



Christmas Day

2023

Take the hassle out of Christmas this year and celebrate at Zone Restaurant on Kangaroo Island with a delicious 3-course lunch or decadent buffet dinner. Choose to come for the day or stay the night and enjoy the stunning views over Nepean Bay.

CHRISTMAS DAY LUNCH

3-course lunch with glass of bubbles on arrival.

Adult: \$129 per person

Children: 0-5 free, 6-12 \$49, 13-16 \$79

CHRISTMAS BUFFET DINNER

Festive buffet dinner with all the trimmings.

Adult: \$69 per person

Children: 0-5 free, 6-12 \$29, 13-16 \$49

BOOKINGS

Pre-booking is essential, numbers are limited.

Please book online or contact us:

Ph: 08 8533 2011 | fab@ozonehotelki.com





Lunch Menu

Adults: \$129 | Children: 13-16 \$79 | 6-12 \$49 | 0-5 free

ON ARRIVAL

Glass of Sparkling Wine
Bread rolls with whipped Kangaroo Island butter

ENTREE

Selection of six fresh American River oysters
Two served natural with fresh lemon, two with native finger lime pearls
and two served chorizo Kilpatrick

or

Ras El Hanout rubbed kangaroo fillet cooked rare and sliced thin with fresh fennel
and beetroot salad, topped with rustic beetroot jam and native pepper berry pearls (GF)

or

Wild mushroom arancini with rocket salad and truffle oil (V, VG, GF)

MAIN COURSE

Roast beef slow cooked and served with roasted potatoes, parsnips, carrots, turnips,
steamed broccolini and finished with red wine Jus (GF)

or

Oven baked whole whiting stuffed with Asian greens, Thai basil, bush tomato
and served with Asian style fried rice (GF)

or

Traditional slow roasted turkey with cranberry and sage stuffing, accompanied by
roasted potatoes, parsnips, carrots, turnips, steamed beans and finished
with mustard seed gravy (GF)

or

Spiced tofu salad with cherry tomato medley, cucumber and mixed salad leaves,
finished in a dill and citrus vinaigrette (VG, GF)

DESSERT

Warm traditional Christmas pudding with warm custard and vanilla bean ice-cream

or

Mixed berries and mango trifle – layered jelly, cake, custard, fresh fruit and whipped cream

or

Lemon meringue pie served with blood orange gelato

AFTER

Tea, coffee and an after-lunch treat



Dinner Buffet Menu

Adults: \$69 per person | Children: 13-16 \$49 | 6-12 \$29 | 0-5 free

TO START

Crusty Bread, rolls and seasoned butter

Charcuterie selection with pickles, Kangaroo Island olives and condiments

TO FOLLOW

Roast Turkey with cranberry and sage stuffing and honey and mustard sauce

Kangaroo Island honey glazed ham with a port wine sauce

Roast Beef with horseradish mustard and green peppercorn sauce

Roasted seasonal root vegetables

Steamed greens

Roast potatoes

German style potato salad

Coleslaw

Mixed garden salad with vinaigrette

Spiced tofu salad

TO FINISH

Fresh fruit platter with whipped cream

Ice cream with chocolate and caramel sauce

Warm traditional Christmas pudding with warm custard and vanilla bean ice-cream

Mixed berries and mango trifle

Lemon meringue pie