
KENSINGTON STREET SOCIAL
LUNCH AND DINNER MENU



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↓ TO START

Native rock oyster, cucumber, gin pickle 5.
Tongue 'n' cheek croquettes, piccalilli 16.
Vanilla burrata, kumato, peach, raspberry emulsion, pangrattato 24.
Tataki Hiramasa kingfish, dill, kale togarashi, vermouth dressing 22.
Pasture fed beef tartar, beetroot jam, oyster emulsion, horseradish, wasabi leaf 20.

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↓ SOURDOUGH FLATBREADS

Hot smoked salmon, fennel, broccolini, feta, baby capers 20.
Roast mushroom, taleggio, salmoriglio, marjoram, parmesan 19.
Spiced lamb merguez, eggplant, piquillo pepper, preserved lemon, yoghurt dressing 21.

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↓ MEAT, FISH AND SHELLFISH

Swordfish, Kinkawooka mussels, wakame, sea succulents, mussel reduction 42.
Hapuka, spiced lentils, sweet corn, spring onion 38.
Rump of lamb, smoked bacon, garden peas, white onion 36.
Wagyu tri tip, cavolo nero, nori butter, beef dashi 40.
Jack's Creek MBS 3+ dry aged sirloin on the bone, baby cos, shallot, walnut, Roquefort 90.

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↓ VEGETARIAN

Steamed broccolini, green goddess sauce, egg yolk jam, smoked bread crumb, 18.
Warm Quinoa salad, chickpea hommus, baby zucchini, baked beets, sprouting green lentils 34.

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↓ SIDE DISHES

Baby cos, walnut, shallot, Roquefort 10.
Crispy potatoes, smoked paprika, katsobushi 12.
Roasted butternut, brown butter, miso, crispy capers 12.

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↓ \$80 p.p. SHARING MENU (for two or more)

Native rock oyster, cucumber, chamomile, gin pickle
Tongue 'n' cheek croquettes, piccalilli
Vanilla burrata, kumato, yellow peach, raspberry emulsion, pangrattato
Tataki Hiramasa kingfish, dill, kale togarashi, vermouth dressing
Hapuka, spiced lentils, sweet corn, spring onion
Lamb rump, bacon, garden peas, white onion
Yoghurt mousse, lemon curd, malt meringue, basil