

Entrées

SEARED SCALLOPS | I

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

\$42

BEEF TATAKI

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

\$35

FRESH OYSTER | A

Sydney rock oyster with green apple vinaigrette.

\$6 EA

KILPATRICK OYSTER | A

\$8 EA

TEMPURA ZUCCHINI FLOWER

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

\$32

BURRATA

Heirloom tomato, burrata cheese, baby herbs and green oil

\$32



KARINYAS

RESTAURANT & WINE BAR

Mains

BEEF TENDERLOIN

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

\$63

LAMB BACK STRAP

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

Served medium rare.

\$46

HONEY SOY CONFIT DUCK MARYLAND

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

\$35

RICOTTA AND SWEET POTATO ROTOLO

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

\$34

LOBSTER LINGUINI | A

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

\$46

PAN-SEARED BARRAMUNDI A

Mince concassé and cherry tomato.

\$45



KARINYAS

RESTAURANT & WINE BAR

Tides

CHIPS

With aioli.

\$13

CHAT POTATO

With truffle, parmesan and truffle mayo

\$19

CHARRED BROCCOLINI

Lemon dressing and olive oil.

\$17

HOUSE SALAD

Mixed leaf, tomato, carrot and house dressing.

Add grilled chicken | \$10 extra

\$16



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



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.

\$175

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.

\$85



KARINYAS

RESTAURANT & WINE BAR

Desserts

PANNA COTTA OF THE WEEK

Berry compote and vanilla ice cream.

\$19

BANOFFEE PIE

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

\$19

75% CHOCOLATE FONDANT

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

Cooked fresh daily.

\$21

HOMEMADE APPLE TART

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

\$21

KAFFIR LIME CHEESECAKE

Berry coulis, dehydrated limes, and lemon balm.

\$21

SELECTION OF ARTISAN CHEESES

Quince paste, dried fruit, and lavosh.  

\$35



KARINYAS

RESTAURANT & WINE BAR

Kids Menu

CHEESEBURGER

Served with chips.

\$19

CHICKEN NUGGETS

Served with chips.

\$19

TEMPURA BATTERED FISH | A

Served with chips.

\$19

CHEESE PIZZA

Napolitana sauce and mozzarella.

\$19

GRILLED CHICKEN

Served with house salad.

\$19

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.

\$17

DUCK SPRING ROLLS

With sweet chilli sauce.

\$18

SALT AND PEPPER SQUID | A

Aioli and lemon wedge.

\$22

WEDGES

Sour cream and sweet chilli sauce.

\$15

GARLIC AND CHEESE PIZZA

\$16



KARINYAS

RESTAURANT & WINE BAR

Entrées

ARANCINI

Cheese sauce, rocket, truffle mayo and parmesan cheese.

\$20

GRILLED LAMB KOFTAS

Pickled vegetables, garlic yoghurt and green oil.

\$22

SALT AND PEPPER PRAWNS A

With aioli and lemon.

\$24

Burgers

CHICKEN BURGER

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

\$30

CHEESEBURGER

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

\$30

VEGE BURGER

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

\$28



KARINYAS

RESTAURANT & WINE BAR

Pizzas

PEPPERONI

Cheese, olive and anchovies.

\$30

GAMBERI | A

Oregano, marinated prawn, chilli flake and cherry tomato.

\$33

Gluten free base | \$5 extra

Pasta

GNOCCHI SORRENTINA

Homemade napoli sauce, gnocchi and mozzarella cheese.

\$32

SEAFOOD LINGUINI | A

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

\$38



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 | \$9 extra

\$33

PORK CUTLET (250G)

Apple and eggplant salsa with red wine jus.

\$42

RUMP STEAK

Served with chips and house salad

\$43

SCOTCH FILLET (300G)

Served with chips and house salad.

With your choice of 1 sauce

\$53

BARRAMUNDI | A

Served with chips and house salad

\$43

CAESAR SALAD *Option available A

Cos gems, bacon, parmesan, crouton and egg.

Add grilled chicken | \$10 extra

Add crumbed chicken | \$12 extra

\$25

SAUCES

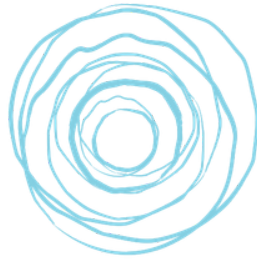
Gravy, Mushroom, Diane, Pepper, Chimichurri

\$4 EACH



KARINYAS

RESTAURANT & WINE BAR



KARINYAS

RESTAURANT & WINE BAR

DIETARY KEY



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

SEAFOOD ORIGIN

A - AUSTRALIAN SEAFOOD

I - IMPORTED SEAFOOD

M - MIXED | A COMBINATION OF A AND I

LEAVE US A REVIEW

