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

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 | A

*Option available

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