

ENTRÉE

GARLIC BREAD ADD CHEESE + \$2 ADD CHEESE & BACON + \$3	\$9
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, parmesan, salsa verde & aioli dipping sauce	\$17
POTATO SKINS Double baked potato with a creamy cheese, bacon & spring onion filling served with coleslaw, sour cream & sweet chilli sauce	\$16
WEDGES (V) Served with sweet chilli & sour cream ADD BACON & CHEESE +\$3	\$13
DUCK SPRING ROLLS Duck and vegetable spring rolls with plum sauce & sesame soy dipping sauce	\$13
CHICKEN WINGS Chicken wing pieces served with chips and your choice of honey soy & garlic, bbq or hot wing sauces	\$18

SALADS

ROASTED PUMPKIN, BEETROOT, FETA SALAD (V,GF) Roasted pumpkin, pine nuts with beetroot, tossed with a mixed lettuce & a herb dressing, served with crumbled feta & toasted pumpkin seeds ADD GRILLED CHICKEN +\$5	\$24
SMOKED SALMON SALAD Smoked salmon, cherry tomatoes, asparagus, olives, hard boiled egg, capers & mixed lettuce with a creamy honey mustard dressing	\$26
GREEK LAMB SALAD Grilled spiced minced lamb skewers served with a petite greek salad, toasted flat bread, balsamic glaze & lemon	\$25

SIDES

MASHED POTATO	\$5
GARDEN SALAD	\$6
BOWL OF CHIPS ADD CHEESE & BACON +\$3	\$9
BOWL OF VEGETABLES	\$8
ONION RINGS	\$4
EXTRA SAUCES & GRAVY	\$2
JALAPENOS	\$1

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 ADD PINEAPPLE +\$1, EGG OR BACON +\$2	\$28
CHICKEN SCALOPINE Chicken breast pieces in a mustard & herb marinade pan seared with mushroom & bacon in a creamy herb sauce served with mash potato & broccolini	\$29
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
PRAWN AND CALAMARI COMBO Grilled prawn skewer, panko crumbed prawns, lemon pepper calamari & panko crumbed calamari rings served with lemon, aioli & mango chutney with chips & salad	\$28
LAMB SHANK Slow cooked lamb shank with vegetables, herbs & red wine sauce served on creamy mash potato	\$29
TRADITIONAL LASAGNA House made beef & tomato ragout, layered with napoli, pasta sheets & cheese sauce, topped with melted cheese blend, served with chips and salad	\$27

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 200g rump steak 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 marinated in buttermilk & coated in a spicy flour before fried, served in a toasted brioche bun with jalapeno mayo, crunchy coleslaw, grilled bacon & swiss cheese with a side of chips	\$24
LAMB BURGER Grilled lamb patty in toasted turkish bread with aioli, lettuce, tomato, tasty cheese & green tomato pickle with a side of chips DOUBLE LAMB +6	\$24

ADD TO ANY BURGERS - PINEAPPLE +\$1, BACON OR EGG +\$2

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
PUMPKIN, SUNDRIED TOMATO & PINENUT RISOTTO (GF) Roasted pumpkin, onion, garlic, sundried tomatoes, pine nuts, spinach with napoli sauce & creamy arborio rice topped with parmesan & crumbled feta ADD CHICKEN +\$5	\$26
FETTUCCINE ALFREDO Pan fried onion, garlic & cracked pepper tossed with cream, topped with shaved parmesan ADD CHICKEN +\$5, ADD BACON +\$2	\$25
GARLIC PRAWNS Grilled prawns with steamed rice & a creamy garlic sauce topped with panko crumbed prawns & lemon	\$26
PENNE BOLOGNESE House made bolognese with tomato & fresh herbs topped with shaved parmesan	\$25

GRILL

CHARGRILLED & SEASONED WITH ROSEMARY-INFUSED SEA SALT SERVED WITH STEAK FRIES & SALAD OR VEGETABLES & YOUR CHOICE OF SAUCE (GRAVY, PEPPER, MUSHROOM OR GARLIC BUTTER)	
GRAIN FED SCOTCH FILLET (250G) (GFO)	\$39
GRAIN FED RUMP STEAK (250G) (GFO)	\$33
GRAIN FED PORTERHOUSE (300G) (GFO)	\$46
PORK RIB CUTLET (300G) (GFO)	\$33

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

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

MAINS

POT PIE

See our specials board for pot pie of the day served with chips & salad or vegetables

PUMPKIN, SUNDRIED TOMATO & PINENUT RISOTTO (GF)
Roasted pumpkin, onion, garlic, sundried tomatoes, pine nuts, spinach with napoli sauce & creamy arborio rice topped with parmesan & crumbled feta

ADD CHICKEN +\$5

FETTUCINE ALFREDO

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

ADD CHICKEN +\$5, ADD BACON +\$2

PENNE BOLOGNESE

Housemade bolognese with tomato & fresh herbs topped with shaved parmesan

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

LAMBS FRY AND BACON

Thinly sliced lambs liver & grilled bacon served with caramelized onions, gravy, mash potato & green peas

1 COURSE \$21 | 2 COURSE \$25 | 3 COURSE \$28

ROAST OF THE DAY** (GFO)	\$21
Please see our specials board or speak to our friendly staff	
SEAFOOD SELECTION **	\$21
Battered fish, a panko prawn, calamari rings & tempura battered scallop with chips, salad, tartare & lemon	
CHICKEN PARMA **	\$21
Crumbed chicken schnitzel with ham, napoli & melted cheese, served with your choice of chips & salad or vegetables	
LASAGNA **	\$21
Petite serve of our housemade beef & tomato lasagna served with chips & salad	

KIDS

12 YEARS & UNDER | COMES WITH A FREE SOFT DRINK

KIDS MEALS \$10

NUGGETS (5) & CHIPS

BATTERED/GRILLED FISH & CHIPS

BIGGER KIDS MEALS \$16

6" HAM & CHEESE PIZZA & CHIPS

CHEESEBURGER & CHIPS

KIDS DESSERTS \$4

DIXIE CUP WITH TOPPING (GF)

CHOCOLATE MOUSSE (GF)

GRILLED CHICKEN SALAD (GF)

PENNE BOLOGNESE

PARMA/SCHNITZEL & CHIPS

CHICKEN STRIPS & CHIPS

FRUIT SALAD (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