



KENSINGTON STREET SOCIAL  
WEEKEND BRUNCH MENU

↓ SMALL PLATES

Native rock oyster, watercress dressing,  
braised mustard seeds 5 ea

—  
Bacon & egg roll, tomato relish, HP sauce 16.

—  
Mushrooms on rye, avocado, jersey milk ricotta 20.  
+ two eggs any style 5. (V)

—  
Hiramasa kingfish, cucumber, wasabi, pineapple,  
coriander, pepper jam 24 (DF/GF)

—  
Meredith's goats curd, salt baked beets,  
hazelnut crumble, wattleseed, shiraz reduction 19.  
(GF)

—  
Spanish breakfast, slow cooked egg,  
chorizo & potato 16.

- SOCIAL BRUNCH SET -

2 COURSES + SOMMELIER SELECTION GLASS OF  
WINE OR BEER **48**.

OR

WITH 2 HOUR BOTTOMLESS SPARKLING **68**.  
WITH 2 HOUR BOTTOMLESS ROSÉ **78**.

—

3 COURSES + SOMMELIER SELECTION GLASS OF  
WINE OR BEER **58**.

OR

WITH 2 HOUR BOTTOMLESS SPARKLING **78**.  
WITH 2 HOUR BOTTOMLESS ROSÉ **88**.

↓ TO START

Wholemeal crumpets, jersey ricotta & lemon  
OR

Buckwheat hotcakes, blueberry compote,  
pear, vanilla mascarpone

↓ TO FOLLOW

Crispy skin alpine salmon, peas, cauliflower  
OR

Full English breakfast, scrambled organic  
eggs, smoked bacon, black pudding,  
house baked beans

OR

MBS 6+ Wagyu, fried egg, chips, tarragon  
béarnaise (extra +10. supplement)

↓ TO FINISH

Yoghurt mousse, lemon curd,  
meringue & basil (GF)

OR

Chilled mango parfait, passionfruit,  
hazelnut, coconut lemongrass ice,  
curry leaves (DF/GF)

↓ LARGE PLATES

Crispy skin alpine salmon, peas, cauliflower 28.  
(DF/GF)

—

Hapuka, braised spiced lentils, sweet corn,  
spring onion, lime 38.

—

Full English breakfast, scrambled organic eggs,  
smoked bacon, black pudding,  
house baked beans 23.

—

Breakfast rice, slow cooked hen's egg,  
shiitake mushroom, pork belly, bacon dashi 22.

—

Angus cheeseburger, our smoked streaky bacon,  
tomato relish, chips 22.

—

Rump of lamb, fregola alla puttanesca, fennel,  
olive 36.

—

MBS 6+ Wagyu, fried egg, chips,  
tarragon béarnaise 36.

—

Warm quinoa salad, chickpea hommus, seasonal  
baby vegetables, preserved lemon 21. (V/VG/DF/GF)

↓ SWEETS

Yoghurt mousse, lemon curd, meringue & basil 18.  
(GF)

—

Chilled mango parfait, passionfruit, hazelnut,  
coconut lemongrass ice, 18. (DF/GF)

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Unlimited filtered sparkling water for \$5 p.p  
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  
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WEEKEND BRUNCH MENU

↓ SINGLE O COFFEE

Black 4.  
^ long black, espresso, double espresso

Milk 4.  
^ flat white, cappuccino, latte, macchiato,  
piccolo, mocha, hot chocolate, chai latte  
+ soy/decaf/almond/chocolate 0.5

Pour over 5.5  
Cascara coffee cherry tea 5.

↓ LARSEN AND THOMPSON TEA

^ Chai, English breakfast, Earl grey, 4.  
Lapsang Souchong, lemongrass & ginger,  
peppermint, green, chamomile.

- SOCIAL BLOODY MARY'S -

**THE GOOD OL' MARY 18.**

Kettle one vodka, spice mix, tomato juice  
Add an oyster +3

**HAIL KALE MARY 18.**

Tanqueray gin, jalapeno spice mix, green juice

**MEXICAN MARY 18.**

Don Julio tequila, Chipotle spice mix, beef jerky

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↓ COCKTAILS

SANTA BARBARA 18.  
Tanqueray gin, Aperol, blood orange, plum powder

PEACH... PLEASE! 16.  
Fraise de bois, Prosecco, Peche de Vigne foam

SIR NAPOLEON 14.  
Napoleon apple cider, St. Germain elderflower  
liqueur, passionfruit

SUMMER FLING 12.  
Rose, rosso vermouth, Dom Benedictine

↓ DESIGNATED DRIVER

WRONG ISLAND ICED TEA 9.  
Earl grey, apple, lemon, Lapsang Souchong  
+ Rye whiskey 4.

LA PASSIONATA 9.  
Orange, passionfruit, Pechaud's bitters, orgeat  
+ spiced rum 4.

RHUBARB, LIME AND BITTERS 9.  
Homemade rhubarb cordial, cherry bitters, lemonade  
+ lemon infused vodka 4.