

THE **KENSI**

Starters

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

CIABATTA (V) (VEA) | 10
SA olive oil, hemp seed dukkah, aged balsamic

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

DUCK SPRING ROLLS | 16.5
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

SUMAC AND CHILLI CHICKEN WINGS | 15
sour cream and lime sauce

SWEET POTATO, SALMON AND CORN FRITTERS | 15.5
lemon aioli

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

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

THE KENSI SHARE PLATTER FOR TWO | 40
EXTRA PERSON | 20

halloumi fries, duck spring rolls, sumac and chilli chicken wings,
sweet potato, salmon and corn fritters, marinated olives, dips and pita

OYSTERS	6	12
natural (GF)	20	30
kilpatrick (GF)	24	34
cucumber and dill mignonette	26	36

Mains

PRESSED LAMB SHOULDER | 34

pickled beetroot, toasted seeds, black barley, shallot, baby spinach, garlic labneh

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) | 28

broccolini, baby spinach, garlic and sage butter sauce, salted ricotta

VEGETARIAN MOUSAKA (V) | 28

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

The Grill

250G RUMP (GF) | 32

300G SCOTCH FILLET (GF) | 42

350G PORK CUTLET (GF) | 34

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

Salads

BROCCOLI AND KIMCHI BOWL (V)(GF) | 21

wombok, toasted seeds, carrot, coriander, mint, avocado, sesame miso dressing

NOURISH BOWL (V)(VEA)(GF) | 22

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) | 19

quinoa, rocket, baby spinach, avocado, toasted pepitas, dijon vinaigrette

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) | 22

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

TEMPURA BATTERED FISH AND CHIPS | 26.5

chips, garden salad, lemon, house made tartare

Burgers

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

KENSI BURGER | 23

grilled wagyu beef patty, mixed leaf, tomato, red onion, smoked cheddar, aioli, green tomato relish

BUTTERMILK FRIED CHICKEN | 22

cabbage and pickle slaw, Grunds hot sauce, aioli, American cheese

BACON CHEESEBURGER (GFA) | 24

grilled wagyu beef patty, Barossa bacon, mustard, smoked cheddar, tempura onion rings, Beerenberg tomato sauce, house made pickles

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 AND RASPBERRY FRANGIPANE TART | 15

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

