

THE
KENMORE

SHARING

Garlic Bread (v) 7.0
add cheese + 1.0

Pea & Spinach Arancini (v) 16.0
Napoli sauce, Parmigiano-reggiano

Salt & Pepper Calamari 15.0
romesco sauce, wild roquette, lemon

Goats' Cheese Croquettes (v) 18.0
cherry jam, wild roquette

Mussels Provencal 23.0
onion, garlic, chilli, white wine, butter, herbs, charred ciabatta

SALAD

Classic Caesar (gfo) 19.0
crispy prosciutto, parmesan, cos lettuce, garlic croutons,
boiled egg, white anchovies, Caesar dressing

Roasted Pumpkin Salad (gf) 20.0
baby spinach, toasted pine nut, chickpea, organic quinoa,
Persian feta, vincotto

Italian Lamb Salad (v, gf) 23.0
braised lamb shoulder, baby spinach, cos lettuce, kalamata olives,
cherry tomato, cucumber, caramelised balsamic glaze

PIZZA

Naturally fermented hand stretched bases, Napoli sauce, traditional mozzarella

Margherita (v, veo) 18.0
buffalo mozzarella, vine ripened cherry tomato, fresh basil

Pork & Fennel Sausage 22.0
pepperoni, Parmigiano-reggiano, basil

Mushroom (v, veo) 21.0
baby spinach, caramelised onion, parsley

Prosciutto 23.0
wild roquette, Parmigiano-reggiano, white truffle oil, vine ripened cherry tomato

Vegan cheese +2.0 Gluten free base + 3.0

MAINS

Prawn Spaghetti 27.0
banana prawns, dill, capers, lemon butter sauce,
Yarra Valley salmon caviar

Risotto Bianco (v, gf) 22.0
creamy risotto, broccolini, gorgonzola dolce,
Parmigiano-reggiano, micro herbs, olive oil

Twice Cooked Pork Belly 29.0
shaved sprouts, crushed potatoes, bacon,
caramelised onion crumble, shiraz jus

Pan Fried Barramundi (gfo) 32.0
Humpty Doo barramundi, cauliflower puree,
roasted new potatoes, broccolini, wild roquette, olive oil

Crispy Skin Salmon (gf) 29.0
Grilled zucchini salad, shaved ricotta salata,
lemon walnut dressing, romesco, lemon

CLASSICS

All served with chips

350g Hand Crumbed Chicken Schnitzel 22.0
garden salad, lemon, aioli
+ make it a parmigiana 3.0

James Squire Beer Battered Barramundi 27.0
Humpty Doo barramundi, garden salad, lemon, tartare sauce

Classic Beef Burger 19.0 **BB**
premium beef patty, toasted milk bun, iceberg lettuce, red onion,
sliced tomato, cheddar cheese, chipotle BBQ sauce, pickles, aioli
+ bacon | avocado | fried egg 1.5ea

Southern Fried Chicken Burger 19.0 **BB**
buttermilk fried chicken, toasted milk bun, camembert, bacon,
fresh avocado, iceberg lettuce, sliced tomato, aioli

Steak Sandwich 20.0 **BB**
grilled beef steak, toasted ciabatta, bacon, fried egg,
caramelised onion, tomato, iceberg lettuce, chipotle BBQ sauce, aioli

GFO - Gluten free option GF - Gluten free DF - Dairy free V - Vegetarian VE - Vegan

VEO - Vegan option

BB - available in the back bar

STEAK

180gm Eye Fillet, pasture fed 29.0

250g Filet Mignon, pasture fed 33.0

250gm Riverina Rump, grain fed 25.0

400gm Riverina Rump, grain fed 34.0

350gm Rib Fillet, pasture fed 41.0

300gm Jacks Creek Wagyu Rump, grain fed 43.0

Served with salad or seasonal vegetables, chips or jacket potatoes and choice of sauce
red wine jus | peppercorn | mushroom | Dianne | Béarnaise |
hot mustard & parsley butter | cognac & truffle butter
All butters & sauces are gluten free

SIDES

Chips 7.0
aioli

Steamed Broccolini (v, gf) 9.0
confit garlic, Parmigiano-reggiano, olive oil

Roquette Salad 7.0
shaved parmesan, white truffle oil

Sweet Potato Fries (v) 9.0
sour cream, sweet chilli sauce

DESSERT

Grand Marnier Crème Brulee 12.0
Italian biscotti, fresh berries

Warm Apple & Rhubarb Crumble 13.0
bourbon custard

Leatherwood honey Panna Cotta (gfo) 12.0
spiced pear coulis, fresh berries