

Starters

CONFIT GARLIC AND CHEESE PIZZA BREAD (V) | 18

mozzarella, parmesan, rosemary

WHIPPED BURRATA (V)(GFA) | 19

crusty sourdough, chilli infused honey, fresh chives

DIPS & PITA (V)(GFA) | 20

please see specials sheet for today's selection

add marinated olives | 4

KARAAGE CHICKEN WINGS | 18

kewpie mayo, lime wedge

DUCK SPRING ROLLS | 22

house-made with nam jim, Asian herb salad

TRIPLE CHEESE ARANCINI (V) | 19

truffle aioli, shaved parmesan

ZUCCHINI & CORN FRITTATA (VE)(GF) | 18

beetroot hummus, toasted seeds

OVEN BAKED SCALLOPS (GF) | 24

wasabi kewpie, prosciutto, wakame, sesame oil

COFFIN BAY OYSTERS

natural, lime mignonette (GF)

chorizo kilpatrick (GF)

6 12

26 42

28 45

The Grill

250G RUMP STEAK (GFA) | 36

chips, garden salad, choice of sauce

300G SCOTCH FILLET (GFA) | 48

pumpkin purée, chimichurri baby potatoes, charred broccolini, red wine jus

ADD SAUCE

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

red wine jus, chimichurri (GF) | 5

Mains

GNOCCHI (V) | 28

semi dried tomatoes, baby spinach, creamy basil and walnut pesto sauce,
toasted walnuts, parmesan
Add chicken | 8

CHIMICHURRI LAMB RUMP (GF) | 39

quinoa, roast pumpkin & cauliflower, slivered almonds, currants, herbs,
fresh pomegranate

MUSHROOM & SPINACH WELLINGTON (VE) | 34

shaved fennel, currant and rocket salad, sweet potato fries, romesco

LINGUINE MARINARA | 38

SA prawns, salmon, squid, onion, heirloom tomato, chilli, napoli, rocket,
charred lemon

350G PORK CUTLET (GF) | 42

apple purée, crispy potato, pickled fennel, currant and rocket salad, red
wine jus

MOROCCAN ATLANTIC SALMON (GF) | 38

cauliflower rice, cucumber, tomato, red onion, currants, pistachio, charred
lemon, spiced compound butter

OVEN BAKED CHICKEN BREAST (GF) | 37

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

PAN SEARED DUCK BREAST (GFA) | 38

smashed rosemary potatoes, grilled broccolini, vegetable crisps,
pomegranate and star anise jus

SOUTH AUSTRALIAN GARFISH (GFA) | 2 PCE 38 | 3 PCE 48

tempura battered, panko crumbed or grilled served with house-made tartare
& lemon, chips and salad or roast potatoes and seasonal vegetables

Salads

NOURISH BOWL (VE)(GF) | 25

roast pumpkin, pickled red cabbage, guacamole, corn, baby spinach, cauliflower rice, harissa chickpeas, green tahini dressing

VERMICELLI NOODLE SALAD (VE)(GF) | 24

cucumber ribbons, red cabbage, carrot, Asian herbs, pickled ginger, chilli, peanuts, kaffir lime soy dressing

CAESAR SALAD (GFA) | 26

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

ADD

crispy tofu (VE) | 8

grilled chicken (GF) | 8

salt & pepper squid | 12

Classics

TEMPURA BATTERED FISH AND CHIPS (GFA) | 29

garden salad, lemon, house-made tartare

SALT AND PEPPER SQUID | 30

chips, garden salad, lemon, house-made tartare

CHICKEN BREAST SCHNITZEL | 25

chips and garden salad

BEEF PORTERHOUSE SCHNITZEL | 27

chips and garden salad

HERB CRUMBED EGGPLANT SCHNITZEL (VE) | 25

chips and garden salad

ADD SAUCE

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

parmigiana | 4.5

red wine jus, chimichurri (GF) | 5

Burgers

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

KENSI BURGER (GFA) | 26

beef patty, mixed leaf, tomato, red onion, pickles, smoked cheddar, dill aioli, burger relish

CHICKEN BURGER | 25

panko crumbed chicken tenderloin, Barossa bacon, mixed leaf, tomato, guacamole, chipotle aioli

VEGGIE BURGER (V)(GFA) | 24

quinoa, corn & roast pumpkin patty, spinach, red onion, avocado, chipotle aioli

BACON CHEESEBURGER (GFA) | 26

beef patty, Barossa bacon, American cheese, pickles, onion rings, ketchup, American mustard

ADD

bacon | 5
free range egg | 4
beef patty | 10

Sides

chips, tomato sauce, dill aioli (V) | 10
potato wedges, sweet chilli, sour cream (V) | 12
sweet potato chips, chipotle aioli (V) | 12
feta, rocket, pine nut and crispy prosciutto salad (GF) | 12
seasonal greens, chilli, flaked almonds (V)(GF) | 14
chimichurri roast potatoes (V)(GFA) | 13

Dessert

DARK CHOCOLATE SEMIFREDDO (V)(GF) | 17

white chocolate ganache, hazelnut praline

LEMON SWIRL CHEESECAKE (V) | 16

blueberry compote, toasted coconut

RED WINE POACHED PEAR (VE)(GF) | 15

saffron anglaise, berry coulis, toasted macadamia crumb

TRIO OF ICE CREAM (V)(GFA) OR SORBET (VE)(GFA) | 14

ask staff for today's flavours,

served with house-made biscotti

AFFOGATO (V)(GFA) | 12

espresso coffee, vanilla ice cream, house-made biscotti

add shot of Frangelico, Kahlua, Baileys | 7.5

CHEESE BOARD (V)(GFA) | 20

poached pear, seeded lavosh, quince paste, mixed nuts

choose from smoked cheddar, double cream brie or blue cheese

add additional cheese | 10 per choice

(GF) gluten free (GFA) gluten free available

(V) vegetarian (VE) vegan (VEA) vegan option available

Tea & Coffee

TEA | 4

English breakfast, chamomile, earl grey, green, peppermint

COFFEE | 4.5

MUG | 5.5

soy, almond, lactose free 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 Marnier, Baileys

CAFÉ AMORE

Amaretto, Cognac

IRISH

Jameson Irish Whiskey

MEXICAN

Kahlua

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