



THE **KENSI**

Happy  
Mother's  
Day

## Starters

**ROAST GARLIC AND ROSEMARY PIZZA BREAD | (V) 16**  
mozzarella, parmesan

**TRIO OF HOUSE MADE DIPS (V) | 17.5**  
grilled pita bread  
add marinated olives | 4

**DUCK SPRING ROLLS | 17.5**  
nam jim, spring onion, coriander

**MUSHROOM AND GRUYÈRE ARANCINI (V) | 16**  
truffle aioli, rocket walnut pesto, salted ricotta

**HERB BUTTER SCALLOPS (GF) | 20**  
carrot purée, crispy jamon, pickled shallots

**SWEET POTATO, SALMON AND CORN FRITTERS | 16.5**  
lemon aioli

**BRAISED PORK & FENNEL MEATBALLS (GFA) 18.5**  
tomato ragu, salted ricotta, ciabatta

**CRISPY HALLOUMI FRIES (V) | 16**  
romesco sauce, salsa verde

<b>OYSTERS</b>	<b>6</b>	<b>12</b>
natural (GF)	20	30
kilpatrick (GF)	24	34

## The Grill

**300G SCOTCH FILLET (GF) | 42**  
**350G PORK CUTLET (GF) | 35**  
all steaks are served with roasted garlic and rosemary mash, charred broccolini, red wine jus or chips and garden salad

(GF) Gluten Free | (V) Vegetarian  
(VE) Vegan | (VEA) Vegan Available

## Mains

**TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH 2PCE 32 | 3PCE 40**  
with house made tartare, chips and salad or seasonal vegetables and roasted potatoes

**CHICKEN, BROCCOLI AND BACON PENNE | 29**  
semi dried tomato, rosé sauce, shaved parmesan

**PAN SEARED ATLANTIC SALMON | 33**  
grilled broccolini, sugar snap peas, edamame and quinoa salad

**ALE GLAZED BEEF CHEEK | 35**  
heirloom carrot, rocket, fresh herb and shaved parmesan salad, parsnip skordalia

**PAN FRIED SWEET POTATO GNOCCHI (V) | 29**  
broccolini, baby spinach, garlic and sage butter sauce, salted ricotta

**VEGETARIAN MOUSAKA (V) | 29**  
layers of potato, eggplant, zucchini, mushroom and lentil ragu, béchamel sauce, garden salad

**OVEN BAKED CHICKEN BREAST | 30**  
spiced sweet potato, beluga lentils, rocket, honey roasted walnuts, zesty whipped fetta

## Salads

**BROCCOLI AND KIMCHI BOWL (V)(GF) | 22**  
wombok, toasted seeds, carrot, coriander, mint, avocado, sesame miso dressing

**NOURISH BOWL (V)(VEA)(GF) | 23**  
roasted sweet potato, forbidden rice, mixed leaf, mint, avocado, flax seed, pickled red cabbage, beluga lentils, sundried tomato hummus

**ADD**  
grilled chicken | 7  
salmon | 10  
halloumi | 7

## Classics

**CHICKEN BREAST SCHNITZEL | 24**  
chips, garden salad

**BEEF PORTERHOUSE SCHNITZEL | 24**  
chips, garden salad

**PARMESAN AND HERB CRUMBED EGGPLANT SCHNITZEL (V) | 23**  
chips, garden salad

**ADD SAUCE**  
gravy, mushroom, diane, pepper (GF) | 3  
parmigiana (GF) | 4.5  
red wine jus (GF) | 5

**SALT AND PEPPER SQUID | 27.5**  
chips, garden salad, lemon, house made tartare

## Burgers

all burgers are served with chips  
add sweet potato chips | 3

**KENSI BURGER | 24**  
grilled wagyu beef patty, mixed leaf, tomato, red onion, smoked cheddar, aioli, green tomato relish

**BUTTERMILK FRIED CHICKEN | 23**  
cabbage and pickle slaw, Grunds hot sauce, aioli, American cheese

**SWEET POTATO AND BLACK BEAN (V) | 21**  
halloumi, beetroot relish, iceberg lettuce, aioli, red onion, tomato

**ADD**  
Barossa bacon | 5  
free range egg | 3.5  
wagyu beef patty | 10

## Sides

sweet potato chips, lime and black pepper aioli | 9  
roast garlic and rosemary mash | 7  
wedges, sour cream and sweet chilli | 9.5  
seasonal vegetables | 8  
Greek salad | 10  
chips, tomato sauce, aioli | 8

## Dessert

**TONKA BEAN BAVAROIS | 15**  
cointreau roasted strawberries, muscovado crumble, white chocolate

**DARK CHOCOLATE PAVÉ | 16**  
hazelnut praline, freeze dried raspberries, rock salt and caramel ice cream

**RHUBARB & RASPBERRY FRANGIPANE TART | 17**  
almond praline, chai spiced mascarpone

**TRIO OF ICE CREAM OR SORBET | 12**  
biscotti

**AFFOGATO | 10**  
vanilla ice cream, coffee shot  
add a shot of Frangelico, Kahlua or Baileys | 6

**CHEESE BOARD ONE 14 | TWO 24**  
served with red apple, dried fruit, lavosh, quince paste, toasted walnuts

