

THE **KENSI**

Starters

GARLIC TURKISH BREAD (V) | 12

garlic buttered Turkish bread

CONFIT GARLIC & CHEESE PIZZA BREAD (V) | 18

mozzarella, parmesan, rosemary

HOUSE-MADE TRIO OF DIPS (V)(GFA) | 20

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

add marinated olives | 4

add GF bread | 4

HALLOUMI FRIES (V) | 18

parmesan & herb crumbed, pomegranate & harissa labneh

DUCK SPRING ROLLS | 24

house-made with nuoc cham, Asian salad

WHIPPED BURRATA BRUSCHETTA (VEA)(GFA) | 22

garlic Turkish bread, heirloom tomato & basil, balsamic glaze

add GF bread | 4

SPICY BUFFALO CHICKEN WINGS | 18

ranch dipping sauce

SEMI-DRIED TOMATO & MOZZARELLA ARANCINI (V) | 20

romesco, shaved parmesan, basil oil

THAI CHICKEN LARB GAI (GF) | 24

cos lettuce cups, chilli, herb salad, crispy shallots

COFFIN BAY OYSTERS

natural, nuoc cham (GF)

chorizo kilpatrick (GF)

6 12

28 48

30 50

The Grill

250G RUMP STEAK (GFA) | 35

chips, garden salad

ADD SAUCE

gravy, mushroom, diane, pepper (GF) | 3.5

red wine jus (GF) | 6

300G SCOTCH FILLET (GF) | 52

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

250G EYE FILLET (GF) | 56

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

Mains

CHICKEN PENNE | 32

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

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

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

STICKY PORK BELLY (GFA) | 38

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

CHIMICHURRI ROAST CHICKEN BREAST | 38

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

PAN SEARED ATLANTIC SALMON (GF) | 40

lemon & dill pesto potato salad, asparagus, charred lemon

LAMB RUMP (GF) | 42

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

SALMON RISOTTO (GF) | 36

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

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

Salads

NOURISH BOWL (VE)(GFA) | 26

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

CAESAR SALAD (GFA) | 27

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

BETROOT & SOBA NOODLE SALAD (VE) | 25

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

ADD

grilled chicken (GF) | 8

crispy tofu (VE) | 8

salt & pepper squid | 12

Classics

FISH & CHIPS (GFA) | 30

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

SALT & PEPPER SQUID | 32

chips, garden salad, lemon, house-made tartare

CHICKEN BREAST SCHNITZEL | 27

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 29

chips, garden salad

HERB CRUMBED EGGPLANT SCHNITZEL (VEA) | 26

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) | 27

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

VEGGIE BURGER (V)(VEA)(GFA) | 25

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

CRISPY CHICKEN BURGER | 25

slaw, pickles, smoky chipotle aioli, chips

BACON CHEESEBURGER (GFA) | 27

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

free range egg | 5

wagyu beef patty | 12

Sides

chips, tomato sauce & dill aioli (V) | 12

potato wedges, sweet chilli & sour cream (V) | 14

sweet potato chips, dill aioli (V) | 14

roast pumpkin, feta & rocket salad (V)(GF) | 12

sautéed greens, garlic butter, chilli, miso (V)(GF) | 16

roast potatoes, rosemary salt (VE)(GF) | 14

Desserts

LEMON POLENTA CAKE (VEA)(GF) | 15

lemon curd, pistachio crumb

BLACK CHERRY CHEESECAKE | 16

cherry compote, toasted coconut

TRIPLE CHOCOLATE BROWNIE | 17

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) | 16

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

CHEESE BOARD (V)(GFA) | 20

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

add additional cheese | 10 per choice

Please inform our staff of any allergies.

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

(GF) gluten free (GFA) gluten free available

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

15% surcharge applies on public holidays

Tea & Coffee

TEA | 4.5

English breakfast, chamomile, Earl Grey, green, peppermint

COFFEE | 4.8

MUG | 5.8

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

  /THEKENSI  @THE_KENSI

A proudly South Australian, family-owned business.