

## Starters

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**GARLIC BREAD (V) | 12**

garlic buttered Turkish bread

**CONFIT GARLIC & CHEESE PIZZA BREAD (V) | 18**

mozzarella, parmesan, rosemary

**DIPS & PITA (V)(GFA) | 20**

please see specials sheet for today's selection

add marinated olives | 4

**KARAAGE CHICKEN BITES | 18**

kewpie sriracha mayo, lime wedge

**DUCK SPRING ROLLS | 22**

house-made with nam jim, Asian salad

**WHIPPED BURRATA BRUSCHETTA (VEA)(GFA) | 20**

garlic Turkish bread, heirloom tomato & basil

**ARANCINI (V) | 20**

roast pumpkin, feta & sage arancini, saffron yoghurt, shaved parmesan

**BEEF TATAKI (GF) | 25**

ponzu, garlic chips, pickled onion & ginger salad, chives

**COFFIN BAY OYSTERS**

natural, lime mignonette (GF)

chorizo kilpatrick (GF)

**6 12**

26 43

28 46

## The Grill

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**250G RUMP STEAK (GFA) | 34**

chips, garden salad

**ADD SAUCE**

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

red wine jus (GF) | 5

**300G SCOTCH FILLET (GF) | 49**

creamy confit garlic potato mash, roast carrots, grilled broccolini,

red wine jus

**250G EYE FILLET (GF) | 55**

rosemary & garlic pressed potato, grilled broccolini, roast carrots,

vegetable crisps, red wine jus

## Mains

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### **PUMPKIN GNOCCHI (V) | 30**

mushroom, caramelised onion, cream sauce, whipped burrata,  
parmesan, fried sage & crispy enoki  
add chicken | 8

### **STUFFED EGGPLANT (V)(VEA)(GFA) | 32**

Greek style lentil bolognese, crumbled feta, spiced walnut crumb,  
sweet potato fries, garden salad

### **LAMB SHANK (GFA) | 39**

slow braised in a rich tomato sauce, warm pearl couscous &  
roast vegetable salad, saffron yoghurt

### **HERB CRUSTED ATLANTIC SALMON (GFA) | 38**

cauliflower purée, smashed potatoes, broccolini, lemon & dill cream sauce

### **CRISPY SKIN PORK BELLY (GFA) | 38**

crispy chat potatoes, roast carrots, broccolini, root vegetable crisps,  
red wine jus

### **SEAFOOD BLACK SPAGHETTI | 40**

prawns, salmon, squid, onion, garlic, heirloom tomato, asparagus,  
chilli, dill & lemon butter sauce, fried capers

### **OVEN ROASTED CHICKEN BREAST (GF) | 37**

creamy confit garlic potato mash, sautéed greens, blistered heirloom  
tomatoes, mustard cream sauce

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

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

### **PAN SEARED DUCK BREAST (GFA) | 40**

rosemary & garlic pressed potato, grilled broccolini, roast carrots,  
vegetable crisps, red wine jus

## Salads

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### **NOURISH BOWL (VE)(GF) | 25**

cauliflower rice, mixed leaf, heirloom tomato, roast pumpkin, pickled radish, corn, harissa chickpeas, avocado, green tahini dressing (contains sesame seeds)

### **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

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### **FISH & CHIPS (GFA) | 29**

tempura battered, garden salad, lemon, house-made tartare

### **SALT & 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, diane, pepper (GF) | 3

parmigiana | 4.5

red wine jus (GF) | 5

## Burgers

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### **ALL BURGERS ARE SERVED WITH CHIPS**

add sweet potato fries | 3

add gluten free bun | 3.5

### **KENSI BURGER (GFA) | 26**

wagyu beef patty, mixed leaf, tomato, pickles, smoked cheddar, dill aioli, Beerenberg tomato relish

### **VEGGIE BURGER (V)(VEA)(GFA) | 24**

house-made veggie patty, mixed leaf, tomato, caramelised onion, feta, dill aioli

### **KARAAGE FRIED CHICKEN BURGER | 24**

Asian slaw, pickled red onion, sriracha kewpie aioli

### **BACON CHEESEBURGER (GFA) | 26**

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

### **ADD**

Barossa bacon | 5

free range egg | 4

wagyu beef patty | 10

## Sides

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### **CHIPS (V) | 10**

tomato sauce & dill aioli

### **POTATO WEDGES (V) | 12**

sweet chilli & sour cream

### **SWEET POTATO CHIPS (V) | 12**

dill aioli

### **GREEK SALAD (V)(GF) | 12**

### **SEASONAL GREENS (V)(GF) | 14**

chilli, flaked almonds

### **CREAMY CONFIT GARLIC MASH POTATO (V)(GF) | 12**

## Dessert

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**APPLE & RHUBARB CRUMBLE (VEA)(GFA) | 16**

vanilla bean ice cream

**STICKY DATE PUDDING | 15**

butterscotch sauce, candied pecans, salted caramel ice cream

**BISCOFF AND NUTELLA SWIRL CHEESECAKE | 17**

white chocolate soil, chocolate ice cream

**AFFOGATO (V)(GFA) | 12**

espresso coffee, vanilla ice cream, house-made biscotti

add shot of Frangelico, Kahlua, Baileys | 7.5

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

ask staff for today's flavours, served with house-made biscotti

**CHEESE BOARD (V)(GFA) | 20**

dried fruit, seeded lavosh, quince paste, mixed nuts

choose from smoked cheddar, double cream brie or blue cheese

add additional cheese | 10 per choice

## Tea & Coffee

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### **TEA | 4**

English breakfast, chamomile, Earl Grey, green, peppermint

### **COFFEE | 4.5**

#### **MUG | 5.5**

soy, almond, oat, 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

15% surcharge applies on public holidays  
(GF) gluten free (GFA) gluten free available  
(V) vegetarian (VE) vegan (VEA) vegan option available