

STARTERS

GARLIC TURKISH BREAD (V) | 11

CONFIT GARLIC & CHEESE PIZZA BREAD (V) | 17

mozzarella, parmesan, rosemary

HOUSE-MADE TRIO OF DIPS (V)(GFA) | 19

please see specials for today's selection, served with toasted pita bread

add marinated olives | 4
add GF bread | 4

HALLOUMI FRIES (V) | 17

parmesan & herb crumbed, pomegranate & harissa labneh

DUCK SPRING ROLLS | 23

house-made with nuoc cham, Asian salad

WHIPPED BURRATA BRUSCHETTA (VEA)(GFA) | 21

garlic Turkish bread, heirloom tomato & basil, balsamic glaze

add GF bread | 4

SPICY BUFFALO CHICKEN WINGS | 17

ranch dipping sauce

SEMI-DRIED TOMATO & MOZZARELLA ARANCINI (V) | 19

romesco, shaved parmesan, basil oil

THAI CHICKEN LARB GAI (GF) | 23

cos lettuce cups, chilli, herb salad, crispy shallots

MAINS

CHICKEN PENNE | 30

semi-dried tomatoes, mushroom, onion, garlic, baby spinach, rosé sauce, parmesan

STUFFED EGGPLANT (V)(VEA)(GFA) | 30

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

STICKY PORK BELLY (GFA) | 36

wild rice, bok choy, spicy hoisin glaze, Asian herbs, crispy shallots

CHIMICHURRI ROAST CHICKEN BREAST | 36

couscous & summer vegetable salad, slivered almonds, pomegranate & harissa labneh

PAN SEARED ATLANTIC SALMON (GF) | 38

lemon & dill pesto potato salad, asparagus, charred lemon

LAMB RUMP (GFA) | 40

pea purée, roast potatoes, feta, rocket & roast pumpkin salad, red wine jus

SALMON RISOTTO (GF) | 34

asparagus, peas, onion, garlic, chilli, pecorino, lemon & dill 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

THE GRILL

250G RUMP STEAK (GFA) | 33

chips, garden salad

ADD SAUCE

gravy, mushroom, diane, pepper (GF) | 3.5
red wine jus (GF) | 6

300G SCOTCH FILLET (GF) | 50

cauliflower purée, roast chat potatoes, charred broccolini, red wine jus

250G EYE FILLET (GF) | 54

cauliflower purée, roast chat potatoes, charred broccolini, red wine jus

CLASSICS

FISH & CHIPS (GFA) | 29

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

SALT & PEPPER SQUID | 31

chips, garden salad, lemon, house-made tartare

CHICKEN BREAST SCHNITZEL | 26

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 28

chips, garden salad

HERB CRUMBED EGGPLANT SCHNITZEL (VEA) | 25

chips, garden salad

EXTRAS

gravy, mushroom, diane, pepper (GF) | 3.5
parmigiana | 4.5
red wine jus (GF) | 6
swap salad for sautéed garlic greens | 2

BURGERS

KENSI BURGER (GFA) | 25

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

VEGGIE BURGER (V)(VEA)(GFA) | 23

house-made veggie patty, mix leaf, tomato, feta, dill aioli, chips

CRISPY CHICKEN BURGER | 23

slaw, pickles, smoky chipotle aioli, chips

BACON CHEESEBURGER (GFA) | 25

wagyu beef patty, bacon, onion rings, pickles, American cheese, mustard, BBQ aioli, chips

ADD

sweet potato fries | 3
gluten free bun | 4.5
grilled bacon | 5
fried egg | 5
wagyu beef patty | 12

SALADS

NOURISH BOWL (VE)(GFA) | 24

wild rice, rocket, heirloom tomatoes, roast pumpkin, corn, cucumber, crispy kale, balsamic fig glaze

CAESAR SALAD (GFA) | 25

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

BEETROOT & SOBA NOODLE SALAD (VE) | 24

rocket, bok choy, edamame, avocado, pickled ginger, sesame seeds, ponzu

ADD

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

DESSERTS

LEMON POLENTA CAKE (VEA)(GF) | 14

lemon curd, pistachio crumb

CHERRY CHEESECAKE | 15

cherry compote, toasted coconut

TRIPLE CHOCOLATE BROWNIE | 16

salted caramel sauce, choc soil, vanilla bean 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) | 15

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

CHEESE BOARD (V)(GFA) | 18

dried fruit, lavosh, quince paste, mixed nuts choose from smoked cheddar, double cream brie or blue

add additional cheese | 10 per choice

SIDES

CHIPS (V) | 12

tomato sauce, dill aioli

POTATO WEDGES (V) | 14

sweet chilli, sour cream

SWEET POTATO CHIPS (V) | 14

dill aioli

ROAST PUMPKIN, FETA & ROCKET SALAD (VEA)(GF) | 12

SAUTÉED GREENS (V)(GF) | 16

garlic butter, chilli, miso

ROAST POTATOES (VE)(GFA) | 14

rosemary salt

COFFIN BAY OYSTERS

	6	12
natural, nuoc cham (GF)	27	46
chorizo kilpatrick (GF)	29	48

Please inform our staff of any allergies.

We take these very seriously, but cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays.

V	Vegetarian		
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available