

Est. **KENILWORTH** 1939
HOTEL

STARTERS

- Wicked Wings** 12
With 3 dipping sauces, Blue Cheese, Smokey BBQ & Ring Burner
- Burrito Bowl** 16
Vegetarian Salsa, Mexican Rice, Avocado & Sour Cream
Add Beef for 4
- Kenilworth Cheese Board** 17 
A selection of Kenilworth Dairies Soft & Hard Cheeses
- 10" Pizza** 10
Garlic Butter & Cheese or
Garlic Butter Fetta Cheese & Bacon 13
- Seafood Chowder** 18
Potato & Corn chowder with mixed Seafood
- Cheesy Brisket Fries** 13 
2 Cheese & Smoked Brisket loaded Fries

Kids Meals

Comes with Ice Cream & Topping

- Cheeseburger & Chips** 10
Pizza & Chips 10
Fish & Chips 10
Popcorn Chicken & Chips 10
Lasagne & Chips 10
Kids Steak & Chips 10

SALADS / PASTA

- Korean BBQ Pork Salad** 20
Slow cooked Pork Belly with mixed Salad & Kimchi Dressing
- Fried Shrimp Salad** 20
Battered Garlic prawns with mixed Salad & Our Seafood Dressing
- Falafel & Haloumi Salad** 19
Falafel & Grilled Haloumi with Mixed Salad
- Beef Lasagne** 21
Homemade Italian Style Served with Chips & Salad
- Fettuccine Carbonara** 20
Onion, bacon, mushrooms w' creamy Garlic sauce

FROM THE SMOKER

- Shaved Brisket Salad** 20 
Low & Slow cooked Brisket with Our BBQ Sauce Mixed Salad & Dressing
- Smoked Chicken Salad** 20 
Slow Smoked Chicken Thigh with Mixed Salad & Our Sticky BBQ Dressing



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BURGERS / SANDWICHES

Served w/ Steak House Fries

- Korean BBQ Pork** 18
Pork Belly in Kimchi Sauce & Lettuce & Tomato
- Shrimp Po'Boy** 20
Battered Garlic Prawns, Lettuce on Brioche
- American Cheeseburger** 18
Beef Pattie, Double Cheese & Pickle w/ Tomato Sauce & Mustard
- Steak Sandwich** 19
Fillet Steak, Caramelised onion Lettuce Tomato
Served on Rye Bread

FROM THE SMOKER

- Pulled Brisket Burger** 19
Low & Slow Beef Brisket on Brioche Bun
And Homemade Slaw
- Smoked Chicken Tortilla** 19
Smoked Chicken Thigh, Lettuce Tomato
Avocado Salsa
- Philly Cheese Steak** 19
Shaved Smoked Brisket with Caramelised onion,
Capsicum & American Cheese & Lettuce



MAINS

Served with Chips & Salad or Vegetables

- Rump Steak** 32
300gm M.S.A. with your choice of Sauce
- Steak Toppers** 5
Crumbed Seafood / Garlic Cream Seafood
- Fish of the Day** 28
Ask for details
- Seafood Basket** 23
Fish, Coconut Prawns, Calamari and Crumbed
Scallops with Tartare Sauce
- Battered Flathead Fillets** 22
Beer Battered Fillets w/ Tartare Sauce
- Chicken Schnitzel** 21
Toppers: Cheese bacon & Avo /
Creamy Garlic Seafood, / Napolitano, Bacon, Cheese

- Salt & Pepper Squid Sticks** 20
Crumbed & Lightly spiced w'
Tartare Chips & Salad

FROM THE SMOKER

- 6 Hour Smoked Sirloin** 32
Served with Chips & Slaw
- Low & Slow Beef Rib** 32
Low & Slow Beef rib With Homemade Rub
& BBQ Jam Chips & Slaw
- USA Pork Ribs** 30
Slow Smoked Pork ribs Home Made
Rub & BBQ Sauce Chips & Slaw



Sides & Sauces

<i>Steak House Fries</i>	6
<i>Bowl of Vegies</i>	7
<i>House Salad Small</i>	5
<i>House Salad Large</i>	12
<i>Extra Gravy</i>	1
<i>Aioli</i>	1
<i>Fried Egg</i>	2
<i>Haloumi</i>	2
<i>Piece of Bacon</i>	3

Desserts

<i>Nero Mud Cake</i>	9
<i>Trio of Cheesecake</i>	9
<i>Sticky Date Pudding</i>	9
<i>Mini Pavlova</i>	9

Wine List 150/250/BTL

Sparkling

<i>Rothbury Estate Cuvee</i>	6/9/18
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White Wine

<i>Rothbury Estate S/S/B</i>	6/9/18
<i>The Stag Chardonnay</i>	8/12/38
<i>Cape Shank Pinot Grigio</i>	8/12/38
<i>Squealing pig Marl Sav Blanc</i>	9/14/43
<i>Rosemount Moscato</i>	8/12/34

Red Wine

<i>Rothbury Estate Cab Merlot</i>	6/9/18
<i>Cape Shank Rose</i>	8/12/34
<i>Saltram 1859 Shiraz</i>	9/14/40
<i>Wynn's "The Gable" Cab Sav</i>	46

Fortified

<i>Penfolds Club Port</i>	8/35
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