
KENSINGTON STREET SOCIAL
LUNCH MENU



↓ SMALL PLATES

- Charcuterie board of three meats, sourdough & pickles (duroc jamon, saint pork & fennel salami, mallorquina) 18.
—
Native rock oyster, watercress dressing, braised mustard seeds 5 ea.
—
Meredith's goats curd, peas & broadbeans, lemon, fennel, sorrel 19.
—
Hiramasa kingfish, cucumber, lime pickle, wasabi soy dressing 22.
—
Organic strozzapreti pasta, semi dried tomato, 'acqua pazza', sea urchin, bottarga 24/32.

↓ LARGE PLATES

- Crispy Humpty Doo (Darwin, NT) barramundi, roasted pepper romesco, macadamia, landcress 34.
—
Poached & roasted Thirlmere chicken, eggplant miso, broccolini, yuzu 34.
—
MBS 6+ Wagyu, grilled onions, salsa verde, gravy 38.
—
Angus cheeseburger, our smoked streaky bacon, tomato relish, chips 20.
—
Warm quinoa salad, chickpea hommus, seasonal baby vegetables, preserved lemon 20.

↓ SIDES

- Steamed broccolini, green goddess dressing, egg yolk jam, smoked bread crumbs 18.
—
Radicchio, endive, walnuts, shallot, roquefort dressing 14.
—
Crispy potatoes & smoked paprika 12.

↓ DESSERT & CHEESE

- Yoghurt mousse, lemon curd, meringue, basil 18.
—
Pistachio macaron, toasted oats, goats chèvre sorbet, raspberry jam, pistachio chantilly 18.
—
Tête de Moine rosette (Jura, Switzerland), pear & vanilla jelly 14.
—
Papillon Roquefort Blue (Midi-Pyrenees, France), quince & toasted walnut 16.

Unlimited filtered sparkling water for \$5 per person
Badoit Mineral Sparkling or Evian Still Water available for \$8 per bottle (750ml)
1.5% surcharge applicable for all credit card payments
10% service charge for tables of 11 or more
