
KENSINGTON STREET SOCIAL
LUNCH & DINNER MENU



↓ TO START

Native rock oyster, cucumber, gin pickle 5.
Tongue 'n' cheek croquettes, piccalilli 16.
Vanella burrata, kumato, persimmon, raspberry vinaigrette, pangrattato 24.
Tataki Hiramasa kingfish, dill, vermouth dressing, kale togarashi 22.
Pasture fed beef tartar, beetroot jam, oyster emulsion, horseradish, wasabi leaf 21.

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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 & SHELLFISH

Swordfish, Kinkawooka mussels, wakame, sea succulents, mussel reduction 42.
Hapuka, spiced lentils, sweet corn, spring onion, lime 38.
Rump of lamb, smoked bacon, garden peas, white onion, anchovy mint relish 36.
Wagyu rump cap, cavolo nero, nori butter, beef dashi 40.
Jack's Creek pure bred Black Angus 3+ mbs sirloin on the bone 65.

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↓ VEGETARIAN

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

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↓ SIDE DISHES

Baby cos, walnut, shallot, Roquefort 14.
Crispy potatoes, smoked paprika, air dried jamon 12.
Roasted butternut, miso, capers, brown butter 12.

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

Native rock oyster, cucumber, gin pickle
Tongue 'n' cheek croquettes, piccalilli
Vanella burrata, kumato, persimmon, raspberry vinaigrette, pangrattato
Tataki Hiramasa kingfish, dill, vermouth dressing, kale togarashi
Hapuka, spiced lentils, sweet corn, spring onion, lime
Rump of lamb, smoked bacon, garden peas, white onion, anchovy mint relish
Yoghurt mousse, lemon curd, meringue, basil

Unlimited filtered still & sparkling water for \$5 per person
1.5% surcharge applicable for all credit card payments
10% service charge for tables of 10 or more
