

SIDES

BUTTERY MASH POTATO	5
GARDEN SALAD	5
VEGETABLES	8
BEER BATTERED FRIES	8

DESSERT

CAKE OF THE DAY	8
TIRAMISU	8
APPLE AND PEAR CRUMBLE	8
STICKY DATE PUDDING	8

KIDS

All meals come with a free kids drink.

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

SNAKE IN THE DIRT	2
DIXIE CUP <small>with your choice of topping</small>	2
JELLY	2

SENIORS

1 COURSE \$13 | 2 COURSE \$15 | 3 COURSE \$18

SOUP OF THE DAY

GARLIC BREAD (2pcs)

VEGETABLE SPRING ROLLS

With sweet chilli sauce.

VEGETABLE SAMOSA

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 and tartare sauce.

CHICKEN SCHNITZEL OR PARMA

Served with chips and salad or vegetables.

SPAGHETTI BOLOGNESE

With parmesan cheese and spring onions.

SALMON PATTIES

Served with mash potato and vegetables.

CHICKEN, BACON & MUSHROOM RISOTTO (GF)

With baby spinach and in a white wine and cream reduction.

CARBONARA FETTUCCINE

Bacon and onion pan fried with garlic in a creamy white wine sauce and finished with egg and parmesan.

BASIL PESTO GNOCCHI

Potato gnocchi folded through a basil pesto sauce with a dash of cream and parmesan cheese.

LAMBS BRAINS AND BACON

Crumbed lambs brains fried till golden brown and served with mash potato, vegetables and gravy.

LEMON PEPPER CALAMARI

Served with chips and salad, lemon and confit garlic aioli.

APPLE AND PEAR CRUMBLE

TIRAMISU

TRIFLE

PAVLOVA

With whipped cream, passion fruit, berry coult and strawberries.

STICKY DATE PUDDING

KNOX TAVERN

MENU

LUNCH

MONDAY - THURSDAY
11.30AM - 2.30PM

FRIDAY - SUNDAY
11.00AM - 9.00PM

DINNER

MONDAY - THURSDAY
5.00PM - 8.30PM

FRIDAY - SUNDAY
11.00AM - 9.00PM

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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

ENTREE

SOUP OF THE DAY Served with crusty bread.	8
GARLIC BREAD	7.5
GARLIC AND CHEESE BREAD	9.5
LEMON PEPPER CALAMARI Served with a side salad, lemon and confit garlic aioli.	13
BRUSCHETTA Lightly toasted french stick brushed with garlic oil, topped with a tomato, Spanish onion and basil mix finished with shaved parmesan cheese.	10
SMOKED SALMON BRUSCHETTA Lightly toasted french stick brushed with garlic oil, with a tomato, Spanish onion and basil mix topped with smoked salmon and shaved parmesan cheese and finished with fried capers.	12
PANKO PRAWNS Cooked golden brown and served on a bed of Asian slaw, lemon and a side of wasabi aioli.	14
SMOKED CHICKEN CROQUETTES Served with a chipotle aioli.	7.5
MEDITERRANEAN TASTING PLATE (V) Of olives, zucchini fritters, crumbed eggplant, grissini sticks, tzatziki, marinated baby octopus, olive oil and balsamic.	14

SALADS

BABY OCTOPUS SALAD (GF) Marinated baby octopus in lime juice, thyme, vinegar, oil and sweet chilli served on a salad of mixed leaves, cucumber, mango checks, Spanish onion and cherry tomatoes with a garlic and olive oil dressing.	16
FRIED NOODLE SALAD Baby spinach tossed with chunky diced cucumber, tomato, Spanish onion and spring onion finished with crispy fried noodles, boiled egg and a sesame oil dressing.	13
WARM CHICKEN SALAD Grilled chicken breast fillet with baby spinach, sundried tomato, cucumber, Spanish onion, feta, olives and parmesan cheese with a sweet chilli dressing.	18.5
CAESAR SALAD (GF) Cos lettuce, crispy bacon and garlic croutons combined with an anchovy dressing and finished with parmesan cheese, poached egg and anchovies (optional).	20
GARDEN SALAD (GF) (V) Of mixed leaves, Spanish onion, cucumber, olives, cherry tomatoes and feta with a balsamic dressing.	17
SALAD ADD ONS + 6 Grilled Tofu Grilled Chicken Breast Smoked Salmon Baby Octopus	

MAINS

ATLANTIC SALMON FILLET Lightly seasoned salmon fillet grilled and served on a potato, quinoa, spinach and spring onion rosti and finished with a Choron sauce.	29
WHOLE FLOUNDER ALMONDINE Grilled flounder served with beer battered fries and garden salad topped with a lemon, almond and butter sauce.	30
VEGETABLE LASAGNE (V) Layers of chargrilled pumpkin, capsicum, eggplant and zucchini with baby spinach and lasagne sheets with napoli, béchamel sauce and mixed cheese served with beer battered fries and garden salad.	19
PORK AND PRAWN STIR FRY (V) Wok tossed prawns and char sui pork with onions, chilli, Asian vegetables and egg noodles in a sweet soy sauce finished with fried shallots. Add tofu for vegetarian.	24
ROAST OF THE DAY (GF) Served with gravy, condiments and roast vegetables.	23
CHICKEN PARMA Crumbed chicken schnitzel with ham, Napoli and melted cheese served with garden salad and chips or vegetables.	25
CHICKEN SCHNITZEL Crumbed chicken breast cooked till golden brown and served with your choice of chips and salad or vegetables.	23
BATTERED OR GRILLED (GF) FISH Served with garden salad and chips or vegetables, lemon and tartare sauce.	25.5
SOUTHERN FRIED CHICKEN BURGER On a toasted Charcoal bun with lettuce, tomato, chipotle aioli and avocado cream served with beer battered fries.	20
BARRAMUNDI BURGER Parmesan and semolina Crumbed barramundi on a brioche bun with Asian slaw and tartare sauce served with fries.	21
EGGPLANT AND HALOUMI BURGER (V) Crumbed eggplant cooked till golden brown and served on a toasted Charcoal bun with grilled halloumi cheese, lettuce, tomato, Spanish onion and avocado cream and fries.	19
AUSSIE WAGYU BURGER Homemade Wagyu Burger chargrilled with bacon, caramelized onion, egg and pineapple on a beetroot bun with lettuce, tomato, aioli and bbq sauce served with fries.	22
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
CHICKEN ENCHILADAS Homemade chicken and bean enchiladas served with beer battered fries and a garden salad.	23

MAINS CONTINUED

SEAFOOD BASKET Beer battered barramundi, panko prawns, lemon peppered calamari and crumbed scallops served with fries, salad, lemon, tartare sauce and wasabi aioli.	28
GARLIC PRAWNS (GF) Pan fried prawns with onions, garlic and spring onions in a white wine and cream sauce served with Jasmine rice and vegetables.	29
BANGERS AND MASH Grilled English pork sausages served on buttery mash potato with caramelized onions, sauerkraut, mushroom sauce and steamed greens.	22
CHARGRILLED KANGAROO Marinated Kangaroo fillets char grilled and served on sweet potato mash with broccolini, bok choy and finished with a red currant glaze.	26

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 RUMP STEAK	30
300G SCOTCH FILLET	34.5
350G RIB EYE SURF AND TURF Cooked to your liking and served with chips and salad or vegetables and topped with a creamy garlic prawn sauce.	42

PASTA & RISOTTO

CHICKEN, BACON & MUSHROOM RISOTTO (GF) Onion, garlic, baby spinach, spring onion and arborio rice in a white wine, cream and parmesan sauce.	22.5
SPAGHETTI BOLOGNESE Homemade beef Bolognese with a rich tomato Sugo, fresh parmesan cheese and spring onions.	20
FETTUCCHINI CARBONARA Pan fried bacon, onion and garlic tossed with al dente fettuccine through a creamy white wine sauce and finished with egg and parmesan.	20.5
SMOKED SALMON GNOCCHI Pumpkin, sundried tomato, onion and spinach with smoked salmon and spring onion in olive oil.	23
BEEF TORTELLINI LORENZO Pan seared capsicum, onions, garlic, seeded mustard, spinach and broccoli through a tomato and cream sugo and finished with shaved parmesan.	21
BASIL PESTO GNOCCHI (V) Potato gnocchi folded through a basil pesto sauce with a dash of cream and topped with parmesan.	19
ADD ONS + 6 Grilled Chicken Breast	