIRY FREE OPTION

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<b>PAN-FRIED BARRAMUNDI</b> GF DF	With a Thai green inspired celeriac purée topped with wok tossed Julienne Asian vegetables	36
<b>LEMON PEPPER &amp; SEA SALT CALAMARI</b> GFO	Dusted in a blend of besan & rice flour served with chips, salad topped with KI honey mustard dressing and fresh lemon. Or GF option of smashed whole potatoes and seasonal vegetables	28
<b>BUTTERED TARRAGON SEAFOOD STEW</b> GFO	A seasonal selection of South Australian seafood cooked in a house stock, tarragon and butter sauce and served with crisp KI garlic oil sourdough ends	38
<b>SLOW COOKED SOUTH AUSTRALIAN LAMB SHOULDER RAGU</b>	Six hours cooked South Australian lamb shoulder, shredded, then sous vide in a rich roasted tomato & saffron sauce and tossed with shallots, KI garlic, minted peas & pappardelle pasta	34
	Add parmesan	3
<b>DUKKAH CRUSTED LAMB CUTLETS</b> GF DF	With smashed potatoes, broccolini, minted peas and red wine jus	42
<b>300g ANGUS SCOTCH FILLET</b> GFO	Cooked to your liking with chips & salad or smashed potatoes & steamed vegetables with your choice of sauce. Or GF option of smashed whole potatoes and seasonal vegetables	42
<b>CHAR-GRILLED VEGETABLE STACK</b> GF DF VG	Aubergine, zucchini and pumpkin char-grilled with herb oil and stacked with bush tomato relish and wilted baby spinach	32
<b>PAN-FRIED HALOUMI SALAD</b> V GF VGO	Quinoa, cucumber, cherry tomato medley, roasted baby carrots and mixed salad leaves tossed with KI olive oil, fresh squeezed lemon and salt & pepper	32

## Toppings & Sauces

<b>GARLIC PRAWNS</b> GF	Tossed in a creamy Kangaroo Island garlic sauce	12
<b>SAUCES</b> GF	Pepper, mushroom, Diane, plain gravy or garlic cream	4

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