

# KENNINGTON TAVERN

BAR | BISTRO | CAFE | WOODFIRED PIZZA | WINESTORE

## STARTERS, SALADS or SHARE

<b>SAGANAKI</b>	15
Fried Keflogrevaria Cheese with Lemon	
<b>CHIPS</b> w/ Garlic Aioli	9.5
<b>SOUTHERN FRIED CHICKEN WINGS</b>	
w/ Sticky Sweet Soy	6 Wings 12
	10 Wings 18
<b>PORK BELLY BITES</b>	18
w/ Sticky Maple, Soy & Asian Herbs	
<b>STEAMED ASIAN DUMPLING'S</b>	
Pork Shao Mai (3 pcs)	10
Prawn & Ginger Dumpling (3 pcs)	10.5
Vegetarian Dumplings (3 pcs)	9.5
Fried Prawn sesame Toast (4pcs)	12.5
<b>SPRING ROLLS</b>	
Duck Spring Rolls (4pcs)	18
Served w/ a Plum Dipping Sauce	
<b>ARANCINI</b>	18.5
Mushroom & Parmesan Arancini Balls	
Served w/ Aioli (4pcs)	
<b>CAESAR SALAD</b>	19.5
Crispy Bacon, Croutons, Anchovies, Cos Hearts, Parmesan & a Free Range Soft Poached Egg	
Add CHICKEN	+5
<b>CALAMARI SALAD</b>	24.5
Lemon Pepper Calamari Lightly Fried	
Served w/ Citrus Salad & Aioli	
<b>WARM CHICKEN SALAD</b>	24.5
Tender Chicken Breast Served w/ Ancient Grains, Pomegranate, Currants, Fresh Mint, Parsley & Sumac Yoghurt	
<b>PORK BELLY NOODLE SALAD</b>	25.5
Crispy Pork Belly Served w/ Udon Noodle Salad Of Fresh Asian Herbs, Wombok, Fresh Chilli, Cucumber, Bean Shoots, Sticky Soy Ginger & Lime Dressing	
<b>ROASTED PUMPKIN SALAD</b>	24.5
Roasted Pumpkin, Quinoa, Rocket, Fresh Mint, Toasted Pepitas, Feta & Pomegranate Molasses	
Add BRAISED LAMB	+6

LOOKING FOR YOUR NEXT FUNCTION?

Contact us on

03 4418 2826

info@kenningtontavern.com.au

## MAINS & PASTA

<b>FISH &amp; CHIPS</b>	26
Beer Battered Fish or Grilled, Tartare & Lemon	
<b>PORK BELLY</b>	30
Served W Caramelized Onion, Pickled Red Cabbage, Apple, Mash & Cider Jus	
<b>CHICKEN SCALLOPINI</b>	30
Chicken Breast Wrapped in Prosciutto, w/ Creamy Garlic Sage Sauce & Mash	
<b>CHICKEN SCHNITZEL</b> or <b>CHICKEN PARMIGIANA</b>	23/25
Crumbed Chicken Schnitzel w/ Chips & Salad	
<b>MILD RED THAI DUCK CURRY</b>	25.5
Duck Simmered In Red Curry Paste, Coconut Milk, Tomatoes & Basil, Served w/ Jasmine Rice.	

## PASTA

<b>SPAGHETTI PRAWN &amp; CHORIZO</b>	34
Australian Prawn Cutlets, Chorizo, Candied Lemon, Chilli, Gremolata & Olive Oil	
<b>PAN FRIED PUMPKIN GNOCCHI</b>	29
Pan Fried Potato Gnocchi w/ Pumpkin Puree, Toasted Walnuts, Crumbled Feta & Sage	
<b>SPAGHETTI CARBONARA</b>	26
Bacon, Parmesan, Mushroom & a Creamy Garlic Sauce	
ADD CHICKEN	+5
<b>SPAGHETTI BOLOGNESE</b>	26
Veal, Basil, San Marzano Tomato & Parmesan	
<b>GNOCCHI LAMB RAGOUT</b>	36
Braised Lamb, San Marzano Tomato & Basil	
<b>PENNE CALABRESE</b>	28
Hot Salame Piccante, Olives, Mushroom, Capsicum, Spinach, Fresh Chilli, Basil & San Marzano Tomato	
<b>GLUTEN FREE OPTION</b>	+3
Hand Cut Zucchini Spaghetti	
<b>VEGAN CHEESE</b>	+3

\*PLEASE ENSURE STAFF ARE AWARE OF ANY  
DIETRY NEEDS WHEN ORDERING.

Our products are all manufactured & prepared on equipment that  
may contain small traces or residue or may have been in contact  
with allergenic substances like cereals, gluten, egg & milk prod-  
ucts, peanuts & nuts, seeds & soy products, crustacean & fish  
products, sulphites, bee pollen & their products.

please note 10% surcharge applies on public holidays

## FROM THE GRILL

all steaks served with chips, salad  
& garlic butter  
w/ veg +3

<b>PORTERHOUSE 300g</b>	38
<b>SCOTCH FILLET 300G</b>	42
<b>EYE FILLET 250g</b>	46
-please allow extra cooking time for eye fillets)	
<b>UPGRADE to a "REEF &amp; BEEF" SAUCE</b>	+9
Austrlain Prawns Tails & Calamari in Creamy White Wine Garlic Sauce.	

<b>SAUCES (GF)</b>	
Red Wine Jus, Pepper, Mushroom	+3

## SIDES

<b>GARDEN SALAD</b> w/ House Dressing (v)	9.5
<b>ROCKET SALAD</b> (v)	9.5
<b>SEASONAL VEGETABLES</b> w/ Butter (v)	9.5

## BURGERS

all served with chips

<b>KT STEAK SANGA</b>	24.5
Porterhouse, Bacon, Cheddar Cheese, Caramelised Onion, Lettuce, Tomato, Relish & Aioli	
<b>TAV BURGER</b>	19.5
Angus Beef Pattie, Cheddar Cheese, Pickle, Caramelised Onions, Mustard, Lettuce & House Ketchup	
<b>PORK BELLY BURGER</b>	20
Slaw, Coriander, Pineapple, Jalapeno Relish, Cos & Smokey BBQ Sauce	
<b>FISH BURGER</b>	19.5
Beer Battered Fish, Fennel & Dill Slaw, Pickled Red Cabbage & Tartare	
<b>FRIED CHICKEN BURGER</b>	20.5
Crispy Chicken, Tomato, Cheddar Cheese, Lettuce & BBQ Sauce	
<b>BEYOND MEAT BURGER</b>	19.5
Vegan Pattie, Vegan Cheese, Zucchini Pickle, Braised Onions, American Mustard, Cos & House Ketchup	

Gluten Free Bread Available +2

Extras: +\$2 - beetroot, pineapple, carmelised onion, cheddar  
cheese

Extras: +\$3 - free range egg, bacon, roasted capsicum

Extra sauces: +\$1 - aioli, sweet chilli, spicy BBQ,  
sriracha or tomato relish

# WOODFIRED PIZZA

**DIPS W/ WOODFIRED GARLIC PIZZA BREAD** 19.5  
Capsicum, Babaganoush, Hummus & OLives  
**ANTIPASTO** 26  
Selection of Cured Meats, Vegetables, Dips,  
Cheese W/ Woodfired Garlic Bread (V - option)  
Add Extra Garlic Pizza Bread +7

## NAPOLETANA

**GARLIC PIZAA BREAD** 15  
Roasted Garlic, Olive Oil  
**CHEESY GARLIC PIZZA BREAD** 19  
Roasted Garlic, Fior di Latte, Parmigiano,  
Olive Oil  
**SUPER MARGHERITA** 24.5  
San Marzano Tomato, Buffalo Mozzarella, Basil  
**ZUCCA** 24.5  
Pizza in Bianco, Roasted Pumpkin, Fior Di Latte,  
Goat's Cheese, Pine Nuts & Rocket  
**NAPOLETANA** 23.5  
San Marzano Tomato, Fior Di Latte, Anchovies,  
Olives  
**TOSCANA** 27.5  
Pizza in Bianco, Fior Di Latte, Truffle Oil,  
Porcini, Field Mushrooms, Goats Cheese, Rocket  
**ORTOLANNO** 25  
San Marzano Tomato, Fior Di Latte, Parmigiano,  
Roasted Vegetables: Peppers, Zucchini & Eggplant  
**CASERTA** 27  
San Marzano Tomato, Buffalo Mozzarella, Prosciutto,  
Rocket  
**ZINGARA** 26  
San Marzano Tomato, Fior Di Latte, Salami  
**GAMBERI** 29  
San Marzano Tomato, Fior Di Latte, Australian Prawn  
Cutlets, Gremolata & Fresh Chilli  
**CAPRICOSA** 26  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Artichokes, Anchovies, Olives  
& Mushroom

## AUSSIE CLASSICS

**POLLO** 26  
BBQ Base, Free Range Chicken,  
Smokey Caramelized Onion, Fior Di Latte  
**OZZIE** 23.5  
San Marzano Tomato, Fior Di Latte,  
Free Range Egg, Triple Smoked Ham  
**MAMBO** 24.5  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, BBQ pineapple  
**PORK BELLY** 28  
Twice Cooked Pork Belly w/ Caramelised Onion,  
Capsicum, Fior di Latte & Spicy BBQ Sauce  
**BUTCHER** 27  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Bacon, Salami  
  
Gluten Free Pizza Base, Vegan cheese +3

# COCKTAILS

Mojito Traditional 18 -bacardi, lime juice, mint, soda	Aperol Spirtz 16 -aperol, prosecco, soda, orange
Mojito Wild Strawberry 19 -bacardi, wild strawberry liqueur, strawberries ,lime juice, mint	Espresso Martini 19 -Vodka, espresso & Chocolate liqueurs, espresso
Gin Sling 20 -gin, grenadine, lemon juice, topped with soda	Sunrise (vodka or tequila) 18 -vodka or tequila, grenadine, orange juice,
Raspberry Daiquiri 18 -bacardi, raspberries, grenadine, lime juice	French Martini 19 - vodka, raspberry liqueur, pineapple juice
Cosmopolitan 17 -vodka, cointreau, lime juice, cranberry juice	Toblerone 17 -baileys, espresso Liqueur, frangelico, cream, honey, toberone chocolate
Long Island Iced Tea 20 -vodka, triple sec, tequila, bacardi, lemon juice, coke	SOURS 21 -your choice: Amaretto or Pisco lemon, egg white & simple syrup.

## ENJOY A JUG - ALL \$30

<b>Illusion</b> -midori, vodka, triple sec, lemon, Blue curaco & pineapple juice	<b>Sangria Rose</b> -vodka cointreau, rose wine, lemonade, cucumber, mint & apple
<b>Thatchers Tonic</b> -gin, vodka, elderflower, mint, cider, soda & cranberry juice	<b>Pimms Jugs</b> - pimms, lemonade, dry ginger ale, orange, mint & cucumber

## MOCKTAILS

<b>ELDERFLOWER AND MINT OR LYCHEE</b>	<b>PASSIONCELLO</b> 12
<b>MOJITO</b> 13 -house made elderflower & mint syrup, simple syrup, lime, soda	passionfruit, lemon sorbet, house made lemon basil syrup & apple juice
-lychees and lychees syrup, simple syrup, lime & soda	<b>SHERRY TEMPLE</b> 12 pomegranate, house made ginger syrup, dry ginger, lemon & soda
<b>BLACKCURRANT COOLER</b> 12 housemade blackcurrant & raspberry syrup, strawberries & soda	<b>PEACH TEA</b> 11 Peach syrup, housemade peach couli, dry ginger ale
<b>MANGO MULE</b> 12 housemade mango couli, lime juice, honey, cucumber & dry ginger	

## BEVERAGE

<b>HEPBURN SPRINGS</b> 5.5 Lemon, Pink Grapefruit, Blood Orange, & Orange & Passionfruit	<b>HARCOURT SPARKLING APPLE</b> 6 <b>BUNDABERG GINGER BEER 375ML</b> 5.5 <b>ICED *Coffee*Chocolate*Mocha</b> 6.5 <b>SPIDERS</b> 6 <b>MILKSHAKES</b> 6.5 Chocolate, Strawberry, Vanilla Caramen & Banana
<b>TRADITIONAL LEMONADE</b> 6 100% NATURAL fresh squeezed lemon juice & sparkling water	<b>SOFT DRINK CANS</b> 5 Coke, Diet Coke, Coke Zero
<b>JUICE</b> 5.5 Orange, Apple, Pineapple, Cranberry & Tomato	<b>NAKED LIFE- sugar free</b> 6 Cola, Tonic, Raspberry, Lemon Squash, or lemonade
<b>Sparkling Mineral Water 750 ml</b> 8	
<b>SOFT DRINKS</b> 4.5 Cola, Cola no sugar, Lemonade, Raspberry, Tonic, Lemon Squash, Dry Ginger Ale & Soda Water	

# BEERS & CIDERS ON TAP

Iron Jack (mid) 5.0	Pipsqueak Apple Cider 6.0
XXX Gold 5.0	<b>KT CIDERS (425ml)</b> 13 -housemade with real ingredients-
150 Lashes 5.5	*Ginger & Orange
Furphy Ale 5.5	*Elderflower & Mint
Peroni (330 ml) 9.0	*Passionfruit & Strawberry
Carlton Draught 5.8	*Blackcurrant & Raspberry

Check out our monthly tap  
beer specials at the bar.

\* pot price 285ml

SHARE A CIDER JUG 28

## BOTTLED BEERS & CIDERS

Cascade light 6.5	Tooborac Beers 9.5
Great Northern 7	Stone Masons P.Ale
Hahn Ultra *GF 9	Gunslinger APA
Corona 9	Shearers Lager
Little Creatures	Blacksmith Porter 11
Rogers (mid) 8	Holgate
Pale Ale 9.5	Session Pale Mid 9
Mt Goat Steam Ale (Organic) 9.5	Love All (<0.5% alc) 7.5
Balter XPA 12	Mt Macedon P.Ale 10
White Rabbit 10	Blush Sour Ale 12
Dark Ale, White Ale	Road Trip IPA 13
Pan Head 10	Alpha Crucis XPA 12
APA, Pale Ale	Temptress Choc Porter 12
Guinness 10	Harcourt Cider 500ml 13

Apple, Dry Apple & Pear

## WINES

### ENJOY A GLASS or a BOTTLE

#### SPARKLING WINES

NV Azahara Premium Sparkling, Vic	9.5/40
NV Dal Zotto Pucino Prosecco, King Valley, Vic	10 /45
NV Innocent Bystander Moscato, Yarra Valley, Vic	10 /45

#### WHITE WINES

19 Thorne Clarke Riesling, Eden Valley, SA	10 /40
19 Cloud St Sauv. Blanc, Regional, Vic	9.5/40
20 Tai Nui Sauvignon Blanc, Marlborough, NZ	10 /45
20 Pipers Brook Pinot Grigio, Piepers Brook, Tas	11 /46
19 Sticks Chardonnay, Yarra Valley, Vic	11.5/45

#### ROSE WINES

19 Riverie Rose, France	11 /45
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#### RED WINES

19 Pipers Brook Pinot Noir, Pipers Brook, Tas	11.5 /46
18 Cloud St Shiraz, Regional, Vic	9.5/40
18 Farmer & The Scientist Shiraz, Heathcote, Vic	11 /45
16 KT Selection, Cabernet Merlot, Coonawarra, SA	9.5/40

full selection of beers, wines, cocktails & mocktails is  
available at the bar.