

STARTERS

ROAST GARLIC AND ROSEMARY

PIZZA BREAD | (V) 15

mozzarella, parmesan

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

MUSHROOM AND GRUYÈRE ARANCINI (V) | 15

truffle aioli, rocket walnut pesto,
salted ricotta

HERB BUTTER SCALLOPS (GF) | 19

carrot purée, crispy jamon, pickled shallots

SUMAC AND CHILLI CHICKEN WINGS | 14

sour cream and lime sauce

SWEET POTATO, SALMON

AND CORN FRITTERS | 14.5

lemon aioli

BRAISED PORK AND FENNEL

MEATBALLS (GFA) 17.5

tomato ragu, salted ricotta, ciabatta

CRISPY HALLOUMI FRIES (V) | 15

romesco sauce, salsa verde

OYSTERS

natural (GF)	6	12
kilpatrick (GF)	18	28
cucumber and dill mignonette	22	32
	24	34

THE GRILL

250G RUMP (GF) | 30

300G SCOTCH FILLET (GF) | 40

350G PORK CUTLET (GF) | 32

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

MAINS

PRESSED LAMB SHOULDER | 32

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

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED

SOUTH AUSTRALIAN GARFISH

2PCE 30 | 3PCE 38

with house made tartare, chips and salad or seasonal vegetables and roasted potatoes

CHICKEN, BROCCOLI AND BACON PENNE | 27

semi dried tomato, rosé sauce, shaved parmesan

PAN SEARED ATLANTIC SALMON | 31

grilled broccolini, sugar snap peas,
edamame and quinoa salad

ALE GLAZED BEEF CHEEK | 33

heirloom carrot, rocket, fresh herb and shaved parmesan salad, parsnip skordalia

PAN FRIED SWEET POTATO GNOCCHI (V) | 26

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

VEGETARIAN MOUSAKA (V) | 26

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

OVEN BAKED CHICKEN BREAST | 28

spiced sweet potato, beluga lentils, rocket,
honey roasted walnuts, zesty whipped fetta

CLASSICS

CHICKEN BREAST SCHNITZEL | 23

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 23

chips, garden salad

PARMESAN AND HERB CRUMBED

EGGPLANT SCHNITZEL (V) | 21

chips, garden salad

ADD SAUCE

gravy, mushroom, diane, pepper (GF) | 3

parmigiana (GF) | 4.5

red wine jus (GF) | 5

SALT AND PEPPER SQUID | 25.5

chips, garden salad, lemon, house made tartare

TEMPURA BATTERED FISH AND CHIPS | 24.5

chips, garden salad, lemon, house made tartare

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

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 | 21

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

BACON CHEESEBURGER (GFA) | 23

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

SWEET POTATO AND BLACK BEAN (V) | 20

halloumi, beetroot relish, iceberg lettuce,
aioli, red onion, tomato

ADD

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

SALADS

BROCCOLI AND KIMCHI BOWL (V)(GF) | 20

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

NOURISH BOWL (V)(VEA)(GF) | 21

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

ADD

- grilled chicken | 7
salmon | 10
halloumi | 7

DESSERTS

TONKA BEAN BAVAROIS | 14

cointreau roasted strawberries,
muscovado crumble, white chocolate

DARK CHOCOLATE PAVÉ | 15

hazelnut praline, freeze dried raspberries,
rock salt and caramel ice cream

RHUBARB AND RASPBERRY FRANGIPANE TART | 14

almond praline, chai spiced mascarpone

TRIO OF ICE CREAM OR SORBET | 11

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



(V) VEGETARIAN | (VE) VEGAN
(VEA) VEGAN AVAILABLE | (GF) GLUTEN FREE
f THEKENSI @ THE_KENSI