

Starters

SOURDOUGH GARLIC BREAD (V) | 13

PROSCIUTTO & ROCKET PIZZA | 22

baby bocconcini, vincotto, chilli honey drizzle

KENSI PLATE (GFA) | 22

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

SPICED CAULIFLOWER FLORETS (VE) | 18

lemon chickpea purée, charred flatbread, chilli oil,
dukkah (contains sesame seeds)

DUCK SPRING ROLLS | 25

Asian herb salad, nam jim

SPICY BUFFALO CHICKEN WINGS | 20

green ranch dipping sauce

ASPARAGUS, LEMON & PEA ARANCINI (V) | 20

verde cream, parmesan crisp

JALAPEÑO BITES (GF) | 23

cream cheese, prosciutto, charred corn & cherry tomato salad,
avocado crema

COFFIN BAY OYSTERS

6 12

natural, cucumber & dill relish (GF)

28 48

chorizo kilpatrick (GF)

30 50

The Grill

250G RUMP STEAK (GFA) | 37

chips, garden salad

EXTRAS

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

change chips for buttermilk mash (V)(GF) | 2

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

red wine jus (GF) | 6

300G SCOTCH FILLET (GF) | 52

buttermilk mash, baby carrots, wilted spinach, red wine jus

250G EYE FILLET (GF) | 56

buttermilk mash, baby carrots, wilted spinach, red wine jus

Mains

GRANCHIO PASTA | 35

crab, prawn, onion, garlic, chilli, baby spinach, rosé sauce

PUMPKIN & FETA PARCEL (VEA) | 34

puff pastry, roast pumpkin, caramelised onion, spinach, feta, creamy hommus, rocket & pepita crumb salad

GRILLED LAMB CUTLETS (GF) | 45

summer vegetable salad, lemon & herb labneh, garlic roasted potatoes, mint dressing

OVEN BAKED CHICKEN BREAST (GFA) | 38

lemon & garlic smashed potatoes, sourdough panzanella, balsamic reduction

SEARED ATLANTIC SALMON (GFA) | 43

sweet potato, pea purée, broccolini, lemon pepper butter cream, truffle pangrattato

350G PORK CUTLET (GF) | 42

apple & parsnip purée, pressed sweet potato, roasted beetroot, broad bean & sugar snap gremolata

COORONG MULLET (GFA) | 38

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

Salads

NOURISH BOWL (VE)(GFA) | 26

herb couscous, spiced chickpeas, baby spinach, cherry tomatoes,
zucchini ribbons, green beans, boiled egg, avocado crema, toasted seeds

CAESAR SALAD (GFA) | 27

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

BEEF BURRITO BOWL (GF) (VEA) I 29

Mexican spiced beef mince, rice pilaf, cos lettuce, charred corn,
roasted peppers, tomato salsa fresca, Spanish onion, guacamole,
chipotle crema, corn chips

ADD

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

Classics

FISH & CHIPS (GFA) | 31

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

SALT & PEPPER SQUID | 33

chips, garden salad, lemon, house-made tartare

CHICKEN BREAST SCHNITZEL | 28

chips, garden salad

BEEF PORTERHOUSE SCHNITZEL | 30

chips, garden salad

EGGPLANT SCHNITZEL (VE) | 27

chips, garden salad

EXTRAS

change salad for sautéed garlic greens (V)(GF) | 3
change chips for buttermilk mash (V)(GF) | 2
gravy, mushroom, diane, pepper | 3.5
parmigiana | 4.5
chorizo kilpatrick | 6
red wine jus | 6

Burgers

KENSI BURGER (GFA) | 28

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

VEGGIE BURGER (VE)(GFA) | 26

vegetable patty, rocket, caramelised onion relish, chipotle aioli, chips

CAJUN CRUMBED CHICKEN BURGER (GFA) | 26

mixed leaf, jalapeno slaw, pickles, avocado crema, chips

BACON CHEESEBURGER (GFA) | 28

wagyu beef patty, bacon, onion rings, pickles, American mustard, tomato 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

sourdough panzanella salad (V)(GFA) | 12

sautéed veg, white balsamic & mustard dressing (V)(VEA)(GF) | 16

lemon & garlic smashed potatoes (VEA)(GF) | 14

Desserts

buttermilk mash potato (V)(GF) | 13

MATCHA PANNA COTTA (VE)(GF) | 16

blueberry compote, coconut crisp, maple & yuzu drizzle

LEMON MERINGUE CHEESECAKE PARFAIT (V)(GFA) | 17

biscuit crumble, cheesecake mousse, lemon curd, mixed berries, meringue

SALTED PISTACHIO & DARK CHOCOLATE TART (V)(GF) | 18

white chocolate pistachio cream, raspberry coulis

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, house-made biscotti

CHEESE BOARD (V)(GFA)

dried fruit, lavosh, quince paste, mixed nuts

choose from smoked cheddar, double cream brie or blue

one cheese | 20

two cheeses | 28

three cheeses | 36

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