

# KENNINGTON TAVERN

BAR | BISTRO | CAFE | WOODFIRED PIZZA | WINESTORE

## STARTERS, SALADS or SHARE

SAGANAKI (gf,v)	18
Fried Keflogrevaria Cheese with Balsamic Glazed figs	
CHIPS w/ Garlic Aioli (gf, vfo)	10
SOUTHERN FRIED CHICKEN WINGS (gfo)	
w/ Sticky Sweet Soy	6 Wings 14
	10 Wings 19
PORK BELLY BITES (gfo)	18.5
w/ Sticky Maple, Soy & Asian Herbs	
NACHOS (gf, vfo)	18
Sour Cream, Salsa, Mozzarella, Guacamole & Jalapenos	
Make it a Meal ... add Beef	+6
SPRING ROLLS	
Duck Spring Rolls (4pcs)	18
Served w/ a Hoisin & Soy Dipping Sauce	
ARANCINI (v)	18.5
Mushroom & Parmesan Arancini Balls	
Served w/ Aioli (4pcs)	
CAESAR SALAD (gfo)	21
Crispy Bacon, Croutons, Anchovies, Cos Hearts, Parmesan & a Free Range Poached Egg	
Add CHICKEN	+6
CALAMARI SALAD (gfo)	25.5
Lemon Pepper Calamari Lightly Fried	
Served w/ Fennel Citrus Salad & Aioli	
WARM CHICKEN SALAD (gf)	24.5
Tender Chicken Breast Served w/ Quinoa, Pomegranate, Currants, Walnuts, Parsley & Sumac Yoghurt	
PORK BELLY NOODLE SALAD	25.5
Crispy Pork Belly Served w/ Udon Noodle Salad of Fresh Asian Herbs, Wombok, Chilli, Tomato, Carrot, Onion, Cucumber, Bean Shoots, Sticky Soy Ginger & Lime Dressing	
ROASTED PUMPKIN SALAD (gf, v, vfo)	24.5
Roasted Pumpkin, Quinoa, Rocket, Toasted Pumpkin Seeds, Feta & Pomegranate Dressing	
Add LAMB RAGOUT	+8

please note 15% surcharge  
applies on public holidays

## MAINS & PASTA

FISH & CHIPS	27.5
Beer Battered w/ Salad, Tartare & Lemon Grilled (gfo)	+4
PORK BELLY (gfo)	30
Served W Roasted Onion, Apple Sauce, Pickled Red Cabbage, Mash & Cider Jus	
CHICKEN SCALOPINI (gfo)	34
Chicken Breast Wrapped in Prosciutto, w/ Creamy Garlic Sage Sauce & Mash	
CHICKEN SCHNITZEL or CHICKEN PARMIGIANA	25/29
Crumbed Chicken Schnitzel w/ Chips & Salad	
*Parmi - Napoli, Ham and Cheese	
MILD RED THAI DUCK CURRY (gfo)	28
Duck Simmered In Red Curry Paste, Coconut Milk, Onion, Capsicum, Bok Choy, Jasmine Rice & Roti	

## PASTA

SPAGHETTI PRAWN & CHORIZO (gfo)	35
Australian Prawn Cutlets, Chorizo, Candied Lemon, Chilli, Gremolata & Olive Oil	
PAN FRIED PUMPKIN GNOCCHI (v)	29
Pan Fried Potato Gnocchi w/ Pumpkin Puree, Toasted Walnuts, Crumbled Feta & Sage	
PESTO CHICKEN GNOCCHI	34
Chicken, Pinenuts, Spinach in a Creamy Pesto Sauce	
SPAGHETTI CARBONARA	27
Bacon, Parmesan, Mushroom & a Creamy Garlic Sauce	Add CHICKEN +6
SPAGHETTI BOLOGNESE	26
Veal, Basil, San Marzano Tomato & Parmesan	
GNOCCHI LAMB RAGOUT	38
Braised Lamb, San Marzano Tomato & Basil	
PENNE CALABRESE	28.5
Hot Salame Piccante, Olives, Mushroom, Capsicum, Spinach, Fresh Chilli, Basil & San Marzano Tomato	
GLUTEN FREE OPTION	+4
Hand Cut Zucchini Spaghetti	
VEGAN CHEESE	+4

**\*PLEASE ENSURE STAFF ARE AWARE OF ANY DIETRY NEEDS WHEN ORDERING.**  
please ask our Friendly staff for assistance, Not all ingredients listed with every dish.

GF - Gluten Friendly (Not all items are suitable for coeliacs but options available for coeliacs).  
GFO - Gluten free Options Available please ask the staff  
V - Vegetarian please ask which options  
VFO - Vegan Options Available please ask the staff

## FROM THE GRILL

all steaks served with chips, salad  
& garlic butter

PORTERHOUSE 300g (gf)	40
SCOTCH FILLET 300G (gf)	44
UPGRADE to a "REEF & BEEF" SAUCE (gf)	+9
Austrlain Prawns Tails & Calamari in Creamy White Wine Garlic Sauce.	
SAUCES (gf)	
Red Wine Jus, Pepper, Mushroom or Gravy	+3

## SIDES

GARDEN SALAD w/ House Dressing (gf,v)	10
ROCKET SALAD (gf,v)	10
SEASONAL VEGETABLES w/ Butter (gf,v, vfo)	10

## BURGERS

all served with chips

KT STEAK SANGA (gfo)	24.5
Steak, Bacon, Cheddar Cheese, Caramelised Onion, Lettuce, Tomato, Relish & Aioli	
TAV BURGER (gfo)	21.5
Angus Beef Pattie, Cheddar Cheese, Pickle, Caramelised Onions, Mustard, Lettuce & Tomato Relish	
FISH BURGER	20
Beer Battered Fish, Tomato, Cheddar Cheese, Lettuce & Tartare	
FRIED CHICKEN BURGER	21.5
Crispy Chicken, Tomato, Cheddar Cheese, Lettuce & BBQ Sauce	
BEYOND MEAT BURGER (gfo,v)	20
Vegan Pattie, Vegan Cheese, Zucchini Pickle, Braised Onions, Dijon Mustard, Cos & Tomato Relish	

Gluten Free Bread Available +3

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** 22  
Capsicum, Babaganoush, Hummus & Olives  
**ANTIPASTO** 28  
Selection of Cured Meats, Vegetables, Dips,  
Cheese W/ Woodfired Garlic Bread (V - option)  
Add Extra Garlic Pizza Bread +8

### NAPOLETANA

**GARLIC PIZZA BREAD** (v, vfo) 17  
Roasted Garlic, Olive Oil  
**CHEESY GARLIC PIZZA BREAD** (v, vfo) 20  
Roasted Garlic, Fior di Latte, Parmigiano,  
Olive Oil  
**SUPER MARGHERITA** (v, vfo) 27  
San Marzano Tomato, Buffalo Mozzarella, Basil  
**ZUCCA** (v, vfo) 26  
Pizza in Bianco, Roasted Pumpkin, Fior Di Latte,  
Goat's Cheese, Pine Nuts & Rocket  
**PATATA** (v, vfo) 26  
Pizza in Bianco, Potato, Roast Garlic, Parmigiano,  
Rocket & Truffle Oil  
**TOSCANA** (v, vfo) 28.5  
Pizza in Bianco, Fior Di Latte, Truffle Oil,  
Porcini, Field Mushrooms, Goats Cheese, Rocket  
**ORTOLANNO** (v, vfo) 25  
San Marzano Tomato, Fior Di Latte, Parmigiano,  
Roasted Vegetables: Peppers, Zucchini & Eggplant  
**CASERTA** 27  
San Marzano Tomato, Buffalo Mozzarella, Prosciutto,  
Rocket  
**ZINGARA** 27  
San Marzano Tomato, Fior Di Latte, Salami & Rocket  
**GAMBERI** 30  
San Marzano Tomato, Fior Di Latte, Australian Prawn  
Cutlets, Gremolata & Fresh Chilli  
**CAPRICCOSA** 29  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Artichokes, Anchovies, Olives  
& Mushroom

### AUSSIE CLASSICS

**POLLO** 27  
BBQ Base, Free Range Chicken,  
Smokey Caramelized Onion, Fior Di Latte  
**OZZIE** 25  
San Marzano Tomato, Fior Di Latte,  
Free Range Egg, Triple Smoked Ham  
**MAMBO** 26  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, BBQ Pineapple  
**PORK BELLY** 29  
Pizza in Bianco w/ Pork Belly, Sweet Balsamic  
Glaze Figs, Fior di Latte & Rocket  
**BUTCHER** 29  
San Marzano Tomato, Fior Di Latte,  
Triple Smoked Ham, Bacon, Salami, Paprika  
Gluten Free Pizza Base (all pizzas gfo) +5  
Vegan cheese +4

## COCKTAILS

Mojito Traditional 19 -bacardi, lime juice, mint, soda	Aperol Spiritz 17 -aperol, prosecco, soda, orange
Mojito Wild Strawberry 19 -bacardi, wild strawberry liqueur, strawberries, lime juice, mint	Espresso Martini 20 -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 20 -bacardi, raspberries, grenadine, lime juice	French Martini 19 - vodka, raspberry liqueur, pineapple juice
Cosmopolitan 19 -vodka, cointreau, lime juice, cranberry juice	Toblerone 19 -baileys, espresso Liqueur, frangelico, cream, honey, toberone chocolate
Long Island Iced Tea 21 -vodka, triple sec, tequila, bacardi, lemon juice, coke	SOURS 21 -your choice: Amaretto or Pisco lemon, egg white & simple syrup.

## ENJOY A JUG - ALL \$38

<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</b> 14 -house made elderflower & mint syrup, simple syrup, lime, soda	<b>PASSIONCELLO</b> 14 passionfruit, lemon sorbet, house made lemon basil syrup & apple juice
<b>LYCHEE MOJITO</b> 14 -lychees and lychees syrup, simple syrup, lime & soda	<b>SHERRY TEMPLE</b> 13 pomegranate, house made ginger syrup, dry ginger, lemon & soda
<b>NON 1 Spiritz</b> 16 Raspberry & Chamomile, lime juice	<b>BLACKCURRANT COOLER</b> 13 housemade blackcurrant & raspberry syrup, strawberries & soda

## BEVERAGE

<b>HEPBURN SPRINGS</b> 7 Lemon, Pink Grapefruit, Blood Orange, & Orange & Passionfruit	<b>HARCOURT SPARKLING APPLE</b> 7.5 <b>BUNDABERG GINGER BEER</b> 7 traditional & diet (375ml)
<b>TRADITIONAL LEMONADE</b> 8 100% NATURAL fresh squeezed lemon juice & sparkling water	<b>ICED *Coffee*Chocolate*Mocha</b> 8 <b>SPIDERS</b> 8 <b>MILKSHAKES</b> 8 Chocolate, Strawberry, Vanilla Caramen & Banana
<b>JUICE</b> 6.5/17.5/18.5 Orange, Apple, Pineapple, Cranberry & Tomato	<b>SOFT DRINK CANS</b> 6.5 Coke, Diet Coke, Coke Zero
<b>Sparkling Mineral Water</b> 6.5/110 <b>SOFT DRINKS</b> 5/16.5/17.5	<b>REMEDY SODALY no sugar</b> 7 ORANGE, PASSIONFRUIT, LEMON SQUASH <b>RED BULL</b> 10 <b>FEVER TREE or FLAVOURED TONICS</b> 5.0

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

## BEERS & CIDERS ON TAP

Iron Jack (mid)	Kosciuszko Pale Ale
Hahn 3.5 Super Dry (mid) Low carb beer	Stone & Wood Carlton Draught
150 Lashes	Pipsqueak Apple Cider
Furphy Crisp	Ginger Beer
Murray River Dry	

## BOTTLED BEERS & CIDERS

Hahn light 7.5	East Bendigo Brewing Co 9.5
Great Northern 8	Forty Acres Session Ale (mid)
Hahn Ultra *GF 9	Bendigo Pale Ale
Travla mid 8.5	Brookes IPA
Peroni 10	EBBC XPA
Corona 10	Tooborac Beers 11
Little Creatures	Stone Masons P.Ale
Rogers (mid) 9.5	Gunslinger APA
Pale Ale 10	Shearers Lager
Pacific Ale 10	Blacksmith Porter 12
Balter XPA 12	Harcourt Cider cans 13.5
Sierra Nevada Pale Ale 14	Apple, Dry Apple & Pear
Guinness 10	

## WINES

### ENJOY A GLASS or a BOTTLE

**SPARKLING WINES**  
Azahara Premium Sparkling, Vic 10/42  
Dal Zotto Pucino Prosecco, King Valley, Vic 12/48  
Pizzini Moscato, King Valley, Vic 12/45  
**WHITE WINES**  
Rockbare Riesling, Clare Valley, SA 11 /45  
Cloud St Sauv. Blanc, Regional, Vic 10/42  
Tai Tira Sauvignon Blanc, Marlborough, NZ 12/45  
Dal Zotto Pinot Grigio, King Valley, Tas 12/48  
Navarino 1837 Chardonnay, Bendigo, Vic 13/48  
**ROSE WINES**  
Riverie Rose, France 12/48  
**RED WINES**  
Sticks Pinot Noir, Yarra Valley, Vic 13/48  
Tar & Roses Shiraz, Heathcote, Vic 11/45  
Farmer & The Scientist Shiraz, Heathcote, Vic 12/48  
KT Selection, Cabernet Merlot, Coonawarra, SA 10/42

## ZERO options

<b>ZERO BEER</b>	<b>ZERO ALCOHOL WINE</b>
Love All (<0.5% alc) 9	Sparkling Rose Piccalo-200ml 14
Heineken 0.0% 9	SParkling Reserve Blanc 48
NON wine alternatives	Chardonnay 12/35
-1 Raspberry & Chamomile 13/50	Rose 12/35
-3 Cinnamon & Yuzu 50	Cabernet Sauvignon 35
-5 Lemon Marmalade & Hibiscus 50	Ask to see our extensive range
-7 Stewed Cherry & Coffee 50	"ZERO" MOCKTAILS & SPIRITS