



ENTRÉE

GARLIC BREAD ADD CHEESE + \$2 ADD CHEESE & BACON + \$3	\$8
SOUP OF THE DAY Please see our specials board or speak to our friendly staff Served with a bread roll & butter	\$9
BRUSCHETTA PIZZA (V) Sliced olives, spanish onion, tomato & fresh basil, baked on a pizza base with tasty, mozzarella, feta, parmesan cheese & balsamic glaze	\$12
ARANCINI (V) Roasted pumpkin, feta cheese, sundried tomato & arborio rice balls, crumbed & golden fried with a side salad, basil, parmesan, salsa verde & aioli dipping sauce	\$17
JALAPENÕ POPPERS (V) Ricotta cheese filled crumbed jalapenõs, served with sriracha mayo & ranch sauce	\$18
HALOUMI CHIPS (V) Fried haloumi cheese chips with dukkah spice & lemon yoghurt dipping sauce	\$15
WEDGES (V) Served with sweet chilli & sour cream	\$12
LOADED WEDGES Topped with pulled pork & cheese	\$15

SALADS

ROASTED PUMPKIN, BEETROOT, FETA SALAD (V,GF) Roasted pumpkin, toasted almonds & pumpkin seeds with beetroot, tossed with a mixed lettuce & a herb dressing, served with crumbled feta ADD GRILLED CHICKEN +\$6	\$24
HONEY MUSTARD CHICKEN SALAD (GFO) Grilled chicken tenderloins with mixed lettuce with red onion, cucumber, cherry tomato and carrot with a sweet honey mustard dressing ADD GRILLED PRAWN SKEWER +\$6	\$24
BEEF STEAK SALAD (GFO) Grilled scotch steak sliced and served on a mixed lettuce salad with crispy bacon, cherry tomatoes and a creamy ranch dressing topped with a hard boiled egg and sliced gherkin	\$27

GRILL

CHARGRILLED & SEASONED WITH ROSEMARY-INFUSED SEA SALT
SERVED WITH STEAK FRIES & SALAD OR VEGETABLES & YOUR CHOICE OF SAUCE

FILLET MIGNON (200G) (GFO) Hand cut eye fillet wrapped in bacon	\$43
GRAIN FED RUMP STEAK (250G) (GFO)	\$33
GRAIN FED PORTERHOUSE (300G) (GFO)	\$46

MAINS

SEAFOOD SELECTION Beer battered fish, tempura scallops, grilled prawns, lemon pepper calamari & panko crumbed prawns, served with chips, salad, lemon & tartare sauce	\$35
BARRAMUNDI Oven baked barramundi fillet with citrus cream sauce, panko crumbed prawns, salad & a side of chips	\$30
CHICKEN PARMA Crumbed chicken schnitzel with ham, Napoli & melted cheese, served with your choice of chips & salad or vegetables	\$28
PROSCIUTTO WRAPPED CHICKEN BREAST Chicken breast filled with tasty cheese, sun-dried tomato & spinach wrapped in prosciutto ham & served with your choice of chips & salad or vegetables with bearnaise sauce	\$28
FISH & CHIPS Grilled or battered fish, served with chips & salad or vegetables, lemon & tartare sauce	\$27
LEMON PEPPER CALAMARI (GFO) Coated in polenta & lemon pepper seasoning, flash fried & served with chips, salad, lemon & aioli	\$26
ROAST OF THE DAY (GFO) Please see our specials board or speak to our friendly staff	\$26
BEEF RISSOLES House-made beef rissoles served with mashed potato, peas & onion gravy	\$23
TEX MEX CHICKEN (GFO) Chicken breast with polenta crust & topped with chargrilled corn, tomato & spring onion salsa, jalapenõs, cajun spiced chips & tangy slaw & a side of chipotle sauce	\$27
SALMON Crispy skinned salmon fillet on grilled asparagus & cherry tomatoes with smashed chat potatoes & bearnaise sauce	\$32

BURGERS & MORE

OPEN LAMB SOUVLAKI Garlic & lemon marinated lamb with aioli, red onion, lettuce & tomato on warmed pita bread with tzatziki & a side of chips	\$25
WAGYU BEEF BURGER Chargrilled wagyu beef patty with bacon, caramelised onions & cheese, served on a toasted brioche bun with lettuce, tomato, aioli, bbq sauce & a side of chips DOUBLE BEEF +\$6	\$24
STEAK SANDWICH 150g hand sliced scotch fillet, grilled with caramelised onion & american cheese in toasted turkish bread with aioli, lettuce, tomato & relish with a side of chips	\$26
SOUTHERN FRIED CHICKEN BURGER Chicken breast pieces, marinated in buttermilk & coated in a spicy flour before fried, served in a toasted brioche bun with jalapeno mayo, crunchy coleslaw & a side of chips	\$24
BLAT Grilled bacon rashers, lettuce, avocado cream & tomato in toasted turkish bread with aioli & a side of chips	\$23

PANS

NASI GORENG Indonesian styled fried rice with chicken, shrimp, shredded wombok, carrot, spring onion, peas & sweet soy sauce, topped with a fried egg, crispy shallots & prawn crackers	\$27
CHICKEN & MUSHROOM RISOTTO (GF) Chicken breast pieces, fresh mushrooms, garlic, onion, & herbs with creamy arborio rice, shaved parmesan & crispy bacon	\$26
FETTUCCINE CARBONARA Pan fried onion, garlic, bacon & cracked pepper tossed with egg & cream, topped with shaved parmesan ADD CHICKEN +\$6	\$26
TRADITIONAL LASAGNE House made beef & tomato ragout, layed with Napoli, pasta sheets & cheese sauce, topped with a melted cheese blend, served with chips & salad	\$26
BAKED GNOCCHI CALABRESE Italian sauce of beef, salami, chilli, onion, garlic, tomato & herbs with gnocchi and baked with a cheesy crust, served with garlic bread	\$26

DESSERT

STICKY DATE PUDDING Served with butterscotch sauce & vanilla ice cream	\$10
TIM TAM CHEESECAKE Served with chocolate sauce & cream	\$10
LEMON MERINGUE Sweet lemon curd in short pastry with a meringue top, served with whipped cream	\$10
PAVLOVA (GF) With berries, cream & passionfruit sauce	\$8
FRUIT SALAD (GF) Seasonal fruits with cream	\$8
CHOCOLATE MOUSSE (GF) With berries & cream	\$6
COFFEE & CAKE Cake & coffee/tea of your choice	\$12

SIDES

MASHED POTATO	\$5
GARDEN SALAD	\$6
BOWL OF CHIPS	\$8
BOWL OF VEGETABLES	\$8
ONION RINGS	\$4
GARLIC PRAWNS	\$12
OUTBACK TOPPER Grilled bacon, fried egg, onion rings & bbq sauce	\$8
EXTRA SAUCES & GRAVY	\$2

SENIORS

1 COURSE \$16 | 2 COURSE \$20 | 3 COURSE \$23

MAIN MEAL MUST BE ORDERED TO PURCHASE A STARTER OR DESSERT |
EXCLUDES MEALS WITH ** | SENIORS CARD MUST BE PRESENTED
DESSERT - PLEASE SEE SPECIALS BOARD

ENTREE

SOUP OF THE DAY \$5
GARLIC BREAD \$5

ADD CHEESE +\$2 | ADD CHEESE & BACON +\$3

VEGETABLE SPRING ROLLS ** (2) (V)	\$7
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MAIN

FISH CAKE

Light lemon fish cake bound with potato & vegetables & crumbed, served with tartare & lemon

CHICKEN & MUSHROOM RISOTTO (GF)

Chicken breast pieces, fresh mushrooms, garlic, onion, & herbs with creamy arborio rice, shaved parmesan & crispy bacon

FETTUCINE CARBONARA

Pan fried onion, garlic, bacon & cracked pepper tossed with egg & cream, topped with shaved parmesan

ADD CHICKEN +\$6

BEEF RISSOLES

House-made beef rissoles served with mashed potato, peas & onion gravy

CRUMBED CALAMARI

Panko crumbed calamari rings served with chips, salad, lemon & tartare

FISH & CHIPS

Grilled or beer battered fish, served with chips & salad or vegetables, tartare & lemon

HAM STEAK

Grilled ham steak with pineapple served with chips & salad or vegetables with your choice of sauce

VEGETARIAN STIRFRY

Wok tossed mixed vegetables with a mild sweet chilli & soy sauce on steamed rice

ADD CHICKEN +\$6

ROAST OF THE DAY ** (GFO)	\$20
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Please see our specials board or speak to our friendly staff

SEAFOOD SELECTION **

Battered fish, a panko prawn, calamari rings & tempura battered scallop with chips, salad, tartare & lemon	\$20
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CHICKEN PARMA **

Crumbed chicken schnitzel with ham, napoli & melted cheese, served with your choice of chips & salad or vegetables	\$20
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MINUTE STEAK **

150g scotch fillet steak chargrilled & served with chips & salad or vegetables with your choice of sauce	\$21
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KIDS

12 YEARS & UNDER | COMES WITH A FREE SOFT DRINK

KIDS MEALS \$10

NUGGETS (5) & CHIPS	GRILLED CHICKEN SALAD (GF)
BATTERED/GRILLED FISH & CHIPS	SPAGHETTI BOLOGNESE

BIGGER KIDS MEALS \$16

6" HAM & CHEESE PIZZA & CHIPS	1/2 PARMA & CHIPS
CHEESEBURGER & CHIPS	

KIDS DESSERTS \$4

DIXIE CUP WITH TOPPING (GF)	FRUIT SALAD (GF)
CHOCOLATE MOUSSE (GF)	FROG IN A POND (GF)



BISTRO HOURS

SUNDAY - THURSDAY

LUNCH | 11:30AM - 2:30PM

DINNER | 5:00PM - 8:30PM

FRIDAY & SATURDAY

ALL DAY DINING | 11:30AM - 9:00PM

@knoxtavern

@knox_tavern

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*** A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS ***

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, eggs, fungi and dairy products so there may be traces of these ingredients. 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.

(V) Vegetarian | (GF) Gluten Friendly | (GFO) Gluten Friendly Option