

# WOODFIRED PIZZA

**DIPS W/ WOODFIRED GARLIC PIZZA BREAD** 21  
Capsicum, Babaganoush, Hummus & OLives  
**ANTIPASTO** 27.5  
Selection of Cured Meats, Vegetables, Dips,  
Cheese W/ Woodfired Garlic Bread (V - option)  
Add Extra Garlic Pizza Bread +7

## NAPOLETANA

**GARLIC PIZZA BREAD** 16  
Roasted Garlic, Olive Oil  
**CHEESY GARLIC PIZZA BREAD** 20  
Roasted Garlic, Fior di Latte, Parmigiano,  
Olive Oil  
**SUPER MARGHERITA** 25.5  
San Marzano Tomato, Buffalo Mozzarella, Basil  
**ZUCCA** 25.5  
Pizza in Bianco, Roasted Pumpkin, Fior Di Latte,  
Goat's Cheese, Pine Nuts & Rocket  
**NAPOLETANA** 24.5  
San Marzano Tomato, Fior Di Latte, Anchovies,  
Olives  
**TOSCANA** 28.5  
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** 26.5  
San Marzano Tomato, Fior Di Latte, Salami  
**GAMBERI** 30  
San Marzano Tomato, Fior Di Latte, Australian Prawn  
Cutlets, Gremolata & Fresh Chilli  
**CAPRICOSA** 26.5  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Artichokes, Anchovies, Olives  
& Mushroom

## AUSSIE CLASSICS

**POLLO** 26.5  
BBQ Base, Free Range Chicken,  
Smokey Caramelized Onion, Fior Di Latte  
**OZZIE** 24  
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** 28.5  
Twice Cooked Pork Belly w/ Caramelised Onion,  
Capsicum, Fior di Latte & Spicy BBQ Sauce  
**BUTCHER** 29  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Bacon, Salami  
  
Gluten Free Pizza Base, Vegan cheese +4

# COCKTAILS

Mojito Traditional 19 -bacardi, lime juice, mint, soda	Aperol Spirtz 17 -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 19 -bacardi, raspberries, grenadine, lime juice	French Martini 19 - vodka, raspberry liqueur, pineapple juice
Cosmopolitan 18 -vodka, cointreau, lime juice, cranberry juice	Toblerone 18 -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 \$35

<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> 14
<b>MOJITO</b> 14 -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> 13 pomegranate, house made ginger syrup, dry ginger, lemon & soda
<b>BLACKCURRANT COOLER</b> 13 housemade blackcurrant & raspberry syrup, strawberries & soda	<b>PEACH TEA</b> 13 Peach syrup, housemade peach couli, dry ginger ale
<b>MANGO MULE</b> 13 housemade mango couli, lime juice, honey, cucumber & dry ginger	Ask to see our extensive "ZERO" range in our full bar menu using non alcoholic spirit alternative and house made syrups

## BEVERAGE

<b>HEPBURN SPRINGS</b> 6 Lemon, Pink Grapefruit, Blood Orange, & Orange & Passionfruit	<b>HARCOURT SPARKLING APPLE</b> 7
<b>TRADITIONAL LEMONADE</b> 7.5 100% NATURAL fresh squeezed lemon juice & sparkling water	<b>BUNDABERG GINGER BEER</b> 6 traditional & diet (375ml)
<b>JUICE</b> 5.5 Orange, Apple, Pineapple, Cranberry & Tomato	<b>ICED *Coffee*Chocolate*Mocha</b> 7.5
<b>Sparkling Mineral Water 750 ml</b> 10	<b>SPIDERS</b> 7.5
<b>SOFT DRINKS</b> 5	<b>MILKSHAKES</b> 7.5 Chocolate, Strawberry, Vanilla Caramen & Banana
Cola, Cola no sugar, Lemonade, Raspberry, Tonic, Lemon Squash, Dry Ginger Ale & Soda Water	<b>SOFT DRINK CANS</b> 5 Coke, Diet Coke, Coke Zero
<b>RED BULL</b> 7.5	<b>NAKED LIFE- sugar free</b> 6.5 Cola, Tonic, Raspberry, Lemon Squash, or Ginger
<b>FEVER TREE or FLAVOURED TONICS</b> 5.0	<b>REMEDY SODALY no sugar</b> 6.5
	<b>ORANGE, PASSIONFRUIT, LEMON SQUASH and RASPBERRY</b>

# BEERS & CIDERS ON TAP

Iron Jack (mid) 5.5	Pipsqueak Apple Cider 6.5
XXX Gold 5.5	<b>KT CIDERS</b> 8.5   13   15 -housemade with real ingredients-
150 Lashes 6	*Ginger & Orange
Furphy Original 6	*Elderflower & Mint
Furphy Crisp 6	*Passionfruit & Strawberry
Peroni 8.5	*Blackcurrant & Raspberry
Kosciuszko Pale Ale 6.5	*Lemon Basil
Carlton Draught 6	*Spiced Plum
Carlton Dry 6	<b>SHARE A CIDER JUG</b> 35

\* pot price 285ml

## BOTTLED BEERS, CIDERS & SELTZERS

<b>Hahn Light</b> 7.5	<b>Tooborac Beers</b> 11
<b>Great Northern</b> 7.5	Stone Masons P.Ale
<b>Hahn Ultra *GF</b> 9	Gunslinger APA
<b>Peroni Libera 0.0%</b> 7	Shearers Lager
<b>Corona</b> 9.5	Blacksmith Porter
<b>Little Creatures</b> 9.5	<b>Holgate</b>
<b>Rogers (mid)</b>	Session Pale Mid 10
<b>Pale Ale</b>	Love All (<0.5% alc) 8.5
<b>Pacific Ale</b>	Mt Macedon P.Ale 10
<b>Mt Goat Steam Ale (Organic)</b> 10	Blush Sour Ale 12
<b>Balter XPA</b> 12	Road Trip IPA 13
<b>Sierra Nevada Pale Ale</b> 14	Australian XPA 13
<b>White Rabbit</b> 10	Temptress Choc Porter 13
<b>Dark Ale, White Ale</b>	
<b>Pan Head XPA &amp; APA</b> 12	<b>Matso's Ginger or Mango Beer</b> 12.5
<b>Guinness</b> 10	<b>Harcourt Cider cans</b> 13.5
<b>Seltzers</b> 14	Apple, Dry Apple & Pear

## WINES

### ENJOY A GLASS or a BOTTLE

**SPARKLING WINES**

Azahara Premium Sparkling, Vic	9.5/40
Dal Zotto Pucino Prosecco, King Valley, Vic	11 /45
Pizzini Moscato, King Valley, Vic	10 /45

**WHITE WINES**

Thorne Clarke Riesling, Eden Valley, SA	10 /40
Cloud St Sauv. Blanc, Regional, Vic	9.5/40
Tai tira Sauvignon Blanc, Marlborough, NZ	10 /45
Pipers Brook Pinot Grigio, Piepers Brook, Tas	11 /46
Navarino 1837 Chardonnay, Bendigo, Vic	11.5/45

**ROSE WINES**

Riverie Rose, France	11 /45
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**RED WINES**

Pipers Brook Pinot Noir, Pipers Brook, Tas	11.5 /46
Navarino 1837 Shiraz, Bendigo, Vic	10.5/40
Farmer & The Scientist Shiraz, Heathcote, Vic	11.5 /45
KT Selection, Cabernet Merlot, Coonawarra, SA	10/40

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

# KENNINGTON TAVERN

BAR | BISTRO | CAFE | WOODFIRED PIZZA | WINESTORE

## STARTERS, SALADS or SHARE

<b>SAGANAKI</b>	16.5
Fried Keflogrevaria Cheese with Lemon	
<b>CHIPS</b> w/ Garlic Aioli	10
<b>SOUTHERN FRIED CHICKEN WINGS</b>	
w/ Sticky Sweet Soy	6 Wings 14
	10 Wings 19
<b>PORK BELLY BITES</b>	18.5
w/ Sticky Maple, Soy & Asian Herbs	
<b>NACHOS</b>	18
Sour Cream, Salsa, Mozzarella, Guacamole & Jalapenos	
Make it a Meal ... add Beef	+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	+7

LOOKING FOR YOUR NEXT FUNCTION?

Contact us on

03 4418 2826

info@kenningtontavern.com.au

## MAINS & PASTA

<b>FISH &amp; CHIPS</b>	26.5
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>	25/27
Crumbed Chicken Schnitzel w/ Chips & Salad	
*Parmi - napoli, ham and cheese	
<b>MILD RED THAI DUCK CURRY</b>	26.5
Duck Simmered In Red Curry Paste, Coconut Milk, Tomatoes & Basil, Served w/ Jasmine Rice.	

## PASTA

<b>SPAGHETTI PRAWN &amp; CHORIZO</b>	35
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>	27
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>	28.5
Hot Salame Piccante, Olives, Mushroom, Capsicum, Spinach, Fresh Chilli, Basil & San Marzano Tomato	
<b>GLUTEN FREE OPTION</b>	+4
Hand Cut Zucchini Spaghetti	
<b>VEGAN CHEESE</b>	+4

\*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 products, 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>	39
<b>SCOTCH FILLET 300G</b>	44
<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>	21.5
Angus Beef Pattie, Cheddar Cheese, Pickle, Caramelised Onions, Mustard, Lettuce & House Ketchup	
<b>FISH BURGER</b>	20
Beer Battered Fish, Tomato, Cheddar Cheese, Lettuce & Tartare	
<b>FRIED CHICKEN BURGER</b>	21.5
Crispy Chicken, Tomato, Cheddar Cheese, Lettuce & BBQ Sauce	
<b>BEYOND MEAT BURGER</b>	20
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