

Entrées

SEARED SCALLOPS

Szechuan-marinated scallops served with Mediterranean vegetables, pencil leek, prosciutto crisp, shallot, and white soy yuzu.

\$38

BEEF TATAKI

Cauliflower purée, ponzu tofu, nashi pear and hazelnut crumble with ponzu sauce

\$32

FRESH OYSTER

Sydney rock oyster with green apple vinaigrette.

\$4 EA

KILPATRICK OYSTER

\$5 EA

TEMPURA ZUCCHINI FLOWER

Three-cheese stuffed zucchini flowers, balsamic glaze and pecorino cheese.

\$29

BURRATA

Heirloom tomato, burrata cheese, baby herbs and green oil

\$29



KARINYAS

RESTAURANT & WINE BAR

Mains

BEEF TENDERLOIN

Confit kipfler potato, hollandaise form, watercress, and house-made wine jus.

\$58

LAMB BACK STRAP

Eschalot, puffed wild rice, mint, chopped parsley, red onion, pomegranate, and pedro jus.

Served medium rare.

\$42

HONEY SOY CONFIT DUCK MARYLAND

Spiced taro purée, sautéed baby spinach, bok choy, capsicum, coriander, and five-spice duck sauce.

\$32

RICOTTA AND SWEET POTATO ROTOLO

Roasted sweet potato and ricotta, served with lime-infused mascarpone cheese, brown butter, and sage crisp.

\$31

LOBSTER LINGUINI

Marinated lobster meat in a white sauce with crème fraîche, spinach, onion, baby capers, and dill.

\$42

PAN-SEARED BARRAMUNDI

Mince concassé and cherry tomato.

\$41



KARINYAS

RESTAURANT & WINE BAR

Shared Menu

1KG WAGYU RIB EYE ON THE BONE *Option available

Indulge in a premium 1kg Wagyu Rib Eye, cooked to perfection and served on the bone for maximum flavour. Accompanied by crispy golden potatoes and a fresh seasonal salad, this impressive dish is designed to be shared.

To elevate the experience, we recommend pairing it with a bold Shiraz or a rich Cabernet Sauvignon—both perfect companions to complement the depth and tenderness of the Wagyu beef.

\$159

PERI PERI WHOLE CHICKEN

Enjoy a vibrant and flavour-packed dish featuring 800g–900g of tender, butterflied whole chicken, marinated for 24 hours in our house-made Peri Peri paste. Crafted with a bold blend of capsicum, red chilli, garlic, and aromatic spices, this marinade infuses every bite with a perfect balance of heat and flavour. Flame-grilled to perfection for a smoky, charred finish, the chicken is served alongside golden chips and a crisp garden salad.

This dish pairs beautifully with a chilled Semillon or a lightly oaked Chardonnay—both excellent choices to complement the spice and richness of the Peri Peri.

\$75



KARINYAS

RESTAURANT & WINE BAR

Desserts

PANNA COTTA OF THE WEEK



Berry compote and vanilla ice cream.

\$17

BANOFFEE PIE



Four-hour slow-cooked condensed milk, Chantilly cream and vanilla ice cream.

\$17

75% CHOCOLATE FONDANT



Salted caramel sauce, mandarin coulis, berries, and lemon sorbet.

Cooked fresh daily.

\$19

HOMEMADE APPLE TART



Apricot purée, berries, pomegranate and salted caramel ice cream.

\$19

KAFFIR LIME CHEESECAKE



Berry coulis, dehydrated limes, and lemon balm.

\$19

SELECTION OF ARTISAN CHEESES

Quince paste, dried fruit, and lavosh.



\$32



KARINYAS

RESTAURANT & WINE BAR

Kids Menu

CHEESEBURGER

Served with chips.

\$17

CHICKEN NUGGETS

Served with chips.

\$17

TEMPURA BATTERED FISH

Served with chips.

\$17

CHEESE PIZZA

Napolitana sauce and mozzarella.

\$17

GRILLED CHICKEN

Served with house salad.

\$17

Available for kids 12 years and under

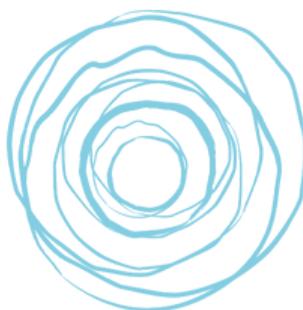
ALL KIDS MEALS INCLUDE A SOFT DRINK AND ICE CREAM



KARINYAS

RESTAURANT & WINE BAR

Classic Menu



CRAVING SOMETHING COMFORTING AND FAMILIAR?

If you're looking to enjoy some of our all-time favourites, explore the Kooindah Classics menu below – a selection of hearty, timeless dishes loved by locals and guests alike.



KARINYAS

RESTAURANT & WINE BAR

Snacks

HUMMUS DIP

Hummus, paprika, extra virgin olive oil and crispy pita bread.

\$15

DUCK SPRING ROLLS

With sweet chilli sauce.

\$17

SALT AND PEPPER SQUID

Aioli and lemon wedge.

\$20

WEDGES

Sour cream and sweet chilli sauce.

\$13

GARLIC AND CHEESE PIZZA

\$15



KARINYAS

RESTAURANT & WINE BAR

Entrées

ARANCINI

Cheese sauce, rocket, truffle mayo and parmesan cheese.

\$18

GRILLED LAMB KOFTAS

Pickled vegetables, garlic yoghurt and green oil.

\$20

SALT AND PEPPER PRAWNS

With aioli and lemon.

\$22

Burgers

CHICKEN BURGER

Southern chicken, slaw, crispy shallot and gochujang mayo and chips.

\$27

CHEESEBURGER

Angle bay beef patty with cheese, lettuce, tomato, red onion, aioli and chips.

\$27

VEGE BURGER

Chef's choice vegetable patty with tomato chutney, lettuce, tomato, onion and chips

\$25



KARINYAS

RESTAURANT & WINE BAR

Pizzas

PEPPERONI

Cheese, olive and anchovies.

\$28

GAMBERI

Oregano, marinated prawn, chilli flake and cherry tomato.

\$30

Gluten free base | \$5 extra

Pasta

GNOCCHI SORRENTINA

Homemade napoli sauce, gnocchi and mozzarella cheese.

\$29

SEAFOOD LINGUINI

Prawn, mussels, salmon, chilli, garlic, dill and napolitana.

\$35



KARINYAS

RESTAURANT & WINE BAR

Mains

CHICKEN SCHNITZEL

Crumbed chicken served with chips and house salad.

Add smoked ham and buffalo mozzarella to make a parmigiana | \$8 extra

\$30

PORK CUTLET (250G)

Apple and eggplant salsa with red wine jus.

\$38

RUMP FILLET

Served with chips and house salad

\$39

SCOTCH FILLET (300G)

Served with chips and house salad.

With your choice of 1 sauce

\$48

BARRAMUNDI

Served with chips and house salad

\$39

CAESAR SALAD *Option available

Cos gems, bacon, parmesan, crouton and egg.

Add grilled chicken | \$8 extra

Add crumbed chicken | \$10 extra

\$21

SAUCES

Gravy, Mushroom, Diane, Pepper, Chimichurri

\$3 EACH



KARINYAS

RESTAURANT & WINE BAR

Tides

CHIPS

With aioli.

\$13

CHAT POTATO

With truffle, parmesan and truffle mayo

\$17

CHARRED BROCCOLINI

Lemon dressing and olive oil.

\$15

HOUSE SALAD

Mixed leaf, tomato, carrot and house dressing.

\$14



*We are proud to source and support local
produce where possible*



KARINYAS

RESTAURANT & WINE BAR



KARINYAS

RESTAURANT & WINE BAR

DIETARY KEY

LEAVE US A REVIEW



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

