

beers on tap
pint 425ml // imperial pint 570ml

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|--------------------------------|----------|
| STELLA (300ML/500ML) | 8 / 11.5 |
| GREAT NORTHERN BLACKFISH (MID) | 8 / 10.5 |
| GREAT NORTHERN WHITEFISH | 8 / 11.5 |
| MATILDA BAY FROTHY | 8 / 11.5 |
| CARLTON DRY | 8.5 / 12 |
| COOPERS PALE ALE | 8.5 / 12 |
| CARLTON DRAUGHT | 8.5 / 12 |
| COOPERS SESSION ALE | 9 / 12.5 |

sparkling


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| MORGAN'S BAY South Eastern Australia | 7.5 29 |
| DUDLEY BUBBLY NV  Kangaroo Island | 32 |
| SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR Victoria | 36 |
| JACOB'S CREEK CHARDONNAY PINOT NOIR South Eastern Australia | 38 |
| STERLING PROSECCO South Eastern Australia | 39 |
| THE ISLANDER ESTATE PETIYANTE  Kangaroo Island | 55 |

champagne



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|--------------------------|----|
| MUMM CHAMPAGNE France | 95 |
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wine served 150ml // 250ml



riesling

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| GISA POLISH HILL RIVER Clare Valley | 37 |
| FALSE CAPE  Kangaroo Island | 35 |
| PENFOLDS AUTUMN Clare Valley | 42 |


chardonnay

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|---|----------------|
| MORGAN'S BAY South Eastern Australia | 7.5 / 11 32 |
| DUDLEY ISLAND  Kangaroo Island | 35 |
| SALTRAM 1859 Eden Valley | 8.5 / 12 35 |
| FALSE CAPE THE CAPTAIN  Kangaroo Island | 47 |

sauvignon blanc

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|--|----------------|
| MORGAN'S BAY South Eastern Australia | 7.5 / 11 29 |
| DUDLEY GRASSY FLAT  Kangaroo Island | 34 |
| SQUEALING PIG Marlborough, NZ | 9 / 13 38 |
| GISA ARC Adelaide Hills | 42 |
| FALSE CAPE SILVER MERMAID  Kangaroo Island | 40 |

moscato

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|--|----------------|
| TGALLANT JULIET Mornington Peninsula | 8.5 / 12 34 |
| DUDLEY RIPPLE  Kangaroo Island | 38 |

pinot

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|---|----------------|
| CAPE SCHANCK, PINOT GRIGIO Mornington Peninsula | 8.5 / 12 35 |
| HAZYBLUR, PINOT GRIS  Kangaroo Island | 40 |



rosé

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|--|----------------|
| DUDLEY 'PINK' BAY  Kangaroo Island | 38 |
| TRUVEE South Eastern Australia | 8.5 / 12 35 |
| SQUEALING PIG Marlborough, NZ | 9.5 / 13 38 |

pinot noir

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|----------------------------------|------------------|
| SQUEALING PIG Marlborough, NZ | 9.5 / 13.5 39 |
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cabernet sauvignon

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|---|----------------|
| WYNNS THE GABLES Coonawarra | 9 / 12.5 36 |
| JACOB'S CREEK BAROSSA SIGNATURE Barossa | 9.5 / 13 38 |
| HAZYBLUR  Kangaroo Island | 40 |
| FALSE CAPE CAPTAIN  Kangaroo Island | 48 |
| PENFOLDS MAX'S Barossa | 57 |

cabernet merlot

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|--|----------------|
| MORGAN'S BAY South Eastern Australia | 7.5 / 11 29 |
| FALSE CAPE UNKNOWN SAILOR  Kangaroo Island | 46 |

merlot

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|---|----|
| DUDLEY  Kangaroo Island | 43 |
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shiraz cabernet

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|---|----------------|
| MORGAN'S BAY South Eastern Australia | 7.5 / 11 29 |
| PENFOLDS KOONUNGA HILL 76 Barossa | 8.5 / 12 35 |
| THE ISLANDER 'BARK HUT' ROAD  Kangaroo Island | 43 |

shiraz



| | |
|--|----------------|
| SEPPELT THE DRIVES Heathcote | 9.5 / 13 35 |
| GISA ARC Barossa | 36.00 |
| SALTRAM 1859 Barossa | 9 / 12.5 36 |
| JACOB'S CREEK BAROSSA SIGNATURE Barossa | 38 |
| THE ISLANDER ESTATE THE RED  Kangaroo Island | 40 |
| PEPPERJACK Barossa | 46 |
| DUDLEY PORKY FLAT  Kangaroo Island | 44 |

STARTERS

Grab one to start or a few to share!

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|---|----------------|
| AMERICAN RIVER OYSTERS  | |
| natural with lemon & Kangaroo Island olive oil Kilpatrick | 4 EA 4.5 EA |
| tempura with wasabi mayo & Kangaroo Island abalone kelp salt // GF | 4.5 EA |
| CHEESY GARLIC BREAD  | |
| confit Kangaroo Island garlic, cheese & herb oil // V | 12 |
| GRILLED SA HALOUMI BRUSCHETTA  | |
| tomato salsa, confit Kangaroo Island garlic & Kangaroo Island herb oil // V, VGA | 15 |
| KANGAROO ISLAND ABALINI LINGUINI  | |
| Kangaroo Island garlic, white wine & butter emulsion, crispy breadcrumbs, Kangaroo Island olive oil & Kangaroo Island abalone kelp salt | 18.5 |
| SALT & PEPPER CALAMARI | |
| with aioli // GF | 15 |




SOMETHING TO SHARE

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|---|----|
| SEAFOOD PLATTER FOR TWO  | |
| Kangaroo Island marron, South Australian prawns, mussels, Kangaroo Island Yumbah abaloni, scallops, calamari, smoked fish, Kangaroo Island American River oysters, flat bread & condiments // GFA | 90 |
| CHEESE PLATTER  | |
| Kangaroo Island honey, dried fruits, nuts, sweet preserves, poached pear, grapes, crackers & a selection of 5 Australian cheeses: La Vera Hamilton Brie, Wash Rind Kangaroo Island Stormy, Meredith Goats Chevre, Woodside Cheese Wrights Vintage Cheddar, La Vera Adelaide Blue // GFA | 60 |

BURGERS

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| THE ANGUS BEEF BURGER | |
| cheddar cheese, bacon, tomato, lettuce, caramelised onion, aioli, chips & tomato sauce | 24 |
| THE ANGUS STEAK SANDWICH | |
| Wagyu rump, bacon, cheddar cheese, lettuce, to- mato, caramelised onion, aioli, on grilled sourdough, chips & tomato sauce | 24 |

STEAKS

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|---|----|
| 250G PORTERHOUSE | 34 |
| 200G WAGYU RUMP cooked to your liking | 30 |
| Kangaroo Island potato bake, Kangaroo Island garlic broccolini & your choice of sauce // GFA  | 8 |
| add Kangaroo Island abalone butter // GFA  | 12 |
| add paddock to pond with Kangaroo Island marron  | |
| & béarnaise // GFA | |
| <i>Recommended wine: Penfolds Koonunga Hill 76 Shiraz Cabernet</i> | |

MAINS

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| PAN FRIED CRISPY SKINNED CHICKEN BREAST | |
| sweet potato & wasabi purée, bok choy, edamame, jus & crispy shallots // GF | 28 |
| <i>Recommended wine: Dudley Island Chardonnay</i> | |
| SA PORK BELLY | |
| mustard mash, apple & herb salad, bok choy & jus // GF | 32 |
| <i>Recommended wine: False Cape Riesling</i> | |
| LAMB SHANK | |
| slow braised lamb shank, skordalia, greens, raisins | 30 |
| <i>Recommended wine: Wynns the Gable Cabernet Sauvignon</i> | |
| SA BATTERED KING GEORGE WHITING | |
| lemon myrtle battered fillets, chips, garden salad, lemon & tartare | 34 |
| <i>Recommended wine: False Cape Silver Mermaid Sauvignon Blanc</i> | |
| PUMPKIN RISOTTO | |
| crispy sage, whipped goats' cheese, toasted macadamia & truffle oil // V, GF, VGA | 28 |
| <i>Recommended wine: Cape Schanck Pinot Grigio</i> | |
| CHICKEN SCHNITZEL | |
| chips, salad & your choice of sauce | 24 |
| add parmigiana topping | 4 |
| <i>Recommended wine: Morgan's Bay Chardonnay</i> | |

SAUCES: Creamy mushroom, gravy, 3 pepper, béarnaise, beef jus



The team at Zone Restaurant are committed to supporting local Island producers & suppliers wherever possible. Dishes marked with this symbol feature Kangaroo Island sourced ingredients.

SIDES

| | |
|---|-----|
| GARDEN SALAD  | |
| Kangaroo Island honey mustard dressing // V, GF | 9 |
| GREENS  | |
| steamed with confit Kangaroo Island garlic, Kangaroo Island olive oil & crispy breadcrumbs // V, VG, GFA | 9.5 |
| POTATO BAKE  | |
| Kangaroo Island potatoes, Kangaroo Island garlic, shallots & cream // V, GFA | 9.5 |
| BOWL OF CHIPS | |
| aioli // V | 9 |

SALADS

| | |
|--|----|
| SA PORK BELLY SALAD | |
| glass noodles, herbs, peanuts, chilli & lime // GF | 28 |
| <i>Recommended wine: Squealing Pig Pinot Noir</i> | |
| SALT & PEPPER CALAMARI SALAD | |
| rocket, pea & feta salad with aioli & lemon // GF | 32 |
| <i>Recommended wine: Hazyblur Pinot Gris</i> | |
| CAESAR SALAD | |
| Original // GFA | 22 |
| Grilled chicken breast // GFA | 26 |
| Smoked local fish // GFA | 26 |
| <i>Recommended wine: False Cape Riesling</i> | |

DESSERTS

| | |
|---|------|
| STICKY DATE | |
| butterscotch sauce, cream, vanilla bean ice cream // V | 13 |
| TIRAMISU | |
| sponge finger biscuit, coffee & mascarpone // V | 13 |
| KANGAROO ISLAND HONEY PANNA COTTA  | |
| honeycomb pieces, taro ice cream // V | 13 |
| AFFOGATO | |
| espresso shot, vanilla bean ice cream, your choice of liqueur // V | 16 |
| ICE CREAM SCOOP | |
| see blackboard for flavours // V | 4 EA |
| SINGLE CHEESE PLATE  | |
| Kangaroo Island honey, dried fruits, nuts, preserves, crackers & a choice of one Australian cheese: La Vera Hamilton Brie, Wash Rind KI Stormy, Meredith Goats Chevre, Woodside Cheese Wrights Vintage Cheddar or La Vera Adelaide Blue // GFA | 15 |

V – VEGETARIAN // VA – VEGETARIAN OPTION AVAILABLE
GF – GLUTEN FREE // GFA – GLUTEN FREE OPTION AVAILABLE
VGA – VEGAN OPTION AVAILABLE

PLEASE ORDER AT THE COUNTER
A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS