

THE **KENSI**

Starters

ROAST GARLIC AND ROSEMARY PIZZA BREAD (V) | 16.5

mozzarella, parmesan

TRIO OF HOUSE MADE DIPS (V) | 17.5

grilled pita bread

add marinated olives | 4

DUCK SPRING ROLLS | 18

nam jim, spring onion, coriander

BUTTERNUT PUMPKIN AND MOZZARELLA ARANCINI (V) | 16.5

roasted capsicum aioli

OVEN BAKED SCALLOPS (GF) | 21

nam jim, pickled seaweed

BRAISED PORK AND FENNEL MEATBALLS (GFA) | 19

tomato ragu, salted ricotta, ciabatta

BUFFALO CHICKEN WINGS | 17.5

house made ranch dressing

ZUCCHINI FRIES (VE) | 15

vegan chipotle aioli

SWEET POTATO, SALMON AND CORN FRITTERS | 17

lemon and dill aioli

OYSTERS

6 12

natural (GF)

20 30

kilpatrick

24 34

Mains

CHIMICHURRI LAMB RUMP (GF) | 36

burnt butter carrot puree, rocket, beetroot and goats chevre salad, toasted seeds

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH | 2PCE 36 | 3PCE 44

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

PAN SEARED ATLANTIC SALMON (GF) | 36

beetroot puree, smashed chat potatoes, broccolini

BBQ BOURBON BEEF SHORT RIBS | 32

coleslaw, wedges

SA BLUE SWIMMER CRAB AND BLACK SPAGHETTI | 34

chilli oil, cherry tomatoes, zucchini ribbons, Spanish onion, gremolata

SLOW COOKED LAMB STROGANOFF PAPPARDELLE | 29

mushroom, pickles, spinach, sour cream, parmesan

MOUSAKA (VE) | 29

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

OVEN BAKED CHICKEN BREAST (GF) | 34

roasted pumpkin, charred corn, cherry tomato and spinach quinoa salad

The Grill

250G RUMP (GF) | 32

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

Salads

NOURISH BOWL (GF)(VE) | 23

roasted pumpkin, quinoa, shredded iceberg lettuce, avocado, four beans, pickled onion, toasted seeds, mint coconut yoghurt dressing

GRILLED PEACH AND PROSCIUTTO (GF) | 24

cherry tomato, Spanish onion, rocket, buffalo mozzarella, balsamic glaze

THAI BEEF (GF) | 28

marinated vermicelli noodles, cabbage, carrot, capsicum, crispy shallots and sesame, lime, chilli dressing

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

TEMPURA BATTERED FISH AND CHIPS | 26.5

chips, garden salad, lemon, house made tartare

Burgers

all burgers are served with chips
gluten free burger bun | 2.5
sweet potato fries | 3

KENSI BURGER | 24

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

BUTTERMILK FRIED CHICKEN | 23

iceberg lettuce, brie, avocado, tomato, chipotle aioli

HERB CRUMBED MUSHROOM BURGER (V) | 22

beetroot relish, spanish onion, rocket, whipped feta

BACON CHEESEBURGER | 23

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

ADD

Barossa bacon | 4
free range egg | 2.5
wagyu beef patty | 8

Sides

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

Dessert

BAKED VANILLA BEAN CHEESECAKE (V) | 16

strawberry compote, lemon curd

COCONUT PANNA COTTA (VE)(GF) | 15

mango jelly, strawberry, mint, toasted coconut

CHOCOLATE BROWNIE (V) | 17

toffee banana, dulce de leche, chantilly cream, crushed nuts

TRIO OF ICE CREAM OR SORBET (V) | 12

biscotti

AFFOGATO (V) | 10

vanilla ice cream, coffee shot

add a shot of Frangelico, Kahlua or Baileys | 7.5

CHEESE BOARD (V)

ONE 15 | TWO 25

red apple, dried fruit, lavosh, quince paste, toasted walnuts

(GF) Gluten Free | (GFA) Gluten Free Available

(V) Vegetarian | (VE) Vegan | (VEA) Vegan Available

Tea & Coffee

TEA | 3.8

English breakfast, chamomile, earl grey, green, peppermint

COFFEE | 4.2

MUG | 5.2

soy, almond, coconut milk | 1

LIQUEUR COFFEE | 12

espresso, liqueur, whipped cream

Choose from the following:

THE SPANIARD

Tia Maria, dark rum

MAD MONK

Frangelico

ANGRY FRENCHMAN

Grand Mariner, Baileys

CAFE AMORE

Amaretto, Cognac

IRISH

Jameson Irish Whiskey

Mexican

Kahlua

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