

STARTERS

GARLIC, ROSEMARY & CHEESE

PIZZA BREAD (V) | 15

CIABATTA (V)(VEA) | 9

SA olive oil, hemp seed dukkah, aged balsamic

TRIO OF HOUSE MADE DIPS (V) | 16.5

grilled pita bread
add marinated olives | 4

DUCK SPRING ROLLS | 15.5

nam jim, spring onion, coriander

ROAST PUMPKIN & FETTA ARANCINI (V) | 15

saffron aioli, salsa verde

SUMAC AND CHILLI CHICKEN WINGS | 14

sour cream, lime sauce

SWEET POTATO, SALMON &

CORN FRITTERS | 14.5

tahini yoghurt

BRAISED PORK & FENNEL MEATBALLS (GFA) | 17

tomato ragu, salted ricotta, ciabatta

CRISPY HALLOUMI FRIES (V) | 15

romesco sauce, salsa verde

OYSTERS

natural (GF) 6 12

blood orange mignonette 18 28

kilpatrick (GF) 20 30

22 32

CLASSICS

CHICKEN BREAST OR

BEEF PORTERHOUSE SCHNITZEL | 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 | 25

chips, garden salad, lemon, tartare

PULLED PORK SWEET POTATO FRIES | 20

pickled jalapeño, mozzarella, chipotle aioli,
spring onion, coriander

PARMESAN AND HERB CRUMBED EGGPLANT

PARMIGIANA (V) | 20

chips, garden salad

TEMPURA BATTERED FISH AND CHIPS | 24

chips, garden salad, lemon, tartare

MAINS

POMEGRANATE GLAZED LAMB SHOULDER | 32

greek yoghurt, farro, kale, pistachio,
pickled cucumber

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH 2PCE 30 | 3PCE 38

tartare, chips and salad or seasonal vegetables
and roast potato

PAN ROASTED ATLANTIC SALMON | 31

saffron and tomato fregola, black lentils,
broccolini, harissa yoghurt

BALSAMIC & RED WINE BRAISED

BEEF SHORT RIB (GF) | 33

celeriac and roast garlic mash, green beans

OVEN BAKED CHICKEN BREAST | 28

roast beetroot, fennel and radicchio salad,
citrus vinaigrette, toasted pine nuts,
whipped fetta

VEGETARIAN MOUSAKA (V) | 26

layers of potato, eggplant, zucchini, mushroom
and lentil ragu, bechamel sauce, garden salad

THE GRILL

250G RUMP (GF) | 30

300G SCOTCH FILLET (GF) | 38

350G PORK CUTLET (GF) | 32

all steaks are served with roasted garlic and
rosemary mash, baby carrots, red wine jus or
chips and garden salad

SIDES

sweet potato chips,
lime and black pepper aioli | 9

roast garlic and rosemary mash | 7

wedges, sour cream and sweet chilli | 9.5

chips, tomato sauce, aioli | 8

seasonal vegetables | 8

Greek salad | 10



SALADS

ROAST BABY BEETROOT AND PERSIAN FETTA (V)(VEA)(GF) | 20
baby spinach, fennel, radicchio, hemp seed dukkah, citrus vinaigrette, balsamic caramel

NOURISH BOWL (V)(VEA)(GF) | 19
roasted sweet potato, forbidden rice, mixed leaf, mint, avocado, flax seed, pickled red cabbage, beluga lentils, sundried tomato hummus

HARISSA BRUSSELS SPROUTS AND BUTTERNUT (V)(VEA)(GF) | 18
quinoa, kale, baby spinach, avocado, toasted pepitas, dijon vinaigrette

ADD
grilled chicken | 7
salmon | 10
halloumi | 7

PASTA

PAN FRIED GNOCCHI (V) | 24
roast pumpkin, shallots, spinach, pecans, sage, salted ricotta

CHICKEN, BROCCOLI & BACON PENNE | 27
semi dried tomato, rose sauce, shaved parmesan

BURGERS

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

KENSI BURGER | 22
grilled wagyu beef patty, mixed leaf, tomato, red onion, smoked cheddar, aioli, green tomato relish

BUTTERMILK FRIED CHICKEN BURGER | 21
iceberg, Swiss cheese, chipotle aioli

BACON CHEESEBURGER (GFA) | 23
grilled wagyu beef patty, Barossa bacon, mustard, smoked cheddar, tempura onion rings, Beerenberg tomato sauce, house pickles

SWEET POTATO & BLACK BEAN BURGER (V) | 20
halloumi, beetroot relish, iceberg lettuce, aioli, red onion, tomato

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

DESSERTS

TIRAMISU CHEESECAKE | 14
coffee cheesecake on a chocolate ripple base, chantilly cream, shaved chocolate

SHORT & STOUT CHOCOLATE PUDDING | 15
dark chocolate pudding infused with stout, served with vanilla bean ice cream and a peppermint chocolate crackle




WARM CITRUS DRIZZLED POLENTA CAKE | 14
topped with spiced segmented seasonal citrus fruits, toasted almonds, mascarpone

TRIO OF ICE CREAM OR SORBET | 11
biscotti

AFFOGATO | 10
vanilla ice cream, coffee shot

CHEESE BOARD
ONE 14 | TWO 19 | THREE 23
served with red apple, dried fruit, lavosh, quince paste, toasted walnuts

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

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