

RESTAURANT 3 COURSE MENU \$80

ENTRÉE

COFFIN BAY OYSTERS (GF)

ponzu dressing, spring onion, orange zest and black sesame seeds

HALOUMI FRIES (V)

cherry tomato compote and gremolata

STICKY KOREAN BBQ PORK BELLY

asian slaw, roasted sesame dressing

MAIN

250G EYE FILLET (GF)

pomme anna, roast carrots, sauteed mushrooms, red wine jus

CHERMOULA SALMON (GF)

mango, avocado, onion, chilli, lime salsa, garlic butter kipfler potatoes, sweet potato crisps

OVEN BAKED CHICKEN BREAST (GF)

pea purée, radicchio, orange segments, fennel, feta, orange vinaigrette

DESSERT

CARAMEL FLAN (GFA)

dark chocolate short bread crumb, strawberry and finger lime salsa, fresh mint

BLUEBERRY & LEMON TART

candied lemon zest, berry compote

Vegetarian options available on request.

Dietary requirements must be disclosed at time of booking.

THE**KENSI**

BOOK NOW!

PH 8332 1300 OR BOOK ONLINE
KENSINGTONHOTEL.COM.AU

CORNER BAR PACKAGE \$55

ANY MAIN MEAL FROM BELOW
GUARANTEED SEAT AND 4 DRINKS*

MAIN

250G RUMP STEAK (GF)

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

CHICKEN BREAST OR BEEF PORTERHOUSE SCHNITZEL

with chips and salad, your choice of sauce

TEMPURA BATTERED FISH & CHIPS

with house made tartare, chips and garden salad

SALT & PEPPER SQUID

with house made tartare, chips and garden salad

KENSI BURGER

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

BUTTERMILK FRIED CHICKEN BURGER

slaw and grounds hot sauce

NOURISH BOWL (GF) (VE)

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

PAN SEARED ATLANTIC SALMON (GF)

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

RED WINE SLOW COOKED BEEF CHEEK

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

SLOW COOKED LAMB STROGANOFF PAPPARDELLE

mushroom, pickles, spinach, sour cream and parmesan

OVEN BAKED CHICKEN BREAST (GF)

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

PAN FRIED GNOCCHI (V)

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

**Selected drinks. Menu subject to change. Terms and conditions apply.*