

I'll have  
what she's  
having.

---

## COLLECTIVE SHARING MENU

Available for groups of 8+      7 courses 70pp

We request the whole table order the Collective Sharing Menu

Flat bread with cumin red lentil puree and spiced  
yoghurt

CHARCUTERIE BOARD — Selection of cured and  
smoked meats, chicken liver pâté with pickled  
vegetable and char-grilled bread

Crispy zucchini flowers with honey and shaved  
peccorino

Seared scallops in shell with with charred corn  
puree, crispy chorizo and jalapeno oil

Atlantic salmon with honey, thyme, macadamia  
crust and cauliflower puree

Crispy skin pork belly with colcannon, green apple  
puree and jus

Fried apple pie with sultana crumble and maple ice

“  
Eat well.  
Eat to—  
gether.  
”

— CARL JENSEN

---

1-13 Freya St  
Kareela NSW 2232  
(02) 9528 8433

---

Jensens  
Restaurant and Bar

---

fin

Eat.  
Drink.  
Dine.

---

OPENING HOURS

---

LUNCH—Thursday to Sunday

DINNER—Tuesday to Sunday

BYO

---

\$8 PER BOTTLE

LUNCH—Thursday to Saturday

DINNER—Sunday to Thursday

Available only in the formal dining area.

Jensens est. 1990

# But first, food.

---

## BAR SNACKS

Salt and vinegar kipfler potato crisps 6

Marinated olives with preserved lemon and chilli 8

CHARCUTERIE BOARD — Selection of cured and smoked meats, chicken liver pâté with pickled vegetable and char-grilled bread 29

THE JENSEN REUBEN — Pastrami, corn beef, cornichon, cabbage, mustard pickles and Russian dressing with chips 22

## SYDNEY ROCK OYSTERS 3 EACH

- Natural with mignonette
- With blue swimmer crab and black pepper dressing
- With smoked salmon and wasabi aioli

## BREADS

Daily bread selection with smoked almond butter 8

Flat bread with cumin red lentil puree and spiced yoghurt 10

## ENTRÉES

Fried crumbed goats cheese with pedro ximenez caramel, pickled beetroot and crushed walnuts 23

Fresh king prawns with black fig, mango, avocado, and a chilli mint dressing 23

Chilli salted squid with pineapple, peanut, mint and coconut siracha aioli 22

Crispy zucchini flowers with honey and shaved peccorino 23

Braised lamb shank wrapped in prosciutto with paris mash, crushed peas, caramelised shallot and jus 23

Potato gnocchi with pancetta, broadbean, gorgonzola cream and crushed walnuts 22

Seared scallops in shell with charred corn puree, crispy chorizo and jalapeno oil 23

Bug linguini with blistered tomatoes, shallots, champagne cream and flying fish roe 23

Tuna tartare with moroccan eggplant, quail egg, cumin aioli, harissa oil and potato crisp 23

# There's always room for

---

## MAINS

Roast duck with blood orange and beetroot glaze, celeriac puree and broccolini 37

Crispy skin pork belly with colcannon, green apple puree and jus 36

Char-grilled Black Angus eye fillet with asparagus, paris mash, cafe de paris butter and jus 44

Crispy skin barramundi fillet with sauteed mixed mushrooms and cabernet sauvignon vinaigrette 35

John Dory fillets with carrot and ginger puree, lemon beurre blanc and crispy potato sticks 40

Pumpkin, fetta and caramelised onion ravioli with preserved lemon oil and yoghurt 32

Atlantic salmon with honey, thyme, macadamia crust and cauliflower puree 34

## SIDES

Chips with chicken salt 8

Potato gratin 10

Roast carrots with dukkah and almond cream 8

Avocado, pine nut and baby cos with chardonnay vinaigrette 10

Persian fetta salad with beetroot, pumpkin, pear, rocket and palm sugar caramel 12

Steamed broccolini and beans with olive oil and sea salt 10

## PIZZA (12")

THE BAKED BRIE – Baked brie, prosciutto, rocket and red wine caramel 25

CHICKEN SATAY PIZZA– Chicken satay, coriander, roast peanuts and bean shoots 25

THREE CHEESE MARGHERITA – Pecorino, mozzarella, Monterey Jack and fresh basil 21

MEDITERRANEAN VEGETABLE– Char grilled mediterranean vegetables with romesco and honey thyme ricotta 21

HAM & PINEAPPLE – Triple smoked ham, char-grilled pineapple salsa and smoked cheddar 25

CLASSIC PEPPERONI – Pepperoni, nduja and mozzarella 25

THE GREEK LAMB– Roasted lamb, fetta, cherry tomato, spanish onion, olives and tzatziki 25

## DESSERTS

Blood orange souffle with chocolate ice cream 15

Fried apple pie, sultana crumble and maple ice cream 15

Chocolate fondant with raspberry ice cream and freeze dried raspberries 15

Banana tarte tartin with coconut ice cream 15

White chocolate bavarois with pineapple salsa and pineapple sorbet 15