

STARTERS

GRILLED HALOUMI 21

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

GARLIC FLATBREAD 12

Basil pesto, olive oil, aged balsamic (LD, V, VG)

NASHVILLE HOT CHICKEN RIBS 20

Southern fried chicken ribs, Nashville hot oil, ranch, bread and butter pickles (LD)

FARMHOUSE GARLIC BREAD 13.5

Toasted sourdough, garlic butter (V, VGO)

GRILLED TIGER PRAWNS 29

Grilled Queensland tiger prawns, nduja butter, charred sourdough, watercress, lemon (LDO, LGO)

CHEF'S PICK

FARMHOUSE GARLIC CHEESE BREAD 14

Toasted sourdough, garlic butter, mozzarella (V)

GRAZING BOARD 33

Marinated olives, smoked cheddar, blue cheese, shaved leg ham, salami, hummus, quince paste, lavosh, cornichons, toasted sourdough (LGO, VO)

PORCINI AND TRUFFLE ARANCINI 19

Truffle aioli, grana padano, baby herbs (LG, V)

LAMB KOFTA 22

Pistachio labneh, charred eggplant, pomegranate molasses, mint (LDO, LG)

TRUFFLE FRIES 13.5

Truffle aioli, grana Padano (LDO, LG, V)

ROASTED BROCCOLI 17

Hummus, cucumber and mint salsa, chilli oil, charred Turkish bread (LD, LGO, V, VG)

CALAMARI FRITTI 19

Herb aioli, wild roquette, lemon (LD, LG)

CHIPS12

Aioli (LD, LG, VO, VGO)

PIZZA

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

GUSTOSA 29

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

MARE & MONTI 28

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

MELANZANA & STRACCIATELLA 27

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

MARGHERITA 22

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

SPICY NDUJA SLAMAI 28

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

SALSICCIA & ARTICHOKE 28

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

MAINS

GREEK PRESSED LAMB SHOULDER 45

Crushed sumac potatoes, beetroot hommus, pickled red onion, cucumber and mint salsa, char grilled lemon (LD, LG)

BARRAMUNDI SAGANAKI 38

Crispy skin barramundi, ouzo, tomato and garlic sauce, chilli oil, crumbled feta. charred sourdough, lemon (LDO, LGO)

CUMBERLAND SAUSAGE 32

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

ITALIAN CRUMBED PORK CUTLET 41

Parmesan and cracked black pepper crumb, pickled fennel, wild roquette, orange segments, grana padano, crispy sage, red wine jus, lemon

TIGER PRAWN, ZUCCHINI AND MINT RISOTTO 30

Grilled Queensland tiger prawns, carnaroli, zucchini ribbons, mint oil, stracciatella (LDO, LG, V, VGO)

CHICKEN SCHNITZEL 29

Garden salad, chips, aioli, lemon (LD)

CHICKEN PARMIGANA 32

Shaved ham, napoli sauce, mozzarella, garden salad, chips, aioli

CRISPY FISH & CHIPS 29.5

Battered fish, garden salad, chips, tartare, lemon (LD)

CHICKPEA AND POTATO CURRY 25

Basmati rice, roti, toasted coconut, corainder (LD, LGO, V, VG)

LEMON SPAGHETTI 26

Spaghetti, cherry tomatoes, wild roquette, garlic, lemon, olive oil, grana padano, pangrattato, char grilled lemon (LDO, V, VGO)

BURGERS

PADDOCK BURGER 26

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

SOUTHERN CHICKEN BURGER 26

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

STEAK SANDWICH 28.5

Milk bread, wild roquette, tomato, caramelised onion, Swiss cheese, truffle aioli (LDO, LGO)

VEGAN BURGER 25.5

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

SALADS

CAESAR SALAD 26

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

GODDESS BOWL 25

Cos lettuce, wild roquette, cherry tomatoes,cucumber, red onion, wild rice, roasted cashews, charred broccolini, green goddess dressing (LD, LG, V, VGO)

ROASTED BROCCOLI SALAD 23

Wild roquette, radicchio, cherry tomatoes, cucumber, red onion, shaved radish, smoked almonds, pomegranate molasses, olive oil (LD, LG, V, VG)

UPGRADES

Add Chicken +7 Add Bacon +4 Add Calamari +7 Add Haloumi +7

GRILL

All our steaks are seasoned with sea salt, served with chips, green goddess salad and your choice of sauce or garlic buttered baby potatoes and seasonal greens

Sauces: Red Wine Jus, Mushroom, Pepper, Gravy, Bearnaise, Chimichurri, Truffle Butter, Roasted Bone Marrow Butter

250G RUMP CAP 39

Grass-fed rump cap(LDO, LG)

200G EYE FILLET 52

Grain fed eye fillet, QLD (LDO, LG)

300G RIB FILLET 54

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

300G WAGYU RUMP 63

MBS 9+ QLD wagyu rump (LDO, LG)

400G RUMP CAP 56

Grass-fed rump cap (LDO, LG)

250G FILLET MINGON 54

Bacon wrapped grain fed eye fillet, QLD (LDO, LG)

UPGRADES Calamari +8 | Grilled Prawns +14 | Blue Cheese Wedges +7
Chicken Tender +7 | 1/2 Avocado +5 | Sauces + 2 | Bearnaise +4

SIDES

1 for 10 | 2 for 15 | 3 for 18

BEER BATTERED ONION RINGS

Served with club sauce

CHARGRILLED SEASONAL GREENS

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

POMME PUREE

Olive oil, chive (LG, V)

ROQUETTE SALAD

Wild roquette, parmesan, pickled onion, balsamic, olive oil (LDO, V, VGO)

SWEET POTATO FRIES

Sour cream, sweet chilli (LDO, LGO, V, VGO)

DESSERTS

RASPBERRY SORBET 8

Three scoops (LD, LG, V, VG)

PASSIONFRUIT AND LYCHEE BRULEE 16

Pistachio biscotti (LGO, V)

CHOCOLATE FUDGE BROWNIE 16

Biscoff ice-cream, salted caramel sauce (LG, V)

CLASSIC TIRAMISU 13

Raspberries (V)



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