



## STARTERS

### CONFIT GARLIC AND CHEESE

PIZZA BREAD (V) | 17

mozzarella, parmesan, rosemary

### TRIO OF HOUSE MADE DIPS (V)(GFA) | 18

grilled pita bread  
add marinated olives | 4

### DUCK SPRING ROLLS | 19

plum sauce

### BUFFALO MOZZARELLA &

BASIL ARANCINI (V) | 17

napoli sauce, shaved parmesan, basil oil

### STUFFED MUSHROOMS (VE)(GF) | 16

tofu and herb stuffed portobello mushroom,  
coconut tzatziki, spiced chickpeas

### KARAAGE CHICKEN WINGS | 16

kewpie mayo, lime

### SCALLOPS (GF) | 21

sriracha aioli, prosciutto, wakame, sesame oil

### OVEN BAKED BURRATA (V)(GFA) | 21

grilled sourdough, heirloom tomato, basil oil

## COFFIN BAY OYSTERS

natural, fennel shallot &

lime vinaigrette (GF)

chorizo kilpatrick (GF)

6 12

25 39

27 41

## THE GRILL

### 250G ANGUS RUMP (GF) | 32

### 300G SCOTCH FILLET (GF) | 43

confit garlic mash, charred broccolini &  
red wine jus or chips and garden salad

### 250G EYE FILLET (GF) | 46

potato dauphinoise, portobello mushroom,  
buttered greens, red wine jus

## MAINS

### LAMB SHANK (GF) | 34

roast garlic mash, sauteed brussels sprouts &  
broccolini, pan jus

### PROSCIUTTO CHICKEN ROULADE (GF) | 36

semi dried tomato & feta stuffed chicken breast  
roulade, cauliflower puree, broccolini,  
red wine jus

### YELLOW DUCK LEG CURRY (GF) | 32

coconut rice pilaf, chilli, asian salad,  
crispy shallots

### PAN SEARED ATLANTIC SALMON (GF) | 36

pea puree, kipfler potatoes, brussels sprouts,  
lemon & dill compound butter

### MUSHROOM WELLINGTON (VE) | 28

mixed mushroom & spinach wellington, pear,  
rocket & walnut salad, roast capsicum sauce

### SALMON & CHILLI LINGUINE | 28

garlic, onion, cherry tomato, broccoli,  
creamy dill & lemon sauce

### TEMPURA BATTERED, GRILLED OR PANKO CRUMBED

### SOUTH AUSTRALIAN GARFISH (GFA)

| 2 PCE 36 | 3 PCE 44

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

### 300G PORK CUTLET (GF) | 34

potato dauphinoise, honey roast carrots,  
house-made apple chutney, buttered beans

### CHICKEN BREAST (GF) | 34

butternut pumpkin, crispy potato, feta,  
rocket and pine nut salad, crispy prosciutto,  
red wine jus

## CLASSICS

### CHICKEN BREAST SCHNITZEL | 24

chips and garden salad

### BEEF PORTERHOUSE SCHNITZEL | 26

chips and garden salad

### HERB CRUMBED EGGPLANT SCHNITZEL (VE) | 24

chips and garden salad

### ADD SAUCE

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

parmigiana (GF) | 4.5

vegan parmigiana (VE)(GF) | 4.5

red wine jus (GF) | 5

### SALT & PEPPER SQUID | 28

chips, garden salad, lemon, house made tartare

### TEMPURA BATTERED FISH & CHIPS (GFA) | 27

chips, garden salad, lemon, house made tartare

## BURGERS

all burgers are served with chips  
add sweet potato fries | 3  
add gluten free / vegan bun | 3.5

### **KENSI BURGER | 24**

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

### **CRISPY CHICKEN BURGER | 23**

Barossa bacon, coleslaw, pickles, bbq aioli,  
buffalo sauce

### **MUSHROOM BURGER (VE) | 23**

mushroom & black bean patty, mixed leaf, diced  
onion, vegan cheese, plant based chipotle aioli

### **BACON CHEESEBURGER | 23**

grilled wagyu beef patty, Barossa bacon,  
American mustard, smoked cheddar, pickles,  
onion rings, BBQ aioli

#### **ADD**

Barossa bacon | 4.5  
free range egg | 4  
wagyu beef patty | 10

## SALADS

### **NOURISH BOWL (VE)(GF) | 23**

beetroot hummus, roast pumpkin, pickled onion,  
avocado, charred corn, baby spinach, coconut  
rice pilaf, spiced chickpeas, seeds

### **MUSHROOM & TOFU RAMEN (VE) | 23**

miso broth, soba noodles, bok choy, enoki &  
shitake mushroom, spring onion, pickled ginger,  
lotus root

### **CAESAR SALAD (GFA) | 23**

cos lettuce, Barossa bacon, parmesan, poached  
egg, croutons, caesar dressing, anchovies

#### **ADD**

crispy tofu (VE) | 7  
grilled chicken (GF) | 8  
salt & pepper squid | 12

## SIDES

chips, tomato sauce (VE) | 10  
potato wedges  
sweet chilli, sour cream (V) | 12  
sweet potato chips  
vegan chipotle aioli (VE) | 12  
feta, rocket, pine nut and  
crispy prosciutto salad (GF) | 12  
seasonal greens  
chilli, flaked almonds (VE)(GF) | 12  
confit garlic mash potato (V)(GF) | 10

## DESSERTS

**CHOCOLATE CRÈME BRÛLÉE (V)(GFA) | 15**  
vanilla bean ice cream, biscotti

**BOOZY LEMON CAKE (V) | 16**  
limoncello curd, raspberry, citrus sorbet

**SAFFRON POACHED PEAR (VE)(GF) | 14**  
macadamia vanilla anglaise, berry coulis,  
pistachio praline

**TRIO OF ICE CREAM (V) OR SORBET (VE) | 13**  
ask staff for today's flavours, served with  
house made biscotti

**AFFOGATO (V)(GFA) | 12**  
vanilla bean ice cream, house made biscotti  
add shot of Frangelico, Kahlua, Baileys | 7.5

**CHEESE BOARD (V)(GFA) | 15**  
choose from smoked cheddar, brie or blue  
served with fresh pear, dried fruit, seeded  
lavosh, quince paste, mixed nuts  
add additional cheese | 8 (per choice)

# THEKENSI

 THEKENSI  THE\_KENSI

A proudly South Australian,  
family-owned business.

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