

THE **KENSI** X



HOWARD vineyard ADELAIDE HILLS

WINE DINNER



THE **KENSI**

CANAPÉ

COFFIN BAY OYSTERS (GF)

shallot vinaigrette

Paired with 2023 Sparkling Blanc De Blancs

ENTRÉE 1

PICKLED OCTOPUS SALAD (GF)

house pickled octopus, rocket & heirloom tomato salad, chorizo crumb

Paired with 2024 Pinot Gris

ENTRÉE 2

SPINACH & RICOTTA RAVIOLI (V)

mushrooms, cream sauce, fried enoki, pecorino, truffle oil

Paired with 2023 Chardonnay & 2023 'Amos' Chardonnay

MAIN

PAN SEARED DUCK BREAST (GFA)

duck fat potatoes, roasted beetroot, whipped burrata, crispy kale, red wine jus

Paired with 2023 Pinot Noir & 2023 'Amos' Pinot Noir

DESSERT

SHIRAZ POACHED PEAR (GF)(V)

hazelnut praline, coffee ice cream

Paired with 2021 'Amos' Shiraz

(V) Vegetarian (GF) Gluten Free

(GFA) Gluten Free Available on Request