

ENTREE

SOUP OF THE DAY (GFO) Served with crusty bread.	8
GARLIC BREAD (V)	7.5
GARLIC AND CHEESE BREAD (V)	9.5
HERB BREAD (V)	6.5
HERB BREAD WITH CHEESE (V)	8.5
LEMON PEPPER CALAMARI Served with a side salad and confit garlic aioli.	12
SMOKED SALMON BLINI With Dill and Crème Fraiche.	8
TRIO OF HOUSE MADE DIPS Served with crusty bread.	14
SUNDRIED TOMATO, ROAST PUMPKIN AND FETA ARANCINI Served with a garden salad and aioli.	8

SALADS

WARM CHICKEN SALAD (GFO) Grilled Chicken Breast fillet with baby spinach, Spanish onion, feta, olives and parmesan cheese with a sweet chilli dressing.	18
WARM POTATO AND MAPLE BACON SALAD (GF) With caramelised Spanish onion, snow pea tendrils, oven roasted tomatoes and finished with a creamy seeded mustard mayonnaise.	16
ROASTED SWEET POTATO SALAD (V) (GFO) With quinoa, roquette, feta and caramelised Spanish onion finished with a balsamic glaze.	17
CAESAR SALAD (GFO) Cos Lettuce, crispy bacon and garlic croutons combined with an anchovy dressing and finished with shaved parmesan, poached egg and anchovies (optional).	18
ROQUETTE SALAD (GF) (V) With Pomegranate, orange segments, walnuts and feta dressed with an olive and walnut oil dressing	17
SALAD ADD ONS + 6 Grilled Chicken Breast Smoked Salmon Lemon Pepper Calamari	

MAINS

BEEF AND MUSHROOM LASAGNE Homemade beef and mushroom ragout layered with sheets of pasta, Napoli sauce and béchamel, topped with a cheese blend and served with beer battered fries and salad.	18
NASI GORENG Wok tossed chicken and char Sui pork with carrots, corn and onions combined with jasmine rice, chilli, soy and shrimp, topped with a fried egg and prawn crackers.	21
SLOW BRAISED LAMB SHANK In a rich tomato gravy with mint, rosemary and root vegetables served on creamy mash potato and steamed vegetables	25
CHICKEN BLT SANDWICH Grilled Chicken fillet with lettuce, bacon and tomato on toasted Rye bread with aioli and avocado cream.	22
CHARGRILLED VEGETABLE STACK (V) (GFO) Pumpkin, Sweet Potato, Eggplant, Zucchini and Capsicum layered with Napoli sauce and served with a Roquette, parmesan, Spanish onion and balsamic salad.	20
STEAK SANDWICH 100g Scotch fillet steak with caramelised onions, pineapple, bacon and egg finished with lettuce, tomato and relish	23
CHICKEN SCHNITZEL Crumbed chicken breast cooked till golden brown and served with your choice of chips and salad or vegetables.	23
CHICKEN PARMA Crumbed Chicken schnitzel with ham, Napoli and melted cheese mix served with garden salad and fries or vegetables.	25
BATTERED OR GRILLED BARRAMUNDI (GFO) Served with chips and salad or vegetables, lemon and house made tartare sauce.	25.5
HERB CRUSTED ATLANTIC SALMON Oven baked and served with potato gratin and steamed broccolini and finished with hollandaise sauce.	30
ROAST OF THE DAY (GFO) Served with gravy, condiments and roast vegetables.	23
THAI RED CURRY PRAWNS Pan seared prawns in a creamy Thai Red curry sauce served on fragrant jasmine rice with steamed vegetables and grilled roti bread.	25
LEMON PEPPER CALAMARI Coated in semolina, lemon pepper seasoning, flash fried and served with beer battered fries, garden salad, lemon and confit garlic aioli.	24
TWICE COOKED PORK BELLY Confit Pork Belly crumbed and served on sweet potato mash with broccolini and finished with caramelised apple and a plum glaze.	23

BURGERS

LAMB BURGER Lamb Pattie with lettuce, tomato, Spanish onion and minted tomato relish on a toasted charcoal bun and served with beer battered fries.	22
PUMPKIN, CHICKPEA AND ZUCCHINI BURGER (V) With roquette, tomato, Spanish onion and paprika & lemon yoghurt on a toasted Turkish roll.	20
AUSSIE WAGYU BURGER Chargrilled with bacon, caramelised onions, egg and pineapple on a toasted beetroot bun with lettuce, tomato, aioli & bbq sauce served with fries.	22
SOUTHERN FRIED CHICKEN BURGER On a toasted Charcoal bun with lettuce, tomato, chipotle aioli and avocado cream with beer battered fries.	21

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 BBQ Hollandaise	
400G GREAT SOUTHERN RUMP STEAK (GFO)	32
250G PORTERHOUSE ON THE BONE (GFO)	27
300G GREAT SOUTHERN SCOTCH FILLET (GFO)	36
400G GREAT SOUTHERN RIB EYE (GFO)	39
300G RED GUM CREEK PORTERHOUSE (GFO)	33
200G GREAT SOUTHERN EYE FILLET MIGNON Served with crushed chat potatoes, baby spinach, caramelised Spanish onion, spring onion and broccolini, topped with a red wine jus.	38

PASTA & RISOTTO

CHICKEN, BACON & MUSHROOM RISOTTO (GFO) Onion, garlic, baby spinach, spring onion and arborio rice in a white wine, cream and parmesan sauce.	22
SPAGHETTI BOLOGNESE Homemade beef Bolognese with a rich tomato Sugo, fresh parmesan cheese and spring onions.	19
FETTUCCINI CARBONARA Pan fried onion, garlic and bacon combined with a creamy white wine sauce and finished with parmesan cheese and egg.	20
SMOKED SALMON GNOCCHI Pumpkin, sundried tomato, onion and spinach with smoked salmon and spring onions in olive oil	22
GNOCCHI LORENZO (V) Pan seared Capsicum, onion, garlic, seeded mustard, baby spinach & broccoli through a tomato & cream sugo finished with shaved parmesan cheese	20
ROAST PUMPKIN PENNE (V) Pan seared onions, garlic, pumpkin and sun dried tomatoes folded with boeconcini, baby spinach and spring onions in a creamy white wine sauce.	20
PRAWN RISOTTO (GF) Onion, garlic, chorizo sausage and prawns tossed with Arborio rice, spring onion, capsicum and baby spinach in a rose sauce.	23

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option

SIDES

SWEET POTATO FRIES With Chipotle aioli.	9
LOADED SIDE WINDER FRIES With bacon, melted cheese, Spring onion, sour cream and sweet chilli	13
GARDEN SALAD	5
VEGETABLES	8
BEER BATTERED FRIES With tomato sauce.	8

DESSERT

CAKE OF THE DAY Served with ice cream and cream.	9.5
CANADIAN WAFFLES With vanilla bean ice cream, honeycomb ice cream, maple bacon and maple syrup.	11
VANILLA BEAN PANNA COTTA Served with fresh strawberry and berry coulis	8

KIDS

All meals come with a free kids drink.

TEMPURA BATTERED CHICKEN NUGGETS AND FRIES	9
ROAST OF THE DAY (GFO)	9
SPAGHETTI BOLOGNESE	9
GRILLED OR BATTERED FISH AND CHIPS (GFO)	9
CHEESE BURGER AND CHIPS	9
CHICKEN SCHNITZEL AND CHIPS	9
CHICKEN PARMA AND CHIPS	9
HAM AND PINEAPPLE PIZZA AND CHIPS	9

FROG IN THE POND	2
DIXIE CUP with your choice of topping	2
MOUSSE	2

SENIORS

1 COURSE \$13 | 2 COURSE \$16 | 3 COURSE \$18

SOUP OF THE DAY (GFO) Served with crusty bread
GARLIC BREAD / HERB BREAD
VEGETABLE SPRING ROLLS (V) With sweet chilli sauce.
VEGETABLE SAMOSA (V) With sweet chilli sauce.

HAM STEAK WITH GRILLED PINEAPPLE
Served with chips and salad or vegetables and a side of gravy.

ROAST OF THE DAY (GFO)
Served with roast vegetables, gravy and condiments.

BEER BATTERED OR GRILLED FISH (GFO)
Served with chips and salad or vegetables, lemon and tartare sauce.

CHICKEN SCHNITZEL OR PARMA
Served with chips and salad or vegetables.

SPAGHETTI BOLOGNESE
With shaved parmesan and spring onions.

CHICKEN, BACON & MUSHROOM RISOTTO (GFO)
With baby spinach in a creamy white wine and parmesan reduction.

CARBONARA FETTUCCINE
Pan fried Bacon and onion with garlic in a creamy white wine sauce and finished with egg and parmesan cheese.

LAMBS FRY (GFO)
Served with Bacon, mash potato, vegetables and gravy.

LEMON PEPPER CALAMARI
Served with chips and salad, lemon and aioli.

GNOCCHI LORENZO (V)
With onion, capsicum, garlic, seeded mustard, spinach and broccoli in a creamy tomato sauce.

100G SCOTCH FILLET STEAK (GFO)
Cooked to your liking and served with chips and salad or vegetables with a choice of sauce

GRILLED CHORIZO SAUSAGE (GFO)
Served with creamy mash potato, vegetables and gravy.

LAMB PATTIES
Crumbed Lamb Patties cooked till golden brown and served with mash and vegetables and a mint gravy.

SALMON PATTIES
Served with creamy mash potato and vegetables.

CRUMBED LAMB BRAINS
With mash potato, steamed vegetables, bacon and gravy.

APPLE AND PEAR CRUMBLE With ice cream.

CHOCOLATE MOUSSE

TRIFLE With whipped cream

PAVLOVA With whipped cream, Berry coulis and strawberries.

STICKY DATE PUDDING With butterscotch sauce and ice cream.

KNOX TAVERN

MENU

LUNCH
MONDAY - THURSDAY
11.30AM - 2.30PM

DINNER
MONDAY - THURSDAY
5.00PM - 8.30PM

FRIDAY - SATURDAY
11.30AM - 9.00PM

SUNDAY
11.30AM - 8.30PM

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