

STARTERS

Farmhouse Garlic Bread 13

Toasted corn bread, garlic butter (V)

Sourdough 14

Australian cultured butter, aged balsamic vinegar, olive oil (LDO, V, VGO)

Southern Fried Chicken 22

Crispy fried tenderloins, BBQ maple glaze, chives (LD, LG)

Lemon Butterbean Hummus 18

Olive oil, pepitas, smoked paprika, charred turkish bread (LD, LGO, V, VG)

Calamari Fritti 19

Aioli, wild roquette, lemon (LG)

Honey Grilled Haloumi 21

Dutch carrots, pepitas, Rainforest honey (LG, V)

Mushroom Arancini 22

Truffle aioli, grana-padano, chives (LG, V)

Beef Carpaccio 26

Premium eye fillet, truffle aioli, pine nuts, wild roquette, grana padano (LDO, LG)

Roasted Bone Marrow 21

Charred sourdough, gremolata, sea salt (LD, LGO)

Skin On French Fries 10

Aioli (LD, LG, V, VGO)

Grilled Tiger Prawns 29

Grilled Queensland tiger prawns, avocado puree, beurre noisette, crispy capers, lemon (LDO, LG)

Truffled Fries 12

Truffle aioli, grana-padano (LDO, LG)

Charcuterie Board Fries 32

Salami, smoked ham, vintage cheddar, mount zero marinated olives, hummus, house cashews, pistachio & honey butter, toasted sourdough (LGO)

SALADS

Grilled Peach and Stracciatella 26

Grilled summer peach, wild roquette, onion, toasted pecans, pomegranate molasses (LDO, LG, V, VGO)

Caesar Salad 24

Cos lettuce, croutons, double smoked bacon, anchovies, soft-boiled egg, parmesan, caesar dressing (LDO, LGO, VO)

Rib Fillet Salad 27

Seared 200g rib fillet, lettuce, tomato, avocado, onion, mint, croutons, cucumber, blue cheese ranch dressing (LDO, LGO)

GRILL

All our steaks are chef selected, seasoned with sea salt, served with chips, green goddess salad and your choice of sauce

200g Eye Fillet 47 (LDO, LG)

Grass-fed eye fillet

300g Rib Fillet 51 (LDO, LG)

Grain-fed eye fillet

250g Striploin 41 (LDO, LG)

Grain-fed striploin

250g Rump Cap 37 (LDO, LG)

Grass-fed rump cap

Wagyu Rump 61 (LDO, LG)

9+ queensland wagyu rump

MAIN COURSES

Chicken Parmigana 31

Hand crumbed chicken schnitzel topped with Napoli sauce, sliced leg ham and mozzarella served with chips and garden salad

Craft Beer Battered NZ Hake 29

Garden salad, chips, tartare

Cumberland Sausage 29

Cumberland pork sausages, pomme puree, watercress, caramelised onion, gravy (LG)

Porchetta 39

Italian porchetta, apple puree, pickled fennel salad, grilled broccolini, crispy sage, jus (LD, LG)

Clam Spaghetti 39

Diamond clams, cherry tomatoes, baby spinach, lemon butter sauce, dill

Caprese Risotto 29

Carnaroli, pomodoro, stracciatella, basil infused olive oil (LDO, LG, V, VGO)

Market Fish 39

Lemon and thyme infused butter poached NT barramundi, leek fondant, cauliflower puree, puffed barramundi skin, dill oil (LG)

Roasted Butternut Squash 28

Chimichurri, pepitas, watercress, pickled fennels (LD, LG, V, VG)

350g Hand Crumbed Chicken Schnitzel 28

Garden salad, lemon, aioli

SHARE ITEMS

Lamb Shoulder 121

Slow cooked lamb shoulder on the bone, crispy capers, chimichurri, lamb jus, choice of 2 sides (LDO, LGO)

Tomahawk Steak 170 (LDO, LG)

200 day grain-fed tomahawk, choice of two sauces and two sides

SAUCES

Red Wine Jus

Mushroom

Pepper

Gravy

Bearnaise,

Chimichurri

Truffle Butter

Roasted Marrow Butter

TOPPERS

Salt & Pepper Squid 7

2 Grilled Tiger Prawns 12

Sliced Avocado 5

Blue Cheese Wedge 7

Grilled Chicken Tenderloins 7

ADD ONS

Chargrilled Broccolini 12

grana padano, toasted almonds (LDO, LG, V, VGO)

Roasted Bone Marrow 14

roasted wagyu bone marrow, sea salt (LD, LGO)

Pomme Puree 12

creamy pomme puree (LG, V)

Sweet Potato Fries 13

sour cream, sweet chilli (LDO, LG, V, VGO)

Duck Fat Potatoes 11

sea salt, aioli (LD, LG)

Garlic Roasted Field Mushrooms 14.5

persian fetta, pangrattato (LDO, LG, V, VGO)

Roquette Salad 18

shaved parmesan, white truffle oil (LDO, LG, V, VGO)

Beer Battered Onion Rings 14

club sauce

PIZZA

Margherita 22

Pomodoro, mozzarella, basil (LDO, LGO, V, VGO)

Melanzana & Stracciatella 27

Pomodoro, mozzarella, grilled eggplant, stracciatella, basil (LDO, LGO, V, VGO)

Gustosa 29

Pomodoro, mozzarella, salame, pancetta, italian sausage (LDO, LGO)

Mare & Monti 28

Pomodoro, mozzarella, mushroom, pancetta, prawns, chilli oil (LDO, LGO)

Salsiccia & Artichoke 27

Pomodoro, mozzarella, italian sausage, artichoke, grana padano, cracked pepper (LDO, LGO)

Spicy Nduja Salame 27

Pomodoro, mozzarella, spicy nduja, salame, mozzarella, basil, hot honey drizzle (LDO, LGO)

BURGER

Paddock Burger 25

Premium Wagyu beef patty, oak lettuce, tomato, pickles, American cheese, special burger sauce (LGO)

Southern Chicken Burger 25

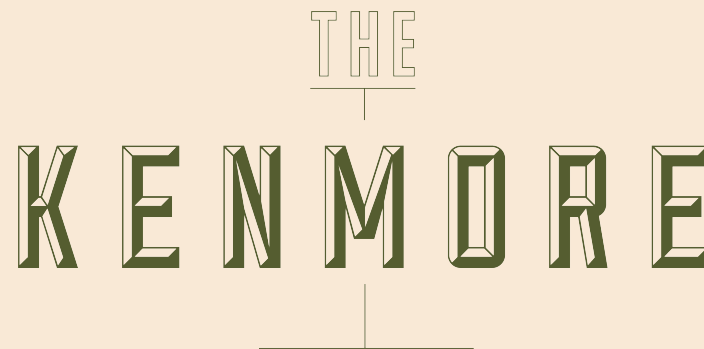
Southern fried chicken thigh, oak lettuce, tomato, pickles, American cheese, creamy ranch

Steak Sandwich 28

Milk bread, wild roquette, tomato, caramalised onion, swiss cheese, truffle, aioli (LGO)

Vegan Burger 25

Vegan pattie, oak lettuce, tomato, pickles, vegan aioli, vegan milk bun (LD, LG, V, VG)



thekenmore.com.au

SENIOR

Chicken Schnitzel 20

small schnitzel, chips, garden salad, aioli (LD)

Senior Fish 20

small battered fish, chips, garden salad, tartare, lemon (LD)

Senior Calamari 20

salt and pepper calamari, chips, garden salad, aioli (LG)

Sausages / Bangers & Mash 18

cumberland sausage, pomme puree, caramalised onion jus (LG)

Senior Steak 26

250g rump steak, chips, garden salad, choice of sauce (LDO, LG)

DESSERT

Chocolate Brownie 16

Salted caramel ice cream, caramel sauce (LG,V)

Banoffee Tart 16

Shortbread pastry, caramel, brulee banana, espresso marscapone

Brulee 16

Lemon and raspberry brulee, pistachio biscotti

Raspberry Sorbet 8

(LD, LG)

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.

Please note: 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 10% applies on all public holidays.

(V) Vegetarian - **(VO)** Vegetarian Option - **(VG)** Vegan - **(VGO)** Vegan Option - **(LG)** Low Gluten - **(LGO)** Low Gluten Option - **(LD)** Low Dairy - **(LDO)** Low Dairy Option