

Seniors

Seniors Card must be presented. Must purchase a senior main to purchase a starter or dessert on senior's menu

Starters

Soup of the Day – See our specials board	\$3
Garlic Bread	\$3.5
add cheese/add cheese & bacon	\$5.5/\$6.5
Vegetable Spring Rolls with Sweet Chilli Sauce	\$3.5

Mains

Chicken Caesar Salad (GFO)	\$16
Cos lettuce, crispy bacon & garlic croutons combined with anchovy dressing & finished with shaved parmesan, poached egg & anchovies	
Chicken Schnitzel	\$13.5
Crumbed chicken breast cooked till golden brown & served with your choice of chips & salad or vegetables	
Chicken Parmigiana	\$13.5
Crumbed chicken schnitzel with ham, napoli & melted cheese served with your choice of chips & salad or vegetables	
Chicken & Mushroom Risotto (GF)	\$14
Diced chicken, mixed forest mushrooms, garlic, onion and herbs with creamy arborio rice, shaved parmesan & crispy bacon	
Fettuccini Carbonara	\$13.5
Pan fried onion, garlic, bacon & cracked pepper tossed with egg & cream topped with shaved parmesan	
Lemon Peppered Calamari	\$14
Served with chips & salad or vegetables with tartare & lemon	
Lamb Patty	\$13.5
Served with mashed potato, vegetables and gravy	
Beer Battered Fish (grilled optional) (GFO)	\$13.5
Served with homemade tartare and lemon with your choice of chips & salad or vegetables.	
150g Minute Steak	\$19
Cooked to your liking & served with your choice of mushroom sauce, pepper sauce, gravy, or garlic butter & a choice of chips & salad or veg	
Roast of The Day	\$13.5
See our specials board	

Desserts

Sticky Date Pudding	\$4.5
Chocolate Mousse (GF)	Pavlova with Berries & Cream (GF) Fruit Salad (GF)

Kids \$9.5

(12 YRS & UNDER)

COMES WITH A FREE SOFT DRINK

Chicken Nuggets & Chips
Grilled Chicken Salad (GF)
Fish & Chips (battered or grilled)
Chicken Schnitzel/Parma & Chips
Spaghetti Bolognaise
Mini Burgers & Chips

Kids Dessert \$4

Ice Cream Dixie Cup with Topping

Chocolate Mousse (GF)

Fruit Salad (GF)

Frog in the Pond

Our TV Screens in the venue will be showing the latest offers & events.

Our facilities include:

Private Dining

Private Function Room

Sports Bar

TAB

Keno

Takeaway

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, egg, fungi & dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. **GF=Gluten friendly GFO= Gluten Friendly Option V=Vegetarian**

KNOXTAVERN

TRADING HOURS

HOTEL

Sunday – Wednesday 9:00 am – 3:00 am
Thursday – Saturday 9:00 am – 5:00 am

BISTRO

Sunday – Thursday
11:30 am – 2:30 pm
5:00 pm – 8:30 pm
Friday & Saturday
11:30 am – 9:00 pm

SPORTS BAR/TAB

Sunday – Tuesday
12:00 pm – 8:00 pm
Wednesday
12:00 pm – 9:00 pm
Thursday – Saturday
11:00 am – 11:00 pm

www.knoxtavern.com.au

 [facebook/knoxtavern](https://facebook.com/knoxtavern)

 Instagram.com/knox_tavern

 Or leave a review on Google

Thank you

1 Capital City Boulevard

Wantirna South



Entrees

Soup of the Day	\$8
See our specials board	
Garlic Bread – Plain/Cheese/Cheese & Bacon	\$8/\$10/\$11
Bruschetta	\$12
Spanish onion, tomato & fresh basil on turkish bread with shaved parmesan, balsamic & olive oil	
Dips & Bread Plate (V)	\$15
Hummus & basil pesto with flat bread, grissini sticks, olives, semi-dried tomato & haloumi cheese	
Lemon Pepper Calamari (GF)	\$14
Calamari strips coated in a polenta & lemon pepper seasoning, flash fried, served with salad & aioli	

Salads

Chicken Caesar Salad (GFO)	\$24
Cos lettuce, crispy bacon & garlic croutons combined with an anchovy dressing & finished with shaved parmesan, a poached egg & anchovies	
Cajun Salmon Salad (GF)	\$30
Oven baked cajun spiced salmon served on a roasted sweet potato, bacon, mixed lettuce and red onion salad with preserved lemon, capers and dill mayonnaise	
Roasted Vegetable Salad (V/GF)	\$19
Roast spiced cauliflower and eggplant with toasted chickpeas, cucumber, avocado, mixed salad and drizzled with saffron yoghurt dressing	
Moroccan Lamb & Lemon Cous Cous Salad (GF)	\$25
Moroccan spiced lamb skewers, grilled and served on a lemon and minted cous cous with apricots and toasted almonds, finished with a lemon yoghurt dressing	

Pasta/Risotto

Nasi Goreng	\$23
Indonesian style fried rice with chicken pieces, prawns, vegetables with special shrimp and soy seasoning served with a fried egg, prawn crackers and crispy shallots	
Chicken & Mushroom Risotto (GF)	\$25
Diced chicken, mixed forest mushrooms, garlic, onion, and herbs with creamy arborio rice, shaved parmesan and crispy bacon	
Fettuccini Carbonara (add chicken \$5)	\$21
Pan fried onion, garlic, bacon & cracked pepper tossed with egg & cream topped with shaved parmesan	
Traditional Lasagne	\$20
House made beef & tomato ragout, layered with napoli, pasta sheets & cheese sauce, topped with a cheese blend melted & served with chips & salad	
Pumpkin & Sage Ravioli (V)	\$23
Pumpkin, sage and ricotta filled ravioli with wilted spinach, pumpkin puree and citrus cream, finished with shaved parmesan and sage leaves	

Mains

Seafood Plate	\$33
Beer battered fish, tempura scallops, grilled prawns, lemon pepper calamari & panko crumbed prawns, served with chips, salad, lemon & tartare sauce	
Chicken Schnitzel	\$24
Crumbed chicken breast cooked till golden brown & served with your choice of chips & salad or vegetables	
Chicken Parmigiana	\$25
Crumbed chicken schnitzel with ham, napoli & melted cheese served with your choice of chips & salad or vegetables	
Fish & Chips (GFO)	\$26
Beer battered fish, served with chips & salad or vegetables, tartare & lemon	
Chicken Royale (GF)	\$30
Grilled chicken breast with avocado & prawns, served on roast potatoes with tomato, asparagus and a bearnaise sauce	
Lemon Peppered Calamari (GF)	\$24
Coated in polenta & lemon pepper seasoning, flash fried & served with chips, salad, lemon & aioli	
Barramundi	\$29
Oven baked barramundi fillet with citrus cream sauce, panko crumbed prawns, salad & a side of chips	
Roast of The Day	\$25
See our specials board	

Burgers/Sandwich

Steak Sandwich (add bacon or egg \$1)	\$24
Grilled steak with caramelized onion & cheese on a toasted turkish bun with aioli, relish sauce, lettuce, tomato & a side of chips	
Grilled Peri Peri Chicken Burger	\$21
Grilled peri peri chicken breast with bacon, caramelized onions & cheese on a toasted brioche bun with lettuce, tomato, aioli & a side of chips	
Wagyu Beef Burger	\$24
Chargrilled wagyu beef patty with bacon, caramelized onions & cheese served on a toasted brioche bun with lettuce, tomato, aioli, BBQ sauce & a side of chips	
Open Lamb Souvlaki	\$23
Garlic and lemon marinated lamb with red onion, lettuce & tomato on warmed pita bread with tzatziki & a side of chips	

Specials Board

Check our specials board for new dishes



Steaks



GREAT SOUTHERN BEEF is sourced from the highest quality livestock breeds, including ANGUS & HEREFORD, which thrive in a lush environment & deliver tender juicy & full flavoured beef that will impress every time.

400g Rump Steak Great Southern (GFO) \$38



RED GUM CREEK is guaranteed & underpinned by strict company specifications & grading techniques, in conjunction with Meat Standards Australia (MSA) to guarantee a tender, juicy and flavourful eating experience, our beef is perfectly suited to those who appreciate quality.

300g Red Gum Creek Porterhouse (GFO) \$39

All of our steaks are grass fed, chargrilled, & seasoned with rosemary infused sea salt. Served with chips & salad or vegetables, & your choice of sauce: gravy, creamy mushroom or peppercorn, garlic butter, or bearnaise sauce.

Steak Toppers

Garlic Prawns	\$12	Bacon, Egg, Onion & BBQ sauce	\$8
Fried Egg	\$1	Onion Rings	\$5

Sides

Mashed Potato	\$5
Bowl of Fries	\$8
Bowl of Wedges w Sour Cream & Sweet Chilli	\$9
Bowl of Garden Salad	\$6
Bowl of Vegetables	\$8

Desserts \$9

See our cake display for other suggestions

Sticky Date Pudding	
With butterscotch sauce & vanilla ice cream	
Chocolate Pudding	
With chocolate sauce & vanilla ice cream	
Lemon Meringue	
Sweet lemon curd in short pastry with meringue top served with whipped cream	
Tiramisu	
Layers of sponge with coffee cream served with whipped cream	