

entree

GARLIC BREAD \$12 v

Duo of garlic buttered sour dough

BRUSCHETTA \$18 v

Garlic buttered sour dough, shaved Grano Padano, Roma tomatoes, Spanish onion, fresh basil, crumbled Danish feta, balsamic glaze

BALL'N CHAIN PRAWN SALAD \$25 GF DF

Exmouth prawns, Marie-rose sauce, cognac, chiffonade lettuce, avocado, cherry tomatoes

BEEF CARPACCIO \$27 GF DF

Wafer thin slices of seasoned WA Beef eye fillet, toasted pine-nuts, anchovies, rocket, shaved parmesan, truffle oil, fresh lemon

GREEN TEA SMOKED DUCK BAO BUNS \$21

House smoked duck infused with green tea, julienne carrot, scallions, drizzled with our Nam Jim dressing (2)

COFFIN BAY OYSTERS \$30 (6) \$59 (12) GF DF

Fresh South Australian oysters, with a choice of vinegar, Nam Jim or Chimchuri

COFFIN BAY OYSTERS KILPATRICK \$33 (6) \$65 (12) GF DF

Fresh South Australian oysters, crispy bacon, Worcestershire sauce

CHILI MUSSELS \$24 GFO

Fresh South Australian Black Mussels, Ballers Brew, chili napolitana sauce, toasted garlic sour dough, Chef's house made chili jam

WILD MUSHROOM & BLACK TRUFFLE ARANCINI \$23 v

Manjimup black truffles, wild mushrooms, mozzarella, truffle mayonnaise

GARLIC PRAWNS \$27 GF

Exmouth prawns, flamed pernod, creamy garlic sauce, timbale of rice pilaf

mains

QUANGONG AND PEPPERBERRY PORK BELLY \$32 GF

Slow cooked pork belly bites, Australian pepperberry, quangong orange and soy caramel, rice pilaf, gai-lan

BUFFALO TRACE BEEF RIBS \$40 GF DF

Locally sourced, house smoked beef ribs, bourbon glaze, house BBQ sauce, grilled corn, jacket potato, slaw

HONEY LAMB RACK \$58 GF

Locally sourced lamb rack, Chef's fresh herbs, Harvey's Exploration Honey, pan fried, roasted, honey jus, garlic mashed potatoes, steamed buttered broccolini

WA KINGFISH & WA SCALLOP CEVICHE \$50 GF DF

Citrus pickled WA Kingfish, scallops, grape tomatoes, fennel, onion, cucumber, shaved coconut, coconut dressing, spiced tomato oil

PADDOCK AND THE CREEK \$115 GF

250gm premium beef eye fillet, grilled Pemberton garlic buttered marron, Café De Paris butter, crispy garden salad, hasselback potatoes

CHICKEN ROULADE \$25 VO GFO

Grilled Mount Barker free range chicken breast, camembert, sundried tomatoes, baby spinach, mustard sauce, rice pilaf

SCOTCH FILLET \$55 GF DF

Pan seared, grilled 300gm Pitch Black Angus scotch fillet, chips, salad, choice of sauce

FISH & CHIPS \$28 GFO

Beer battered or pan fried fish of the day, house made tartare sauce, chips, salad

BEEF PARMIGIANA \$29

Locally sourced hand cut and crumbed beef, napolitana sauce, cheese, chips, salad

MUSHROOM AND HALOUMI STACK \$25 V GF DFO GFO +Avocado \$6 +Egg \$5

Grilled field mushrooms, eggplant, asparagus, haloumi with rocket, house made basil pesto, dukkha

kids corner

CHICKEN NUGGETS \$12

Six tempura nuggets, chips & tomato sauce

KIDS FISH BITES \$12

Four tempura fish bites, chips, tartare sauce

KIDS ICE CREAM \$8

With choice of topping

desserts

STICKY DATE PUDDING \$14

Luscious warm sticky date pudding, butterscotch, vanilla ice cream

CHEESECAKE OF THE DAY \$10

Kenny's famous home-made cheesecakes, fresh cream

CHOCOLATE BROWNIE \$14

Gluten free home-made chocolate brownie served warm, fresh cream, ice cream

V VEGETARIAN **V VEGETARIAN OPTION** **VG VEGAN** **VGO VEGAN OPTION** **DF DAIRY FREE** **GF GLUTEN FREE** **GFO GLUTEN FREE OPTION**

Although our kitchen team does their absolute best to accommodate for specific dietary requirements and allergies, we cannot guarantee that all foods are completely free of all allergens including gluten, nuts or dairy due to the size and turnover of the kitchen. Selecting the Gluten free, vegetarian or vegan option will incur an additional charge. Any variations to the standard menu will incur an additional charge. All prices subject to change without notice.