

# STARTERS

## Sourdough

Warm sourdough, Australian cultured butter, balsamic olive oil (DFO)

\$14

## Toasted garlic bread (v)

\$12

## Pork crackle

Pork crackle, apple puree (DF,GF)

\$12

## Oysters (half dozen)

\$31

## Oysters (dozen)

Oysters natural with red wine mignonette (DF,GF)

\$56

## Oysters kilpatrick (half dozen)

\$34

## Oysters kilpatrick (dozen)

Classic oysters kilpatrick, double smoked bacon (DF,GF)

\$60

# ENTREES

## Duck spring rolls

Duck spring rolls, hoisin sauce, coriander pesto (DF)

\$20

## Grilled tiger prawns

Grilled Australian tiger prawns, avocado puree, beurre noisette, crispy capers (GF)

\$28

## Beef carpaccio

Beef carpaccio, black garlic aioli, toasted pinenuts, parmesan, rocket (GF,DFO)

\$26

## Mushroom arancini

Mushroom arancini, white truffle aioli, shaved pecorino (GF,V)

\$18

## Beetroot salad

Beetroot salad with golden baby beets, candied walnuts, toasted pepitas, goats feta (GF,DFO,V,VFO)

\$22

## Salt & pepper squid

Salt & pepper squid, nori salt, Asian namjim salad, wasabi aioli (GF,DF)

\$22

# MAINS

## Porchetta

Borrowdale Porchetta, with apple puree, fennel salad, grilled broccolini and crispy sage (GF)

\$36

## Herb & Lemon Crumbed Chicken Breast

Herb and lemon crumbed chicken breast, chargrilled lemon, green goddess salad and gravy

\$28

## Pan roasted market fish

Pan roasted market fish, Moreton Bay Bug bisque, potato brandade, black mussels (GF)

\$38

## Cumberland Sausage

Cumberland sausage, Paris mash, caramelized onions, jus (GF)

\$28

## Ricotta gnocchi

Ricotta gnocchi, diced pumpkin, pumpkin puree, toasted pepitas, beurre noisette, Persian goats fetta, crispy sage (V)

\$30

## Truffled mushroom risotto

Truffled mushroom risotto, roasted wild mushrooms, Truffled mascarpone, parmigano Reggiano (V,GF,DFO,VGO)

\$32

# SHARE

## Lamb shoulder

Slow cooked lamb shoulder with salsa verde, crispy capers, lamb jus and choice of two (x2) sides (GF,DF)

\$110

# GRILL

All steaks come seasoned with fresh sea salt, served with Green Goddess cos salad, fries and choice of sauce

## SAUCES, BUTTERS:

Peppercorn, Mushroom, Bearnaise (GF), Chimichurri (GF, DF, V), Cafe de Paris Butter (V), Truffle Butter (GF), Gravy, Red Wine Jus (GF, DF)

### 2GR Pure blood Wagyu rump 300g

Mbs 8-9 southern coast NSW

\$58

### Angus pure rump cap 250g

Based in South Australia, Near Mount Gambier. Grain Fed | Mbs 2+ Pure black Angus rump

\$36

### Angus pure striploin 300g

Taking out Bronze in the "World Steak Challenge 2023". Grain Fed | Mbs 3+ Black Angus

\$55

### Beef City Black rib fillet 300g

Beef City Black has a reputation worldwide for delivering outstanding and consistent eating quality grain fed beef. 120 day Grain Fed | MB 1+

\$48

### Eye Fillet 200g

Royal, western Maranoa region, 70 day Grain fed, QLD

\$45

### Bone in Dry-aged striploin 350g

Crafted over four decades with a marble score of 2+, Yardstick sets the standard for beef by which all others are measured. 150 day Grain Fed | MB 2+

\$59

# TOPPERS

Salt and pepper squid (GF,DF)

\$6

Grilled black tiger prawn (GF)

\$10

Sliced avocado

\$5

Blue cheese wedge

\$10

# SIDES

Beer battered onion rings (DF)

\$14

Mash (GF)

\$12

Chargrilled broccolini with toasted almonds and ricotta salata (GF, DFO, V, VGO)

\$13

Baked pumpkin with toasted walnuts and blue cheese (GF, DFO, V, VGO)

\$12

Cos salad with green goddess dressing (GF)

\$14

Roquette salad with balsamic parmigiano and toasted pine nuts (GF, DFO)

\$18

Garlic roasted field mushrooms with pangratato and fetta (DFO, GFO, V)

\$14

Fries and aioli (GF)

\$9

Truffled fries (GF)

\$10

Sweet potato fries

\$14

## Food Allergies and Intolerances:

At The Kenmore, care is taken when catering for special food requirements. However, peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products, and gluten are used on the premises. We offer a variety of gluten-friendly options (i.e., low gluten), but we are not a gluten-free venue and cannot guarantee there will be no traces of gluten. Please advise staff if you have any allergies before placing your order.

All credit, debit card, and Mr. Yum mobile order transactions incur a bank surcharge fee of 1% + GST. EFTPOS and The Pass transactions are surcharge-free. A surcharge of 15% applies on all public holidays.

**(V) Vegetarian - (VO) Vegetarian option - (VG) Vegan - (VGO) Vegan option - (GF) Gluten-friendly (GFO) Gluten-friendly option - (DF) Dairy-friendly - (DFO) Dairy-friendly option**