

STARTERS

SOURDOUGH GARLIC BREAD (V) | 11

CONFIT GARLIC & CHEESE PIZZA (V) | 17

mozzarella, parmesan, rosemary

KENSI PLATE (GFA) | 19

whipped burrata, chilli honey, dukkah (contains sesame seeds), balsamic & extra virgin olive oil, house-marinated olives, garlic sourdough

change to GF bread | 4

add prosciutto & salami | 15

SESAME & MISO GLAZED

EGGPLANT (GFA)(VE) | 17

green tahini coconut yoghurt (contains sesame seeds)

DUCK SPRING ROLLS | 23

Asian herb salad, house-made sweet chilli sauce

SPICY BUFFALO CHICKEN WINGS | 17

ranch dipping sauce

SPINACH & FETA ARANCINI (V) | 19

basil & cashew pesto, pecorino

SPENCER GULF KING PRAWNS (3)(GF) | 25

charred pineapple & chilli salsa, saffron aioli, fresh lime

COFFIN BAY OYSTERS

3 | 6 | 12

natural, nam jim (GF) 17 28 46

chorizo kilpatrick (GF) 19 30 48

MAINS

BEEF RAGU PAPPARDELLE | 30

slow braised beef ragu, pecorino, crispy sage & enoki

MUSHROOM & SPINACH WELLINGTON (VEA) | 32

roast potatoes, feta, rocket & roast pumpkin salad, romesco

LEMONGRASS & TAMARIND

BEEF SHORT RIB (GF) | 36

rice pilaf, Asian herb salad, chilli, fried shallots, fresh lime, nam jim

ROAST LAMB RUMP (GFA) | 40

roast potatoes, smashed peas, honey roast carrots, salsa verde, red wine jus

OVEN BAKED CHICKEN BREAST (GF) | 36

beetroot & thyme risotto, crispy prosciutto, toasted hazelnuts, crumbled goats cheese

STICKY ATLANTIC SALMON (GFA) | 38

miso & soy glaze, wild rice, garlic Asian greens, fried enoki, miso compound butter

350G PORK CUTLET (GFA) | 40

rosemary pressed potato, grilled broccolini, braised fennel, red wine jus, apple sauce

SOUTH AUSTRALIAN GARFISH (GFA)

2 PCE 36 | 3 PCE 46

tempura battered, panko crumbed or grilled, house-made tartare, lemon, chips, salad or sautéed greens & roast potatoes

THE GRILL

250G RUMP STEAK (GFA) | 34

chips, garden salad

EXTRAS

change salad for sautéed garlic greens (V)(GF) | 3

change chips for confit garlic mash (V)(GF) | 2

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

red wine jus (GF) | 6

300G SCOTCH FILLET (GF) | 50

confit garlic mash, charred broccolini, roast carrots, red wine jus

250G EYE FILLET (GF) | 54

confit garlic mash, charred broccolini, roast carrots, 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

EGGPLANT SCHNITZEL (VEA) | 25

chips, garden salad

EXTRAS

change salad for sautéed garlic greens (V)(GF) | 3

change chips for confit garlic mash (V)(GF) | 2

gravy, mushroom, diane, pepper | 3.5

parmigiana | 4.5

chorizo kilpatrick | 6

red wine jus | 6

BURGERS

KENSI BURGER (GFA) | 26

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

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

house-made veggie pattie, rocket, feta, dill aioli, chips

HARISSA GRILLED CHICKEN BURGER (GFA) | 24

sriracha slaw, pickles, guacamole, chips

BACON CHEESEBURGER (GFA) | 26

wagyu beef patty, bacon, onion rings, pickles, BBQ chipotle sauce, chips

EXTRAS

change chips for sweet potato fries | 3

change to gluten free bun | 4.5

add grilled bacon | 5

add free range egg | 3

add wagyu beef patty | 12

SALADS

NOURISH BOWL (VE)(GFA) | 24

tahini & herb yoghurt (contains sesame seeds), rocket, wild rice, roast broccoli, pumpkin, corn, fried kale, sesame seeds

CAESAR SALAD (GFA) | 25

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

ADD

crispy tofu (VE) | 8

grilled chicken (GF) | 8

harissa grilled chicken (GF) | 8

salt & pepper squid | 12

DESSERTS

APPLE & RHUBARB CRUMBLE (VEA)(GFA) | 14

vanilla bean ice cream

DARK CHOCOLATE & COFFEE CHEESECAKE | 15

chantilly cream, white chocolate snow

STEAMED FIG PUDDING (V) | 15

sticky toffee sauce, 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)

1 CHEESE 18 | 2 CHEESES 26 | 3 CHEESES 34

choose from smoked cheddar, double cream brie or blue

dried fruit, lavosh, quince paste, mixed nuts

SIDES

CHIPS (V)(VEA) | 12

tomato sauce, dill aioli

POTATO WEDGES (V)(VEA) | 14

sweet chilli, sour cream

SWEET POTATO CHIPS (V) | 14

dill aioli

ROAST PUMPKIN, FETA & ROCKET

SALAD (VEA)(GF) | 12

SAUTÉED GREENS (V)(VEA)(GF) | 16

garlic butter, chilli, miso

ROAST POTATOES (VE)(GF) | 14

rosemary salt

CONFIT GARLIC MASH POTATO (V)(GF) | 13

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