

# Lunch

*By the Bay During the Day*

## Something Light

<b>CHEESY KANGAROO ISLAND GARLIC BREAD</b> GFO V DFO VGO	Whipped butter & garlic, baked with mozzarella cheese	14
<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>SOUP WITH CRUSTY BREAD</b> GFO VO	See our Specials Board for today's soup	15
<b>SOUP WITH HAM &amp; CHEESE TOASTIE</b> GFO VO	See our Specials Board for today's soup Make it a ham, cheese & tomato toastie	24 3

## 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 chili 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>ANGUS BEEF BURGER</b> <b>GFO</b>	Lettuce, tomato, beetroot, onion jam, tomato relish, aioli, melted cheese, 100% Angus beef patty, bacon and fried egg, topped with a bread & butter pickle and served with beer battered chips	26
<b>CAJUN GRILLED CHICKEN BURGER</b> <b>GFO</b>	Lettuce, tomato, Cajun spiced grilled chicken breast, bacon, melted cheese, sour cream and served with beer battered chips	26
<b>CHAR-GRILLED VEGETABLE &amp; HALOUMI BURGER</b> <b>V GFO VGO</b>	Char-grilled pumpkin, zucchini, aubergine, pan-fried Haloumi, beetroot relish, lettuce, aioli and served with beer battered chips	26
<b>CHICKEN SCHNITZEL</b>	300g free-range chicken breast, panko crumbed, served with chips and salad and your choice of sauce	25
<b>PORK SCHNITZEL</b>	Panko crumbed pork, served with chips and salad and your choice of sauce	26
	add Parmy	5
<b>PAN-FRIED HALOUMI SALAD</b> <b>V GF VGO</b>	Quinoa, cucumber, cherry tomato medley, roasted baby carrots and mixed salad leaves tossed with KI olive oil, fresh squeezed lemon and salt & pepper	32

## Desserts

<b>CHOCOLATE MADNESS</b>	Handfuls of white and plain chocolate layered with chocolate gelato, chocolate fudge sauce and topped with ridiculous house made salted caramel Tim Tam <b>(NOT GF, NOT DF)</b>	18
<b>WARM APPLE STRUDEL</b> <b>DF</b>	Chunky apple compote with a hint of cinnamon, wrapped in crisp puff pastry	15
	Add vanilla bean ice-cream <b>(NOT DF)</b>	3
<b>BELGIUM STYLE WAFFLES</b> <b>GF</b>	With a warm mixed berry reduction and vanilla bean ice-cream	15
<b>STICKY DATE PUDDING</b>	Lashings of butterscotch sauce with vanilla bean ice-cream	15
<b>CHEESE PLATE</b>	Chef's selection of three South Australian cheeses, roasted nuts, dried fruit and lavosh	25
<b>AFFOGATO</b> <b>18+</b>	Espresso, vanilla bean ice-cream and Kangaroo Island Honey Mead	18

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