

<b>CHEESY KANGAROO ISLAND GARLIC &amp; HERB BREAD</b> V VGO GFO	Confit KI garlic blended with a selection of our own grown herbs on stone baked sour dough	14
<b>CLASSIC BRUSCHETTA</b> VG GFO	Tomato, Spanish onion and fresh basil dressed in KI olive oil on toasted Turkish bread, brushed with KI garlic oil and balsamic reduction	16
<b>CONFIT YUMBAH ABALONE</b> GF	Farmed locally at Yumbah Aquaculture and cooked for 5 hours low and slow, mixed with a house Wakame salad and squid ink aioli	18
<b>RAS EL HANOUT RUBBED KANGAROO FILLET</b> GF DF	Cooked rare, sliced thin and served cold with fresh fennel and beetroot salad, topped with rustic beetroot jam and native pepper berry pearls	22
<b>AMERICAN RIVER OYSTERS</b> GF DF	Choice of	
	Natural	each 4.5
	Kilpatrick	each 5
	Chili, lime and ginger pearls	each 5.5

# Salads

<b>SPICED TOFU SALAD</b> VG GF	Lightly dusted puff tofu, cherry tomato, Spanish onion, carrot, chickpeas, rice noodles and mixed lettuce with a sweet white balsamic dressing	28
<b>WARM PERI-PERI CHICKEN SALAD</b> GF	Oven baked chicken breast lightly dusted with Peri-peri seasoning, sliced and served with mixed lettuce, cherry tomato, beetroot, poached egg and house KI honey mustard dressing	28

**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>SOUTH AUSTRALIAN SWORD FISH GF</b>	Sword fish Provencale cooked in a sauce of fresh tomato, KI garlic and seasoned olive oil, served with zucchini, pumpkin, potato and baby spinach gratin	38
<b>SLOW COOKED BEEF SHORT RIBS GF DF</b>	South Australian sourced aged beef short ribs braised in a sweet glaze and cooked for 5 hours low and slow, served with smashed potato and peppered fennel slaw, finished with a rich cola jus	40
<b>SOUTH AUSTRALIAN BLACK ANGUS PORTERHOUSE GFO</b>	300g of pure SA black Angus, cooked to your liking, beer battered chips and salad with KI honey mustard dressing and your choice of sauce Or <b>GF</b> option of smashed whole potatoes and seasonal vegetables	42
	Add KI garlic prawns	12
<b>PUMPKIN AND PINENUT RISOTTO V VGO GF</b>	Sweet pumpkin puree, baby spinach	30
<b>CHICKEN SCHNITZEL</b>	Free range chicken breast panko crumbed, served with chips, salad and your choice of sauce	25
	Add parmy topper	5
<b>BEEF SCHNITZEL</b>	Porterhouse panko crumbed, served with chips, salad and your choice of sauce	26
	Add parmy topper	5
<b>ANGUS BEEF BURGER GFO</b>	100% Angus beef patty, onion jam, bacon, cheese, beetroot, tomato and cos lettuce on a brioche bun served with chips	26
<b>CHICKEN CAESAR BURGER</b>	Oven baked chicken breast, cos lettuce, bacon and parmesan cheese on toasted garlic Turkish bread, topped with a poached egg and a Caesar style ranch sauce	28
<b>VEGETARIAN BURGER GFO</b>	Chargrilled eggplant, zucchini, pumpkin, cos lettuce, beetroot relish and aioli on a brioche bun	28

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## Toppings & Sauces

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

## Sides

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

## Desserts

<b>CHOCOLATE PANNA COTTA GF</b>	With house made Kangaroo Island honey ice-cream and chocolate gravel	14
<b>TRIO OF GELATO/SORBET GFO VGO</b>	On gluten free meringue nests Ask our staff for flavours	16
<b>MINTED HEDGEHOG STACK</b>	A decadent stack of minted hedgehog slice and gourmet rock salt caramel ice-cream	18
<b>STICKY DATE PUDDING</b>	Lashings of butterscotch sauce with vanilla bean ice-cream	15
<b>AFFOGATO 18+</b>	Espresso, vanilla bean ice-cream and Kangaroo Island Honey Mead	18
<b>CHEESE PLATE</b>	Chef's selection of three South Australian cheeses, roasted nuts, dried fruit and lavosh	30

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