

THE **KENSI**
WINE
BAR
menu



One of everything?



Thoughtfully crafted for grazing, sharing and settling in, our menu invites leisurely lunches, after-work rituals and evenings that unfold one glass at a time. Because good food is best enjoyed together.



SEAFOOD COUNTRY OF ORIGIN

A Australian | **I** Imported | **M** Mixed

V Vegetarian | **VE** Vegan | **VEA** Vegan Available

GF Gluten Free | **GFA** Gluten Free Available

DF Dairy Free | **DFA** Dairy Free Available

SHARE PLATES



OLIVE PLATE | 16

citrus marinated olives, frozen grapes,
warm seasoned nuts

WARM SOURDOUGH | 20

house-churned butter, compressed tomatoes,
prosciutto, chive oil

HOMMUS AND PIZZA BREAD V GFA | 19

lemon oil, black salt, crisp chickpeas

OYSTERS GF 6 FOR 28 | 12 FOR 48

verjuice and pickled onion mignonette

BEEF CARPACCIO GF | 28

parmesan, rocket, fried capers, lemon oil,
pickled shallots

SPICED CAULIFLOWER FLORETS VE GFA | 18

chickpea cream, charred flatbread, chilli oil,
pistachio soil

WA BLUE SWIMMER CRAB CAKES A | 23

cucumber herb salad, nam jim, chilli caramel,
crisp shallots

PROSCIUTTO WRAPPED JALAPEÑO PEPPERS GF | 23

whipped cream cheese, compressed heirloom tomatoes,
avocado crema, fried corn

SHARE PLATES



CRISP NEW ZEALAND HOKI TACOS **I** | 22

charred corn and tomato salsa, avocado,
spiced onion, chipotle crema

BUTTERMILK FRIED CHICKEN | 19

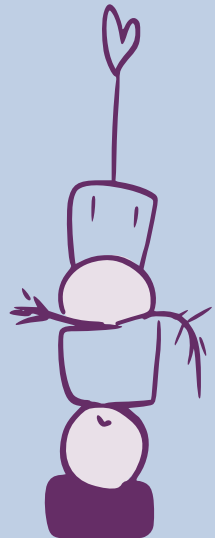
hot honey, pickled fennel and kohlrabi slaw,
smoked chilli emulsion

KENSI PLATE **GFA** | 45

whipped burrata, chilli honey, dukkah (contains
sesame seeds), aged balsamic, South Australian
extra virgin olive oil, local olives,
prosciutto, salami, pizza bread

KENSI SHARE PLATTER **A** | 100

French onion arancini, prosciutto wrapped
jalapeño peppers, duck spring rolls,
salt & pepper squid, seasoned wedges,
confit garlic hommus, pizza bread



SANDWICHES



PASTRAMI ON RYE **GFA** | 26

grilled cheese, pickles, mustard mayo,
pickled onion, toasted rye, chips

CRUMBED CHICKEN **GFA** | 25

cos lettuce, crisp bacon, parmesan,
Caesar dressing, toasted Turkish roll, chips

BACON AND EGG **GFA** | 25

baby spinach, hashbrown, hollandaise,
toasted focaccia, chips

GRILLED HALOUMI **V** **GFA** | 25

rocket, roasted beetroot, pickled onion,
pesto aioli, toasted Turkish roll, chips



PIZZA



gluten free base | 5

vegan cheese | 4

MARGHERITA V VEA GFA | 30

San Marzano tomato, fior di latte, basil,
SA virgin olive oil

CAPRICCIOSA GFA DFA | 34

San Marzano tomato, fior di latte,
Barossa smoked leg ham, sautéed mushrooms,
marinated artichoke, local olives, basil

SALSICCIA PICCANTE GFA DFA | 34

San Marzano tomato, mozzarella,
pork and fennel sausage, nduja, chilli, hot honey

CAJUN CHICKEN GFA DFA | 34

confit garlic oil, mozzarella, charred corn,
Spanish onion, jalapeños, chipotle crema,
corn crumb, lime

HOT HONEY SOPRESSA GFA DFA | 32

San Marzano tomato, fior di latte,
sopressa, hot honey drizzle, basil, ricotta

DESSERT



APPLE AND RASPBERRY STRUDEL **VE** | 16

maple coconut cream, toasted coconut crumble,
vanilla bean ice cream

CHOCOLATE AND ALMOND TORTE **V** **GF** | 18

dark chocolate sauce, orange gel,
cocoa nib praline, crème fraîche

VANILLA BEAN CRÈME BRÛLÉE **V** **GF** | 17

chai spiced poached pear, vanilla bean ice cream,
shortbread crumb, almond tuille

AFFOGATO **V** **VE** **GFA** | 12

espresso coffee, vanilla ice cream,
house-made biscotti

add shot of Frangelico, Kahlua, Baileys | 7.5

CHEESE BOARD **V** **GFA**

artisan crackers, quince paste,
seasoned nuts, dried fruit

one cheese | 20

two cheeses | 28

three cheeses | 36

choose from vintage cheddar,
double cream brie or blue

