

SHARING

Rustic Garlic Corn Bread (v) 8
Add cheese +2

Pea & Spinach Arancini (V) 16.0
Napoli sauce, parmigiano-reggiano

Salt & Pepper Calamari 15.0
romesco sauce, wild roquette, lemon 15

Tomato Gazpacho (V) (GF) 14.0
cold tomato soup, parmigiano-reggiano crisp, basil oil

Rustic Bruschetta (V) 18.0
grape cherry tomatoes, basil, red onion, charred ciabatta, basil oil,
Murray River salt flakes, balsamic glaze

Oysters Natural (4) (GF) 18.0
mignonette, lemon

Oysters Granita (4) (GF) 19.0
watermelon granita, lemon

Oysters Kilpatrick (4) 20.0
crispy bacon, Worcestershire, tabasco, lemon

Charcuterie Board (GF) 27.0
salami, smoked ham, vintage cheddar, Mount Zero marinated olives, hummus,
house cashews, pistachio and honey butter, toasted ciabatta

SALAD

Classic Caesar (VO) 19.0
crispy bacon, parmesan, cos lettuce, garlic croutons,
boiled egg, anchovy, caesar dressing

Roasted Pumpkin Salad (GF) (V) 20.0
baby spinach, wild roquette, roasted baby beetroot, organic quinoa,
cherry tomatoes, Persian feta, aged balsamic vinaigrette

Italian Lamb Salad (GF) 23.0
braised lamb shoulder, baby spinach, cos lettuce, marinated artichoke hearts,
cherry tomatoes, cucumber, parmesan dressing

PIZZA

Naturally fermented hand-stretched bases, Napoli sauce, mozzarella

Margherita (V) (GFO) 18.0
buffalo mozzarella, vine ripened cherry tomato, fresh basil

Pork & Fennel Sausage 22.0
pepperoni, parmigiano-reggiano, fresh basil

Pumpkin (V) (VGO) 21.0
baby spinach, caramelised onion, Persian feta, balsamic glaze

Mushroom (V) (VGO) 22.0
portabello mushrooms, button mushrooms, spinach, caramelized onion,
parsley, white truffle oil

Prosciutto 23.0
wild roquette, parmigiano-reggiano, white truffle oil, vine ripened cherry tomatoes

Gluten friendly base + 3

MAINS

Prawn Spaghetti 31.0
seasonal Australian prawns, cherry tomatoes, dill, capers, lemon butter sauce, baby spinach,
Yarra Valley salmon caviar

Cauliflower & Truffle Risotto (V) (GF) 24.0
creamy risotto, roasted cauliflower, cauliflower puree, parmigiano-reggiano, white truffle oil,
baby herbs (v) (gf) 24

Mushroom Burrata Linguine (V) 31.0
portabello mushrooms, button mushrooms, garlic, white wine, cream,
vanella burrata, EVOO, baby herbs

Pork Belly 30.0
bacon crumb, confit leek, Tuscan white bean salad, sultana jam, leek puree, Shiraz jus

Pan fried Humpty-Doo Barramundi (GF) 32.0
sweet corn puree, roasted fennel, charred corn, prawn oil, fennel tips, wild roquette

Crispy Skin Salmon (GF) 31.0
Tanqueray compressed watermelon, cucumber, black olive and wild roquette salad, balsamic
vinaigrette, whipped Persian feta

350g Hand Crumbed Chicken Schnitzel 23.0
garden salad, chips, lemon, aioli
Make it a Parmigiana +3

Craft Beer Battered NZ Hake 28.0
garden salad, chips, lemon, tartare

GRILL

All steaks served with chips OR jacket potato, salad
OR seasonal vegetables, plus your choice of sauce

Sauces: red wine jus, peppercorn, mushroom, dienne, bearnaise,
hot mustard & parsley butter, cognac & black truffle butter

180g Eye Fillet, pasture fed 31.0

250g Filet Mignon, pasture fed 35.0

250g Rangers Valley, 270 days grain fed, NSW 34.0

400g Rangers Valley, 270 days grain fed, NSW 49.0

350g Rib Fillet, pasture fed 47.0

Steak Toppers:

Grilled Chicken Tenderloins (GF) 6.0

Salt & Pepper Calamari 6.0

Portobello Mushroom (V) (GF) 6

Avocado Fan (v) (gf) 5.0

Grilled Ocean King Prawns (2) 10.0

Vanella Burrata (v) (gf) 18.0

Add some extra flavor to your chips

Smoked salt + 2.5

Truffle and Reggiano + 3

(V) Vegetarian - (VO) Vegetarian option - (VG) Vegan - (VGO) Vegan option
(GF) Gluten friendly - (GFO) Gluten friendly option

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3%
Mr Yum mobile ordering fee free.

BURGERS

All served with chips | Gluten friendly buns on request +1

Classic Beef Burger 20.0
premium beef patty, toasted milk bun, iceberg lettuce, red onion,
sliced tomato, cheddar cheese, pickles, chipotle BBQ sauce, aioli
Add bacon 1.5
Add avocado 1.5
Add fried egg 1.5

Southern Fried Chicken Burger 20.0
buttermilk fried chicken, toasted milk bun, camembert, bacon, avocado,
iceberg lettuce, sliced tomato, aioli

Steak Sandwich (GFO) 21.0
grilled steak, toasted ciabatta, bacon, fried egg, caramelised onion,
sliced tomato, iceberg lettuce, chipotle BBQ sauce, aioli

SIDES

Chips (v) (gf) 7
aioli

Roasted Pumpkin (V) (GF) 8.0
wild roquette, Persian feta, redgum smoked salt

Roquette Salad (V) (GF) 9.0
shaved parmesan, white truffle oil

Sweet Potato Fries (V) 9.0
sour cream, sweet chilli

DESSERT

Affogato Crème Brulee 12.0
Kimbo liquore di caffe, savoiardi biscuit soil, vanilla ice cream, raspberries

Warm Apple & Rhubarb Crumble 13.0
bourbon custard, fresh berries 13

Leatherwood Honey & Vanilla Bean Panna Cotta (GF) 12.0
spiced pear coulis, fresh berries

Chocolate Brownie (GF) 12.0
honeycomb, choc fudge sauce, vanilla ice cream, fresh berries



ORDER & PAY AT YOUR TABLE.
WE'LL BRING IT TO YOU

Scan the QR code with your
phone camera or visit
www.avcmenu.com/kenmore