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KENSINGTON STREET SOCIAL  
LUNCH AND DINNER MENU  
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↓ SNACKS

Native rock oyster, cucumber, chamomile, gin pickle 5.

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Tongue 'n' cheek croquettes, piccalilli 16.

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Social 'dog', pork and fennel sausage, green apple, black pudding, cheddar, mustard 15.

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↓ TO START

Steamed broccolini, egg yolk jam, smoked bread crumb, katsuobushi 15.

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Heirloom tomatoes, peach, young almonds, raspberry vinaigrette 18.

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Tataki Hiramasa kingfish, dill, kale togarashi, vermouth dressing 19.

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Pasture fed beef tartar, beetroot jam, oyster emulsion, horseradish, wasabi leaf 19.

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↓ SOURDOUGH FLATBREADS

Hot smoked salmon, fennel, broccolini, feta, baby capers 18.

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Roast mushroom, taleggio, salmoriglio, marjoram, parmesan 18.

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Spiced lamb merguez, eggplant, piquillo pepper, preserved lemon, yoghurt dressing 18.

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↓ MEAT, FISH AND SHELLFISH

Crispy skin snapper, smoked mussels, wakame, sea succulents 39.

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Hapuka, tomato 'pistou', pickled southern calamari 36.

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Lamb rump, bacon, garden peas, white onion, pea tendrils 35.

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Wagyu tri tip, Jerusalem artichoke, cavolo nero, nori butter, beef dashi 38.

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↓ \$70p.p. SHARING MENU (for two or more)

Native rock oyster, cucumber, chamomile, gin pickle

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Tongue 'n' cheek croquettes, piccalilli

—  
Heirloom tomatoes, peach, young almonds, raspberry vinaigrette

—  
Tataki Hiramasa kingfish, dill, kale togarashi, vermouth dressing

—  
Crispy skin snapper, smoked mussels, wakame, sea succulents

—  
Lamb rump, bacon, garden peas, white onion, pea tendrils

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Yoghurt mousse, lemon curd, malt meringue, basil

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↓ APERITIF

DILL OR NO DILL

Tanqueray Gin, cucumber, elderflower, smoked sea salt, lemon, dill

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VITAMIN C Vesper

Lemon infused Ketel One Vodka, lime infused Tanqueray Gin, lime

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FINO COLLAPSO

Fino sherry, dry vermouth, lemon, orange bitters

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FROSÉ

Rosé, watermelon, lemon

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↓ CHAMPAGNE

Champagne Gosset Brut Excellence Ay, France NV

BOTTLE 100ML

165. 26.

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↓ SHERRY

Emilio Hidalgo Fino Jerez, Spain

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Equipo Navavos 'I Think' Manzanilla Sanlucar de Barrameda, Spain

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Micaela Oloroso Secco Jerez, Spain

60ML

10.

14.

10.

↓ OTHER

Egly-Ouriet Ratafia Champagne, France 2011

18.

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Unlimited filtered still and sparkling water for \$5 per person.  
1.5% surcharge applicable for all credit card payments.  
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