



STARTERS

ROASTED GARLIC & ROSEMARY PIZZA BREAD (V) | 16.5
mozzarella, parmesan

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

DUCK SPRING ROLLS | 18
plum dipping sauce

SEMI DRIED TOMATO & FETA ARANCINI (V) | 16.5
salsa verde and parmesan

CRISPY TOFU (VE) | 15
house made sweet and sour sauce, pineapple, onion, spring onion, sesame seeds

SWEET POTATO & SALMON CROQUETTES | 17
lemon and dill aioli

BRAISED PORK & FENNEL MEATBALL (GFA) | 19
tomato ragu, salted ricotta, ciabatta

CRISPY HALLOUMI FRIES (V) | 16
tomato compote, gremolata

CRISPY MAPLE-CHIPOTLE CHICKEN WINGS | 17.5
lime crema

OYSTERS

natural (GF)	22	34
kilpatrick	25	37

THE GRILL

250G RUMP (GF) | 31
300G SCOTCH FILLET (GF) | 41
350G PORK CUTLET (GF) | 34
all steaks served with red wine jus, confit garlic mash potato and charred broccolini or chips and salad.

MAINS

BRAISED LAMB SHANK (GF) | 31
tomato ragu, confit garlic mash, parsnip crisps

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH (GFA)
2 PIECE 35 | 3 PIECES 43
house made tartare, chips and salad or seasonal vegetables and roast potatoes

CHILLI CHICKEN AND PUMPKIN PENNE | 26
red onion, creamy garlic sauce, parmesan, toasted walnuts

PAN SEARED ATLANTIC SALMON (GF) | 35
sweet potato gratin, parsnip purée, sauteed green beans in a lemon, caper butter sauce

RED WINE SLOW COOKED BEEF CHEEK | 30
red wine jus, celeriac and potato purée, charred brussel sprouts, crispy sweet potato

SLOW COOKED LAMB STROGANOFF PAPPARDELLE | 28
mushroom, pickles, spinach, sour cream, parmesan

LENTIL RAGU STUFFED ZUCCHINI (GF)(VE) | 26
rocket, pear and walnut salad, coconut yoghurt tzatziki

OVEN BAKED CHICKEN BREAST (GF) | 33
broccolini, chat potatoes, feta, rocket and pine nut salad, pumpkin purée, crispy prosciutto, red wine jus

PAN FRIED GNOCCHI (V) | 27
wild mushroom, shallots, spinach, salted ricotta, garlic cream sauce, fried enoki

CLASSICS

CHICKEN BREAST SCHNITZEL | 23.5
chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 25
chips, garden salad

PARMESAN & HERB CRUSTED EGGPLANT SCHNITZEL | 23
chips, garden salad

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

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

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

BURGERS

all burgers are served with chips
add sweet potato fries | 3
add gluten free/vegan bun | 2.5

KENSI BURGER | 24

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

BUTTERMILK FRIED CHICKEN BURGER | 23

slaw and grounds hot sauce

VEGETARIAN BURGER (VEA) | 22

zucchini and black bean patty,
grilled halloumi, rocket, tomato chutney,
pickled cucumber ribbons

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

SALADS

CUMIN & HONEY BABY CARROT SALAD (V) | 21

barley, parsley, mint leaves, goats cheese,
red onion, pine nuts

ROAST PUMPKIN & QUINOA (GF)(VE) | 21

spiced chickpeas, zucchini ribbons, spinach,
tahini dressing

NOURISH BOWL (GF)(VE) | 22

roasted sweet potato, broccoli,
cherry tomatoes, charred corn, red onion,
forbidden rice, toasted almond flakes,
spicy apple cider vinaigrette

ADD

crispy tofu | 5
grilled chicken | 7
salmon | 10

SIDES

sweet potato chips, chipotle aioli (V) | 9
seasoned wedges, sour cream,
sweet chilli (V) | 9.5
seasonal vegetables (GF)(V) | 8
greek salad (GF)(V)(VEA) | 10
chips, tomato sauce, aioli (V) | 8
roasted garlic and rosemary mash (GF)(V) | 7

DESSERTS

CHOCOLATE PUDDING (V) | 16

dark chocolate ganache, ice cream,
pistachio Persian fairy floss

APPLE CRUMBLE (V) | 15

oat biscuit crumble, vanilla ice cream

BERRY UPSIDE DOWN CAKE (GF)(VE) | 16

sweet coconut cream, berry coulis,
candied pecans

TRIO OF ICE CREAM OR SORBET (V) | 12

AFFOGATO (V) | 10

vanilla ice cream, coffee
add shot of frangelico, kahlua, baileys | 7.5

CHEESE BOARD (V)

ONE 14 | TWO 24

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

THE KENSI

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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