

STARTERS

Beef Carpaccio 27

Premium eye fillet, truffle aioli, pine nuts, wild rocket, Grana Padano (LDO, LG)

Haloumi Spring Roll 19

Haloumi, cabbage, carrot, with mustard and honey dipping sauce (V)

Sourdough 14

Butter, extra virgin olive oil, balsamic vinegar (LDO, V, VGO)

Farmhouse Garlic Bread 13

Cob sourghdough, garlic butter, chopped parsley (V)

Antipasto Board 32

Marinate olives, smoke cheddar, pork and chicken terrine, quince paste, lavosh, home-made pickles, ham, prosciutto, nduja butter (LDO, LGO, VO, VGO)

Calamari Fritti 19

Aioli, wild roquette, lemon (LG)

Grilled Tiger Prawns 29

Tiger prawn, avocado puree, lemon, fried capers, watercress (LDO, LG)

Honey Grilled Haloumi 21

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

Lemon Butterbean Hummus 18

Butter bean hummus, olive oil, roast pepitas, sweet paprika, baguette, watercress (LD, LGO, V, VG)

Roasted Wagyu Bone Marrow 14

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

Roasted Bone Marrow 21

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

Southern Fried Chicken 22

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

Chips 11

Aioli (LD, LG, V, VGO)

Truffled Fries 12.5

Truffle aioli, Grana Padano (LDO, LG)

Sweet Potato Fries 13

Sour cream, sweet chilli sauce (LDO, LG, V, VGO)

SALADS

Tomatoes Roquette Salad 18

Heirloom tomatoes, roquette, orange segments, roasted hazelnut, balsamic vinaigrette, Grana Padano (LDO, LV, V, VGO)

Caesar Salad 25

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

Smoked Salmon Salad 28

Smoked salmon, cos lettuce, cucumber, pickling shallot, tomatoes, avocado, capers and drill dressing (LDO, LGO)

GRILL

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

T-Bone 150

1kg grass fed served with 2 sides (LDO, LG)

180G Oscar Style Eye Fillet 51

Grass-fed eye fillet topped with crab meat and bearnaise (LDO, LG)

250G Rump Cap 37

Grass- fed rump cap (LDO, LG)

400G Rump Cap 55

Grass-fed rump cap LDO, LG)

250G Bachelor Striploin 41

Grass-fed striploin (LDO, LG)

300G Wagyu Rump 61

9+ QLD wagyu rump (LDO, LG)

300G Rib Fillet 52

Angus rib fillet, MBS 2+ (LDO, LG)

UPGRADES

Salt & Pepper Squid 7

2 Grilled Tiger Prawns 12

Sliced Avocado 5

Blue Cheese Wedge 7

Grilled Chicken Tenderloins 7

Bacon 3

Egg 2

SAUCES

Red Wine Jus | Mushroom | Pepper | Gravy | Bearnaise | Chimichurri |

Truffle Butter | Roasted Bone Marrow

MAIN COURSES

Porchetta 41

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

Pumpkin Ricotta Pasta Ripiena 29

Homemade pumpkin and ricotta pasta ripiena, sugo sauce, basil, Grana Padano, parnsip chip, add option of chicken, prawns, bacon (LDO, LG, V, VGO)

Chicken Parmigiana 32

Hand crumbed schnitzel, Napoli, smoked ham, mozzarella, mixed leaf salad, chips, lemon, aioli

Cumberland Sausage 29

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

Hand Crumbed Chicken Schnitzel 28.5

Hand crumbed schnitzel, mixed leaf salad, chips, lemon, aioli (LD)

Atlantic Salmon 39

Atlantic Salmon, crispy potato cakes, finger lime and avruga caviar bearnaise (LDO, LG)

Antipasto Risotto 30

Carnaroli, pomodoro, olives, mushroom, semi dried tomatoes, eggplant, grilled capsicum, artichoke, feta cheese, fresh herbs (LDO, LG, V, VGO)

Roasted Butternut Squash 28

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

Reef Fish and Chips 29

Battered reef fish, chips, salad, tartare (LD)

Chicken Ballontine 31

Chicken thigh rolled filled mirepoix, eggplant, red peppers, zucchini, pumpkin, aged cheddar vegetable stack with creamy pesto sauce, watercress and balsamic glaze (LG)

SIDES | 1 FOR 10 | 2 FOR 15 | 3 FOR 18

Beer Battered Onion Rings

House sauce

Chargrilled Seasonal Greens

Grana Padano, toasted almonds (LDO, LG, V, VGO)

Dauphnoise Potatoes

Sea salt, roquette (LD, LG)

Garlic Roasted Field Mushrooms

Persian feta, pangrattato (LDO, LG, V, VGO)

Pomme Puree

Olive oil, chive (LG, V)

Roasted Bone Marrow

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

Roquette Salad

Wild roquette, balsamic, Grana Padano, toasted pine nuts (LDO, LG, V, VGO)

PIZZA

Gluten free base available +3 | Ham +3 | Vegan cheese +4

Margherita 22

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

Melanzana & Stracciatella 27

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

Meatlovers 29

Crumbled Italian sausage, smoked bacon, sliced salami, prosciutto, mozzarella and baby spinach (LDO, LGO)

Mare & Monti 28

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

Salsiccia & Artichoke 28

Pomodoro, mozzarella, Italian sausage, artichoke, Grana Padano, cracked pepper (LDO, LGO)

Spicy Nduja Salami 27

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

BURGERS

All our burgers are served with chips and aioli

Gluten free bun +3 | Fried egg + 3 | Vegan cheese +2 | Bacon +3

Paddock Burger 25.5

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

Southern Chicken Burger 25.5

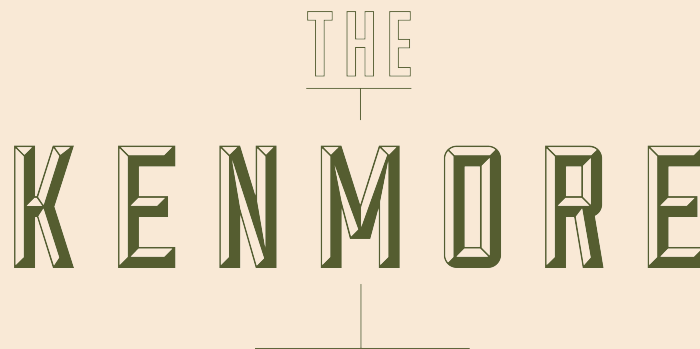
Southern fried chicken thigh, oak lettuce, tomato, pickles, American cheese, creamy ranch

Steak Sandwich 28

Truffle aioli, rocket, Swiss cheese, caramelised onion (LGO)

Vegan Burger 25.5

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



DESSERT

Apple & Chai Brulee 16

Apple & chai cream brulee, pistachio biscotti (LGO, V)

Poached Pear 16

Minty jelly, butterscotch custard, Biscoff crumble, creme fraiche (LDO, LGO, V, VGO)

White Chocolate & Raspberry Souffle 12

Bailey's mascarpone, vanilla ice cream (V)

Raspberry Sorbet 8

3 Scoops of raspberry sorbet (LD, LG)

Ice Cream 8

3 Scoops of vanilla ice cream (LG, V)

Food Allergies and Intolerances:

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1%GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free.

10% public holiday surcharge applies.

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

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