

SENIORS

1 COURSE \$12 | 2 COURSE \$15 | 3 COURSE \$18

SOUP OF THE DAY

GARLIC BREAD (2pcs)

VEGETABLE SPRING ROLLS (V)

With sweet chilli sauce.

VEGETABLE SAMOSA (V)

With sweet chilli sauce.

HAM STEAK WITH GRILLED PINEAPPLE (GF)

Served with chips and salad or vegetables with a side of gravy.

ROAST OF THE DAY (GF)

Served with roast vegetables, gravy and condiments.

BEER BATTERED OR GRILLED (GF) FISH

Served with chips and salad or vegetables.

CHICKEN SCHNITZ OR PARMA

Served with chips and salad or vegetables.

SPAGHETTI BOLOGNAISE

With parmesan cheese and spring onions.

SALMON PATTIES

Served with mash potato and vegetables.

CHICKEN, BACON & MUSHROOM RISOTTO (GF)

With baby spinach in a cream reduction.

SALT AND PEPPER CALAMARI (GF)

Served with chips and salad and aioli.

LAMBS FRY & BACON

Served on buttery mash potato with steamed greens, caramelised onions and gravy.

APPLE AND RHUBARB CRUMBLE

STICKY DATE PUDDING

PAVLOVA

With whipped cream, strawberries and passionfruit.

DESSERT

APPLE AND RHUBARB CRUMBLE with ice cream. 8

CHOCOLATE MOUSSE with cream. 8

CAKE OF THE DAY 9

ICE CREAM SUNDAE with topping and crushed nuts. 8.5

PAVLOVA 8.5

With whipped cream, strawberries and passionfruit.

KIDS

CHICKEN NUGGETS AND CHIPS 8.5

ROAST OF THE DAY (GF) 8.5

SPAGHETTI BOLOGNAISE 8.5

CALAMARI RINGS 8.5

GRILLED (GF) OR BATTERED FISH AND CHIPS 8.5

CHEESE BURGER AND CHIPS 10

CHICKEN SCHNITZ AND CHIPS 8.5

CHICKEN PARMA AND CHIPS 10

FROG IN THE POND 3

DIXIE CUP with your choice of topping 2

CHOCOLATE MOUSSE 3

SIDES

BUTTERY MASH POTATO 5

GARDEN SALAD 5

VEGETABLES 8

BEER BATTERED FRIES 8

HOUSE MADE GARLIC FLATBREAD 3

KNOX TAVERN

MENU

LUNCH

MONDAY - THURSDAY

11.00AM - 3.00PM

FRIDAY - SUNDAY

11.00AM - 9.00PM

DINNER

MONDAY - THURSDAY

5.00PM - 9.00PM

FRIDAY - SUNDAY

11.00AM - 9.00PM

1 CAPITAL CITY BOULEVARD, WANTIRNA SOUTH
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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

ENTREE

SOUP OF THE DAY With oven baked flat bread.	8
GARLIC BREAD	7.5
GARLIC AND CHEESE BREAD	9.5
PEANUT SATAY CHICKEN With jasmine rice.	15
SIDEWINDER FRIES (V) With sweet chilli sauce and sour cream.	13
TRIO OF HOUSE MADE DIPS With toasted housemade flat bread.	10
HONEY AND BBQ CHICKEN RIBS With a side garden salad.	10
BRUSCHETTA Lightly toasted French stick brushed with garlic oil, topped with a diced tomato, Spanish onion and basil mix, finished with shaved parmesan and balsamic glaze.	12
SALT AND PEPPER CALAMARI (GF) With a side salad and confit garlic aioli.	13

SALADS

GARDEN SALAD (GF) (V) With baby spinach, sundried tomatoes, cucumber, Spanish onion, fetta, and olives.	19
WARM POTATO & MAPLE BACON SALAD (GF) (V) With caramelised onions, snow pea tendrils, oven roasted tomatoes and a creamy seeded mustard mayonnaise.	18
FATTOUSH SALAD (GF) (V) Cucumber, tomato, sliced radish, capsicum, mint and fresh parsley with a fresh summer dressing and oven baked bread.	16
CAESAR SALAD (GF) (V) Cos lettuce, crispy bacon & croutons dressed with a Caesar dressing, topped with a Poached egg & parmesan cheese. (anchovies optional)	22
BLT SALAD (GF) (V) Cos lettuce tossed with cherry tomatoes, bacon and garlic croutons finished with a homemade creamy dressing.	24
SALAD ADD ONS	
+ Grilled Chicken	5
+ Smoked Salmon	6

MAINS

NEPALESE CHICKEN CURRY Homemade chicken curry in authentic Nepalese spices served with fragrant jasmine rice, roti bread and steamed vegetables.	22
CHICKEN KIEV Garlic butter stuffed chicken breast, crumbed and cooked till golden brown and served with jasmine rice and vegetables.	25
OPEN LAMB SOUVLAKI Spiced lamb gyros served on a floured tortilla with tomato, Spanish onion, cucumber and tzatziki served with chips.	18
CHICKEN PARMA Crumbed schnitzel with ham, Napoli sauce, melted cheese served with garden salad and chips or vegetables.	25
CHICKEN ARJUN (GF) Pan seared chicken fillets with sauteed onions, garlic, capsicum and seeded mustard finished with a white wine and cream reduction on buttery mash potato with broccolini and bok choy.	24
BATTERED OR GRILLED (GF) FISH Served with garden salad and chips or vegetables, lemon and tartare sauce.	25
ATLANTIC SALMON FILLET (GF) Lightly seasoned salmon fillet grilled and served on rustic chat potatoes with caramelised Spanish onion, baby spinach and spring onion topped with hollandaise sauce and steamed vegetables.	28
CHICKEN B.L.T BURGER Grilled chicken fillet on toasted Turkish bread with bacon, lettuce, tomato and aioli served with chips.	19
BBQ PULLED PORK BURGER Slow braised Pulled Pork in Smokey BBQ sauce with Asian slaw and aioli on Turkish bread.	16
WAGYU BEEF BURGER With bacon caramelised onion, egg, lettuce, tomato, BBQ sauce and fried onion rings.	22
STEAK BURGER 100G scotch fillet with bacon, egg and caramelised onion on a Turkish roll with lettuce, tomato and aioli.	17
ROAST OF THE DAY (GF) Served with gravy, condiments and roast vegetables.	23
CHICKEN SCHNITZEL Crumbed chicken breast cooked till golden brown and served with your choice of chips and salad or vegetables.	23

MAINS CONTINUED

SALT AND PEPPER CALAMARI (GF) Coated in semolina, salt and pepper seasoning, flash fried and served with chips, salad, lemon and confit garlic aioli.	24
NASI GORENG Wok fried chicken, char Sui pork, Asian veg and rice tossed in a soy sauce and finished with a fried egg and prawn crackers.	20

GRILL

All steaks are cooked to your liking and served with your choice of salad or veg and chips or roast baby potatoes and your choice of the following sauces:

Mushroom Pepper Dianne Garlic Butter Gravy	
400G GRASS FED RUMP STEAK (GF)	28
300G GREAT SOUTHERN PORTERHOUSE (GF)	34
300G GRASS FED SCOTCH FILLET (GF)	33
350G RIBEYE (GF)	38

PASTA & RISOTTO

SPAGHETTI BOLOGNAISE Homemade beef bolognaise with a rich tomato sugo, fresh parmesan cheese and spring onions.	20
SMOKED SALMON PENNE Tossed with sauteed onions, garlic, cherry tomatoes, baby spinach in olive oil and garnished with creme fraiche & fresh dill.	22
FETTUCCINI CARBONARA Bacon, onion tossed with al dente fettuccini through a creamy white wine reduction, finished with egg and fresh parmesan cheese.	20
+ Grilled Chicken	5
GNOCCHI AL FUNGHI (V) Sauteed onions and garlic with an array of mushrooms combined with potato gnocchi in a parmesan cream sauce.	22
CHICKEN, BACON & MUSHROOM RISOTTO (GF) Onion, mushrooms, baby spinach, spring onion and Arborio rice in a white wine and cream sauce.	22
CHARGILLED VEGETABLE RISOTTO (GF) (V) Capsicum, eggplant, zucchini, pumpkin and olives tossed through a rich tomato sugo, finished with baby spinach and fresh parmesan.	20