

Open 7 days
Bookings and enquiries
kenthotel.com.au

370 Rathdowne Street Carlton North
info@kenthotel.com.au T. 03 7048 0981
@kent_hotel

DIETARY INFORMATION:

v: vegetarian, cbv: can be vegetarian, ve: vegan, cbve: can be vegan,
gf: gluten free, cbgf: can be gluten free, lg: low gluten, n: contains nuts.

Please advise staff of any allergies. There is a 15% surcharge on all transactions on public holidays. 1.55% card surcharge applies.

KENT HOTEL

THE NORTHSIDE SOCIAL



STARTERS

Housemade sourdough, olive butter	\$7
Oysters, shucked to order, apple mignonette, lemon & tabasco (gf)	\$6
Pumpkin & taleggio arancini, Calabrian chilli aioli, sage & pecorino (4) (v, cbgf)	\$19
Charcuterie (cbgf)	\$32
San Daniele 20 month prosciutto, Saison black truffle salami, Mr Cannubi breasola, pickles, chutney & toasted sourdough.	
Kingfish ceviche, rockmelon, radish, shallot, chilli & smoked caviar (gf)	\$25
Chargrilled corner inlet calamari, sauce vierge, fennel salad (gf)	\$29
Burrata, green beans, peas, tendrils & green goddess (v, cbgf, cbve)	\$26
Prawn cocktail, spicy marie rose, iceberg, cukes, avocado, fingerlime (gf)	\$24



DESSERT

Chocolate nemesis cake, whipped ricotta, spiced caramel, black fig & cashew	\$21
Apple pie, salted caramel & vanilla ice cream	\$17
Basque cheesecake, mascapone, ANZAC & passionfruit (cbgf).....	\$17
Coconut sorbet, pineapple & spiced rum compote, finger lime (v, gf)	\$15
Fromage, spiced figs, quince, pickled walnuts & Cheeseboard crackers Brillat Savarin triple cream brie & Charles Arnaud reserve comte 36 month.....	\$28



KIDS MENU

Cheeseburger & chips, milkbun, cheddar & tomato sauce.....	\$17
Fish & chips, lemon & kewpie mayo	\$17
Chicken schnitzel & chips, tomato sauce.....	\$16
Macaroni, tomato sugo, parmesan cheese (v)	\$15
Chocolate sundae	\$6
Strawberry sundae	\$6



PUB CLASSICS

Chicken Parmigiana, tomato sugo, smoked ham, cheddar, mozzarella, hand cut chips, mixed leaf salad, honey mustard dressing (eggplant option, cbve).....	\$32
Beer battered fish, hand cut chips, mixed leaf salad, honey mustard dressing, tartar & malt vinegar	\$36
Cheeseburger & chips, burger sauce, American & gruyère cheese, bbq onion, dill pickles, gem lettuce & CWA tomato chutney (add bacon +4) (cbgf)	\$26
Roast Bannockburn chicken, charred sweet corn & zucchini, spring onion salsa, & tarragon jus (gf)	\$39
French ravioli, aged comté & ricotta, heirloom pumpkin, brown butter, salt bush & hazelnuts (v)	\$41



FROM THE GRILL

250g Striploin, MB2 Bass Strait, pasture fed, VIC & TAS (gf).....	\$42
200g Eye fillet, MB3 Cape Grim, pasture fed, TAS (gf).....	\$55
300g Scotch fillet, MB4 The Wanderer, free range barley fed, VIC & NSW (gf).....	\$70
500g Wagyu rump, MB7, Westholme, grain fed, MB7, QLD & NT (gf).....	\$80
800g T-Bone, Vintage beef company, pasture fed, MB3, VIC & TAS (gf).....	\$135
400g Sher wagyu striploin, MB8, grain fed, VIC (gf).....	\$120
1.1kg Tomahawk, O'Connor, pasture fed VIC (gf).....	\$175

Dry-aged on-site in a purpose-built cabinet:

400g Club steak, O'Connor, pasture fed, VIC (35 days dry aged) (gf).....	\$76
600g Rib eye, O'Connor, pasture fed, VIC (35 days dry aged) (gf).....	\$139

All grill items are served with house cut chips, with a choice of sauce (all gf):
Pepper sauce, Béarnaise, Red wine jus, Café de Paris butter, Chimichurri



SIDES

Handcut chips & garlic aioli (gf, v).....	\$14
Potato salad, horseradish crème fraiche, capers, cornichons, chive & dill (cvgf, v)	\$15
BBQ hispi cabbage, Calabrian chilli butter, buttermilk, lemon pangratatto (v).....	\$15
Mixed leaf salad, fennel, radish & honey mustard (gf, v).....	\$12
Green beans, ajo blanco & chimichurri (v, gf, n).....	\$14
Greek salad, Meredith goats fetta, lemon dressing, dill, mint & oregano (v, cbve, gf).....	\$21
Beetroot salad, labne, red mizuna, almond dukkah, green pepper zhoug (v, cbve, gf, n)	\$20