THEKENSI

STARTERS

SOURDOUGH GARLIC BREAD (V) | 13

HOMMUS & FLATBREAD (VE)(GFA) | 19
chilli oil, black salt, crisp chickpeas (contains sesame)

MARGHERITA (V)(GFA) | 29
San Marzano tomato, fior di latte, basil, SA virgin olive oil

add prosciutto | 4

KENSI PLATE (V)(GFA) | 22
whipped burrata, chilli honey, dukkah, balsamic and SA virgin olive oil, local olives, garlic sourdough (contains sesame)

change to gluten free bread | 5
add prosciutto and salami | 15

SALT & PEPPER TOFU (VE)(GFA) | 18
miso eggplant purée, cucumber and radish pickle, sesame-lime dressing (contains sesame)

DUCK SPRING ROLLS | 24
Asian herb salad, nam jim

PROSCIUTTO WRAPPED JALAPEÑO PEPPERS (GF) | 23
whipped cream cheese, roast capsicum and corn salsa, chipotle aioli, corn crumb

BUTTERMILK FRIED CHICKEN | 19
gochujang glaze, Korean cucumber salad, citrus mayo

CHARRED CORN, CHEDDAR & HERB ARANCINI (V) | 20
charred capsicum aioli, tomato concasse, parmesan

CRISP NEW ZEALAND HOKI TACOS (I) | 22
pico de gallo, avocado, shredded lettuce, spiced onion, chipotle crema

COFFIN BAY OYSTERS (A)	6	12
shallot mignonette (GF)	28	48
chorizo kilpatrick (GF)	30	50

KENSI SHARE PLATTER (A) | 100
charred corn and cheese arancini, jalapeño bites, duck spring rolls, salt & pepper squid, seasoned wedges, hommus and flatbread (contains sesame)

CLASSICS

NEW ZEALAND HOKI (I) (GFA) | 32
lightly battered, chips, garden salad, lemon, house-made tartare

SALT & PEPPER SQUID (A) (GFA) | 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)(VEA)(GF) | 3
gravy, mushroom, diane, pepper (ALL GF) | 3.5
parmigiana | 4.5
vegan parmigiana | 4.5
chorizo kilpatrick | 6
red wine jus (GF)(DF) | 6

SALADS

NOURISH BOWL (VEA)(GF)(DFA) | 27
rocket, falafel, hommus, quinoa, tomato & cucumber salsa, roast capsicum, pickled onion, lemon-herb dressing (contains sesame)

CAESAR SALAD (GFA) | 27
cos lettuce, bacon, parmesan, poached egg, sourdough croutons, Caesar dressing, anchovies

THAI CHICKEN SALAD (VEA)(GF)(DF) | 29
vermicelli noodles, cabbage, carrot, cucumber, capsicum, bean sprouts, herbs, chilli-lime dressing

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

THE GRILL

300G SCOTCH FILLET (GF) | 52
potato terrine, sautéed greens, red wine jus

200G GRASS FED & FINISHED EYE FILLET (GF) | 56
potato terrine, sautéed greens, red wine jus

250G RUMP STEAK (GF) | 36
chips, garden salad

EXTRAS
change salad for sautéed garlic greens (V)(VEA)(GF) | 3
gravy, mushroom, diane, pepper (GF) | 3.5
red wine jus (GF)(DF) | 6

MAINS

PRAWN & NDUJA BUTTER CASARECCE (GFA)(DFA) (I) | 36
tomato, charred zucchini, corn, basil, lemon & herb pangrattato

COCONUT & LEMONGRASS TOFU NOODLE BOWL (VE)(GF) | 35
Thai coconut broth, rice noodles, mushrooms, bok choy, green beans, baby corn, herb salad, bean sprouts, crisp shallots

add chicken (GF) | 8

OVEN BAKED CHICKEN BREAST (GF) | 38
peas, broad beans, zucchini, risoni and parmesan salad, herbed buttermilk dressing

BARRAMUNDI (GF)(DF) (A) | 41
smashed potato, cherry tomato, olive, cucumber, red onion and rocket salad, lemon-caper verjuice vinaigrette

SOUTH AUSTRALIAN GARFISH (A)(GFA) | 40
lightly battered, panko crumbed or grilled, house-made tartare, lemon, chips and salad or sautéed greens and roast potatoes

300G PORK CUTLET (GF)(DF) | 42
roast pumpkin and potato, charred broccolini, apple relish, red wine jus

CAPRICCIOSA PIZZA (GFA)(DFA) | 34
San Marzano tomato, fior di latte, Barossa smoked leg ham, sautéed mushrooms, marinated artichoke, SA olives, basil

BURGERS

KENSI BURGER (GFA) | 27
wagyu beef patty, grilled cheese, mixed lettuce, tomato, beetroot relish, horseradish aioli, chips

VEGGIE BURGER (VE)(GFA) | 25
vegetable patty, mixed leaf, red onion, tomato, herb aioli, chips

CRUMBED CHICKEN BURGER (GFA) | 25
shredded lettuce, tomato, grilled cheese, avocado, chipotle sauce, chips

BACON CHEESEBURGER (GFA) | 27
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 onion rings | 5
add wagyu beef patty | 12

SIDES

chips, tomato sauce, dill aioli (V)(VEA)(GF) | 13

potato wedges, sweet chilli, sour cream (V)(VEA) | 15

sweet potato chips, dill aioli (V)(VEA) | 15

seasonal veg, garlic butter, toasted seeds (VEA)(GF) | 16

crispy potatoes, garlic butter, parmesan (VEA)(GF) | 15

smashed potato, cherry tomato, olives, cucumber, red onion & rocket salad, lemon-caper verjuice vinaigrette (VE)(GF) | 12

DESSERT

LEMON THYME PANNA COTTA (V)(GF) | 17
macerated strawberries, almond tuille, shortbread crumb

MANGO PUDDING (VE) | 16
ginger syrup, coconut lime crumble, coconut cream, sesame brittle

SALTED CARAMEL & DARK CHOCOLATE TART (V)(GF) | 18
raspberry gel, hazelnut praline, crème fraîche

AFFOGATO (V)(VEA)(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)
one cheese | 20
two cheeses | 28
three cheeses | 36

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

TEA & COFFEE

TEA | 4.8
English breakfast, chamomile,
Earl Grey, green, peppermint

COFFEE | 5.2

MUG | 6.2
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

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
(DF) dairy free (DFA) dairy free available

15% surcharge applies on public holidays

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | I IMPORTED | M MIXED

/TheKensi @the_kensi

A proudly South Australian, family-owned business.