



STARTERS

**ROAST GARLIC AND ROSEMARY
PIZZA BREAD (V) | 15.5**
mozzarella, parmesan

TRIO OF HOUSE MADE DIPS (V) | 16.5
grilled pita bread
add marinated olives | 4

DUCK SPRING ROLLS | 17
nam jim, spring onion, coriander

**BUTTERNUT PUMPKIN AND MOZZARELLA
ARANCINI (V) | 15.5**
roasted capsicum aioli

OVEN BAKED SCALLOPS (GF) | 20
nam jim, picked seaweed

**BRAISED PORK AND FENNEL
MEATBALLS (GFA) | 18**
tomato ragu, salted ricotta, ciabatta

BUFFALO CHICKEN WINGS | 16.5
chipotle aioli

ZUCCHINI FRIES (VE) | 14
vegan chipotle aioli

**SWEET POTATO, SALMON
AND CORN FRITTERS | 16**
lemon, dill aioli

OYSTERS

natural (GF)
kilpatrick

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
* chips contain gluten.

MAINS

CHIMICHURRI LAMB RUMP (GF) | 34
burnt butter carrot puree, rocket, beetroot and
goats cheese chevre salad and toasted seeds

**TEMPURA BATTERED, GRILLED OR PANKO CRUMBED
SOUTH AUSTRALIAN GARFISH**
2PCE 34 | 3PCE 42
house made tartare, chips and salad or seasonal
vegetables and roasted potatoes

PAN SEARED ATLANTIC SALMON | 34
beetroot puree, smashed chat potatoes,
broccolini

BBQ BOURBON BEEF SHORT RIBS | 30
coleslaw, wedges

**SA BLUE SWIMMER CRAB
AND BLACK SPAGHETTI | 32**
chilli oil, cherry tomatoes, zucchini ribbons,
spanish onion, gremolata

**SLOW COOKED LAMB STROGANOFF
PAPPARDELLE | 27**
mushroom, pickles, spinach, sour cream,
parmesan

MOUSAKA (VE) | 27
layers of potato, eggplant, zucchini,
mushroom and lentil ragu, cauliflower bechamel
sauce, garden salad

OVEN BAKED CHICKEN BREAST | 32
roasted pumpkin, charred corn, cherry tomato
and spinach quinoa salad

CLASSICS

CHICKEN BREAST SCHNITZEL | 23
chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 23
chips, garden salad

**PARMESAN AND HERB CRUSTED EGGPLANT
SCHNITZEL (V) | 22**
chips, garden salad

ADD SAUCE
gravy, mushroom, dianne, pepper (gf) | 3
parmigiana (gf) | 4.5
red wine jus (gf) | 5

SALT AND PEPPER SQUID | 26.5
chips, garden salad, lemon, house made tartare

TEMPURA BATTERED FISH AND CHIPS | 25.5
chips, garden salad, lemon, house made tartare

BURGERS

KENSI BURGER | 23

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

BUTTERMILK FRIED CHICKEN BURGER | 22

iceberg lettuce, brie, avocado, tomato, chipotle aioli

HERB CRUMBED MUSHROOM BURGER (V) | 21

beetroot relish, Spanish onion, rocket, whipped feta

BACON CHEESEBURGER | 22

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

gluten free burger bun (GFA) | 2.5

all burgers are served with chips.

add sweet potato fries | 3

ADD

Barossa bacon | 4

free range egg | 2.5

wagyu beef patty | 8

SALADS

NOURISH BOWL (GF)(VEA) | 22

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

GRILLED PEACH & PROSCIUTTO (GF) | 23

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

THAI BEEF (GF) | 26

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

ADD

grilled chicken | 7

salmon | 10

halloumi | 7

SIDES

sweet potato chips with lime

and cracked pepper aioli (v) | 9

roast garlic & rosemary mash (gf) | 7

wedges, sour cream, sweet chilli (v) | 9.5

seasonal vegetables (gf)(vea) | 8

Greek salad (gf)(vea) | 10

chips, tomato sauce, aioli (v) | 8

DESSERTS

BAKED VANILLA BEAN CHEESECAKE (V) | 15

strawberry compote, lemon curd

COCONUT PANNA COTTA (VE)(GF) | 14

mango jelly, strawberry, mint, toasted coconut

CHOCOLATE BROWNIE (V) | 16

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

TRIO OF ICE CREAM OR SORBET (V) | 11

biscotti

AFFOGATO (V) | 10

vanilla ice cream, coffee shot

add a shot of Frangelico, Kahlua

or Baileys | 7.5

CHEESE BOARD (V)

ONE 14 | TWO 24

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

THEKENSI

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A proudly South Australian,
family-owned business.

(V) VEGETARIAN | (VE) VEGAN | (VEA) VEGAN AVAILABLE
(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE