

STARTERS

ROAST GARLIC AND ROSEMARY

PIZZA BREAD | (V) 15

mozzarella, parmesan

TRIO OF HOUSE MADE DIPS (V) | 16.5

grilled pita bread
add marinated olives | 4

DUCK SPRING ROLLS | 16.5

nam jim, spring onion, coriander

BUTTERNUT PUMPKIN AND MOZZARELLA

ARANCINI (V) | 15

Roasted Capsicum aioli

HERB BUTTER SCALLOPS (GF) | 19

carrot purée, crispy jamon, pickled shallots

SWEET POTATO, SALMON

AND CORN FRITTERS | 15.5

lemon aioli

BRAISED PORK AND FENNEL

MEATBALLS (GFA) 17.5

tomato ragu, salted ricotta, ciabatta

CRISPY HALLOUMI FRIES (V) | 15

romesco sauce, salsa verde

CAJUN CHICKEN WINGS | 16

lime crema

OYSTERS

natural (GF)

kilpatrick (GF)

6 12

18 28

22 32

THE GRILL

250G RUMP (GF) | 30

300G SCOTCH FILLET (GF) | 40

350G PORK CUTLET (GF) | 33

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

MAINS

MEDITERRANEAN LAMB SHANK (GF) | 34

confit garlic mashed potato, wilted spinach, mushroom ragout

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH

2PCE 36 | 3PCE 44

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

CHERMOULA SALMON (GF)(DF) | 35

Charred corn and sweet potato medley, lemon harissa emulsion

SHIRAZ BRAISED BEEF CHEEK (GF)(DF) | 35

caramelised butternut pumpkin purée, charred broccolini

PAN FRIED SWEET POTATO GNOCCHI (V) | 27

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

VEGETARIAN MOUSAKA (V) | 27

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

LEMONGRASS AND GINGER SCENTED

CHICKEN (GF)(DF) | 33

beansprout and smashed cucumber salad, khao swe sauce

CLASSICS

CHICKEN BREAST SCHNITZEL | 23

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 23

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 | 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 | 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

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) | 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

WINTER VEG BOWL (V)(DF) | 21

caramelised pumpkin, sweet potato, freekeh,
wild rice, honey mustard dressing

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 | 16

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
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