



## TO START

**Focaccia** 9  
House-made onion, olive and rosemary focaccia, lightly toasted, extra virgin olive oil (v/vg)

**Olives** 10  
Mixed marinated olives (v/vg/gf)

**Calamari** entree/main 19/30  
Calamari with tossed herbs, mint, parsley, chili and lemon aioli (gf)

**Ancient Grain Salad** 18  
Freekeh, farro, brown rice, cauliflower, rocket, mint, coriander, pepitas and pomegranate dressing (v)  
add chicken +5

## PIZZA

gluten free base + 4.5  
vegan cheese + 4

**Garlic** 14  
Garlic, cheese and herb (vg)

**Margherita** 18  
Napoli, cherry tomatoes, mozzarella, basil (vg)  
add prosciutto +4

**Capricciosa** 24  
Sugo, artichoke, ham, black olives, mushroom, basil, mozzarella

**El Diablo** 24  
Napoli, mozzarella, nduja, hot salami, bacon, red onion, olives, cherry tomato, red peppers and chili

**Mixed Mushroom** 24  
Bocconcini mozzarella, parmesan, confit mixed autumn mushroom, caramelised onion, goats curd, rocket, thyme and truffle oil (vg)

**Garlic Prawns & Zucchini** 25  
Napoli, mozzarella, marinated prawns, cherry tomato, zucchini, and parsley

## SIDES

**Chips** 12  
Vinegar salt, garlic aioli (vg/vo)

**Side Salad** 13  
Mixed leaves, cucumber, tomato, onion, house dressing (v/vg/gf)

**Pan Fried Zucchini** 18  
With corn purée, mint, parsley, pine nuts, golden raisins and crispy halloumi (vg/vo)

## LARGE PLATES

**Fish & Chips** 29  
Beer battered fish, chips and salad (gfo - grilled)

**Parma** 29  
Chicken/eggplant parma or schnitzel, chips, salad (vgo/vo)

**Green Bowl** 27  
Rocket, lentils, seeds, broccolini, edamame, peas, zucchini, corn, fried tofu and kale (v/gf)  
add chicken +5

**Grilled Porterhouse Sandwich** 31  
Turkish loaf, mustard, mayo, tomato, horseradish and mascarpone cream, cheese, rocket, caramelised onion, & chips

**Fish of the Day** MP  
Ask for details

**Steak** 44  
Grilled 180-day grain fed Scotch fillet 350g, caponata, red wine jus (gf)  
add chips/onion rings/salad/charred broccolini +5

## PASTA

**Wagyu Bolognese** 35  
With rustic potato gnocchi and parmesan

**Spinach & Ricotta Ravioli** 36  
With a rich Napoli sauce, rocket and burrata (vg)

**Seafood Linguine** 38  
Prawns, scallops, white wine sauce, confit garlic and chili, herbed pannagrattato and parsley

## DESSERTS

**Donuts (3)** 14  
Vanilla creme, cinnamon sugar (vg)

**Cannoli of the Day** 6

weekly specials →

# Specials

**KENT**  
- HOTEL -

## FOOD

### Potato & Leek Soup 18

Served with creme fraiche, crispy basil & black olive chips (gf / vg)

### Cheese Fritters (4) 16

Served with tomato & chilli jam (vg)

### Special Pizza - Sausage 23

Italian sausage pizza with onion cream, roast fennel, brie, thyme & parsley (gfo)

### Osso Buco 34

Served with creamy white polenta (gf)

### Slow Braised Lamb Ragu 34

Served with rigatoni pasta & pecorino cheese

### Thai Green Chicken Curry 32

Served with coconut rice & an Asian herb salad (gf)

### Murray Valley Pork Rib Eye 36

Pan roasted, served with baby cos, radicchio, orange & mint salad with a glazed pomegranate dressing (gf)

### Salted Caramel Chocolate Tart 15

Served with an espresso mascarpone

## WINES

### White

2021 Route Du Van, Pinot Blanc, Yarra Valley, VIC 14

2022 First Drop "Vivo" Arneis, Adelaide Hills, SA 14

### Red

2020 Shotfire Quartage (Cab Sauv, Merlot, Cab Franc, Petit Verdot) Angaston, SA 15



## MOTHERSDAY

Sunday 12th May

3 course menu for \$70 per person

*Book Now*

## MON

### Local's Night

All wine bottles **-50%**  
(no high-end bubbles, no takeaway discount)  
any pizza / fish & chips / house pasta

**20**

## HAPPY HOUR

Mon-Fri 3-5.30PM  
selected cocktails **14**  
house pints, wines, spirits

**7**

## LUNCH SPECIALS

Mon-Fri 12-3.00PM  
parma / fish & chips / calamari  
/ lunch pasta  
and free pot of beer or glass of wine

**25**

## TUE

### Steak Night

250g sirloin,  
chips, salad & garlic  
butter

**25**

add gravy +\$3

## WED

### Pie Night

Pie with sides & a pinot  
grigio or noir

**26**

## THU

### Parma Night

Chicken, eggplant or  
schnitzel, salad & chips

**20**

## SUN

### Sunday Roast

Rotating weekly roast  
with all the trimmings

**25**

We serve a limited food menu between 3-5.30PM. Weekly specials are not available on public holidays.  
Interested in a private space upstairs? Give us a call or send an e-mail. More info on the website

[www.kenthotel.com.au](http://www.kenthotel.com.au) [info@kenthotel.com.au](mailto:info@kenthotel.com.au) 03 9347 5672 [kent\\_hotel](https://www.instagram.com/kent_hotel) [kent.hotel.carlton](https://www.facebook.com/kent.hotel.carlton)

v - vegan, vo - vegan option, vg - vegetarian, vgo - vegetarian option,  
gf - gluten free, gfo - gluten free option

While all care is taken with dietary requirements we are unable to guarantee that items can be completely free of allergens due to cross-contamination in our kitchen.

food menu →