

THE **KENSI**

Starters

ROASTED GARLIC & ROSEMARY PIZZA BREAD (V) | 17.5

mozzarella, parmesan

TRIO OF HOUSE MADE DIPS | 18.5

grilled pita bread

add marinated olives | 4

DUCK SPRING ROLLS | 19

plum sauce

SEMI DRIED TOMATO & FETA ARANCINI (V) | 17.5

salsa verde, parmesan

CRISPY TOFU (VE) | 16

house made sweet and sour sauce, pineapple, onion,
spring onion, sesame seeds

SWEET POTATO & SALMON CROQUETTES | 18

lemon and dill aioli

BRAISED PORK & FENNEL MEATBALL (GFA) | 20

tomato ragu, salted ricotta, ciabatta

CRISPY HALLOUMI FRIES (V) | 17

tomato compote, gremolata

CRISPY MAPLE-CHIPOTLE CHICKEN WINGS | 18.5

lime crema

OYSTERS

natural (GF)

kilpatrick

6 12

23 35

26 38

Mains

BRAISED LAMB SHANK (GF) | 33

tomato ragu, confit garlic mash, parsnip crisps

TEMPURA BATTERED, GRILLED OR PANKO CRUMBED SOUTH AUSTRALIAN GARFISH (GFA) | 2PCE 37 | 3PCE 45

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

CHILLI CHICKEN & PUMPKIN PENNE | 28

red onion, creamy garlic sauce, parmesan, toasted walnuts

PAN SEARED ATLANTIC SALMON (GF) | 37

sweet potato gratin, parsnip purée, sauteed green beans in a lemon, caper butter sauce

RED WINE SLOW COOKED BEEF CHEEK | 32

red wine jus, celeriac and potato purée, charred brussel sprouts, crispy sweet potato

SLOW COOKED LAMB STROGANOFF PAPPARDELLE | 30

mushroom, pickles, spinach, sour cream, parmesan

LENTIL RAGU STUFFED ZUCCHINI (GF)(VE) | 28

rocket, pear and walnut salad, coconut yoghurt tzatziki

OVEN BAKED CHICKEN BREAST (GF) | 35

broccolini, chat potatoes, feta, rocket and pine nut salad, pumpkin purée, crispy prosciutto, red wine jus

PAN FRIED GNOCCHI (V) | 29

wild mushroom, shallots, spinach, garlic cream sauce, salted ricotta, fried enoki

The Grill

250G RUMP (GF) | 33

300G SCOTCH FILLET (GF) | 43

350G PORK CUTLET (GF) | 36

all steaks served with red wine jus, confit garlic mash potato and charred broccolini or chips and salad.

Salads

CUMIN & HONEY BABY CARROT SALAD (V) | 22

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

ROAST PUMPKIN & QUINOA (GF)(VE) | 22

spiced chickpeas, zucchini ribbons, spinach, tahini dressing

NOURISH BOWL (GF)(VE) | 23

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

Classics

CHICKEN BREAST SCHNITZEL | 24.5

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 26

chips, garden salad

PARMESAN & HERB CRUSTED EGGPLANT SCHNITZEL | 24

chips, garden salad

ADD SAUCE

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

parmigiana (GF) | 4.5

red wine jus (GF) | 5

SALT & PEPPER SQUID | 27.5

chips, garden salad, lemon, house made tartare

TEMPURA BATTERED FISH & CHIPS | 26.5

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 | 25

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

BUTTERMILK FRIED CHICKEN BURGER | 24

slaw and grounds hot sauce

VEGETARIAN BURGER (VEA) | 23

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

BACON CHEESEBURGER | 24

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 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

Dessert

CHOCOLATE PUDDING (V) | 17

dark chocolate ganache, pistachio Persian fairy floss, ice cream

APPLE CRUMBLE (V) | 16

oat biscuit crumble, vanilla ice cream

BERRY UPSIDE DOWN CAKE (GF)(VE) | 17

sweet coconut cream, berry coulis, candied pecans

TRIO OF ICE CREAM OR SORBET (V) | 13

AFFOGATO (V) | 11

vanilla ice cream and coffee

add shot of frangelico, kahlua, 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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