

Starters

SOURDOUGH GARLIC BREAD (V) | 12

CONFIT GARLIC & CHEESE PIZZA (V) | 18

mozzarella, parmesan, rosemary

KENSI PLATE (GFA) | 20

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 and salami | 15

SESAME & MISO GLAZED EGGPLANT (GFA)(VE) | 18

green tahini coconut yoghurt (contains sesame seeds)

DUCK SPRING ROLLS | 24

Asian herb salad, house-made sweet chilli sauce

SPICY BUFFALO CHICKEN WINGS | 18

ranch dipping sauce

SPINACH & FETA ARANCINI (V) | 20

basil & cashew pesto, pecorino

WHITE ANCHOVY TOAST | 22

rye toast, preserved lemon cream, spiced heirloom tomato compote

COFFIN BAY OYSTERS	6	12
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natural, nam jim (GF)	28	48
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chorizo kilpatrick (GF)	30	50
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The Grill

250G RUMP STEAK (GFA) | 36

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) | 52

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

250G EYE FILLET (GF) | 56

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

Mains

BEEF RAGU PAPPARDELLE | 32

slow braised beef ragu, pecorino, crispy sage & enoki

MUSHROOM & SPINACH WELLINGTON (VEA) | 34

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

LEMONGRASS & TAMARIND BEEF SHORT RIB (GF) | 38

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

ROAST LAMB RUMP (GFA) | 42

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

OVEN BAKED CHICKEN BREAST (GF) | 38

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

STICKY ATLANTIC SALMON (GFA) | 40

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

350G PORK CUTLET (GFA) | 42

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

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

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

Salads

NOURISH BOWL (VE)(GFA) | 26

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

CAESAR SALAD (GFA) | 27

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

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

EGGPLANT SCHNITZEL (VEA) | 26

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) | 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, rocket, feta, dill aioli, chips

HARISSA GRILLED CHICKEN BURGER (GFA) | 25

sriracha slaw, pickles, guacamole, chips

BACON CHEESEBURGER (GFA) | 27

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

Sides

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

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

sweet potato chips, dill aioli (V)(VEA) | 14

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

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

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

confit garlic mash potato (V)(GF) | 13

Desserts

APPLE & RHUBARB CRUMBLE (VEA)(GFA)	 15
vanilla bean ice cream	
DARK CHOCOLATE & COFFEE CHEESECAKE	 16
chantilly cream, white chocolate snow	
STEAMED FIG PUDDING (V)	 16
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	
TRIO OF ICE CREAM (V)(GFA) OR SORBET (VEA)(GFA)	 16
ask staff for today's flavours, house-made biscotti	
CHEESE BOARD (V)(GFA)	
one cheese	20
two cheeses	28
three cheeses	36
choose from smoked cheddar, double cream brie or blue	
dried fruit, lavosh, quince paste, mixed nuts	

Please inform our staff of any allergies.

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

(V) vegetarian (VE) vegan (VEA) vegan option available
(GF) gluten free (GFA) gluten free available

15% surcharge applies on public holidays

Tea & Coffee

TEA | 4.5

English breakfast, chamomile, Earl Grey, green, peppermint

COFFEE | 5

MUG | 6

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