



# KENNIGO

SOCIAL HOUSE



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## SHARE PLATES

<b>House bread and condiments</b>	<b>\$8</b>
<b>“KSC” Kennigo Social Chicken Wings</b> in our spicy seasoning   <b>6 or 12</b>	<b>\$9   \$16</b>
<b>Sweet potato wedges</b> Irene’s cheesy beer sauce, crispy bacon, fried shallots   GF	<b>\$12</b>
<b>Duck and pork sausage roll</b> hoisin sauce, cucumber relish, pickled ginger	<b>\$13</b>
<b>Polenta and buckwheat crumbed eggplant chips</b> Parmesan aioli   V	<b>\$11</b>
<b>Smokey chipotle chilli chicken</b> grilled flatbread, avocado, lime and charred corn	<b>\$16</b>
<b>Ricotta gnocchi</b> grilled eggplant, tomato sugo, smoked provolone   GF   V	<b>\$15</b>
<b>Cumin spiced carrot fritters</b> braised lamb, smashed peas & Camels milk Persian feta   GF	<b>\$18</b>
<b>Pressed pork with sage</b> parsnip puree, hazelnut endive salad, pickled beets   GF	<b>\$20</b>

## SIDES

<b>Shoestring fries</b> Kennigo’s special seasoning and truffle mayonnaise   GF	<b>\$10</b>
<b>Rocket, fennel, shaved sprouts, parmesan and pear salad.</b> LiraH caramelised balsamic, olive oil   GF   V	<b>\$9</b>
<b>Market grilled vegetables</b> tossed in house dressing   <b>Sm or Lr</b>   GF   V	<b>\$9   \$14</b>
<b>Buttered Champ mash</b>	<b>\$9</b>

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SO YOU CAN EAT LOCAL «



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## JUST ASK US!

Our menu is designed around market fresh seasonal ingredients.  
Each week our chefs create special dishes to highlight the vibrant produce at our doorstep.

### MAINS

<b>280gm Char grilled beef shoulder tenderloin</b>	<b>\$30</b>
champ mash, café de Paris butter   GF	
<b>Pappardelle</b>	<b>\$33</b>
braised lamb shoulder, olives, oven dried tomato, goat's curd, rocket	
<b>Market fish</b>	<b>\$36</b>
steamed rice noodles, pickled ginger, peanut coriander gremolata, Ponzu	
<b>Crispy pork belly</b>	<b>\$34</b>
spätzle, chestnuts, braised red cabbage, spiced apple chutney	
<b>Herb roasted chicken supreme</b>	<b>\$33</b>
eggplant parmigiana, truffled parmesan sauce   GF	
<b>Char grilled MSA rib fillet</b>	<b>\$42</b>
celeriac remoulade, mushroom ketchup, local leaves, Jus   GF	

### FAST FOOD

<b>Beef and bacon cheeseburger</b>	<b>\$22</b>
with cos lettuce, tomato and onions, Sweet chilli relish, smokey bbq sauce, shoestring fries and parmesan aioli	
<b>Chicken schnitzel burger</b>	<b>\$20</b>
seasoned with Italian herbs, cos lettuce, tomato and lemon mayonnaise, shoestring fries and parmesan aioli	

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## DESSERT

\$15

### Warm mulled pear

Ginger sable, cardamom cream, lemon curd

### Warm chocolate croissant bread and butter pudding

hazelnut gelato

### Baked candied citrus cheesecake

orange sherbet, poached rhubarb | GF

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### AUSTRALIAN CHEESE SELECTION

\$8

Each cheese portion is 30gm and served with a selection of seasonal accompaniments.

#### Udder Delights, Heyson Blue | Sth Aust

From the Adelaide Hills region this cow's milk blue has a deep fruity complexity with little salt and a rich melt in the mouth creaminess.

#### Wine match » Golden Grove Castalina, Granite Belt, QLD

\$9

#### Maffra Cloth, Aged Cheddar | Vic

This award winning cloth bound cheddar from the Gippsland region exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma. The texture is moist and slightly crumbly. Each wheel of cheese is ripened under cloth to allow a thin rind to form and is carefully matured for up to 2 years.

#### Wine match » any wine of your choice

#### Woombye, Blackall Gold Washed Rind | Qld

A local champion cheese from nearby Sunshine Coast hinterland this pale orange washed rind has a delicate flavour blanketed by a fine white mould and is full flavoured but subtle and will develop a more robust flavour as the cheese ripens.

#### Wine match » Forest Hill Chardonnay, Mt Barker | WA

\$11

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