

SMALL PLATES

CRAB SANDWICH, SOFT SHELL CRAB,
AIOLI & SAMBAL
\$9.9

STEAMED PORK BUNS & KIM CHI
[VGA] \$14.9

PRAWN DUMPLINGS WITH
BLACK VINEGAR DRESSING
\$14.9

CHICKEN YAKITORI, CRISPY ASIAN
SLAW & KEWPIE MAYO
[GFA] \$15.9

ROASTED HEIRLOOM BEETROOT,
GOAT CURD, SHAVED RADISH &
WALNUT BREAD
[VA/GFA/VGA] \$16.5

COFFIN BAY OYSTERS 6
NATURAL WITH LEMON
[GFA/LF] \$16.5

COFFIN BAY OYSTERS 6 KNOTPATRICK,
SMOKEY BACON & BBQ SAUCE
[GFA/LF] \$18.5

PRAWN & CHICKEN SPRING ROLLS,
LIME LEAF, MINT & THAI BASIL
\$16.9

BLOOD ORANGE CURED SALMON,
SHAVED FENNEL, DILL & SOUR DOUGH
[GFA] \$17.5

TO START

TOASTED CIABATTA WITH GARLIC
& HERB BUTTER / OR CHEESE
& GRAIN MUSTARD
[VA] \$7.5

FARMHOUSE CRUSTY BREAD, EV OLIVE
OIL, DUKKAH & MARINATED OLIVES
[VA/VGA] \$9.5

TO SHARE

SPANISH QUEEN OLIVES STUFFED WITH
SUN DRIED TOMATO, BREADED
& FRIED, SERVED WITH ROUILLE
[VA] \$6

PEA, MINT & ARTICHOKE ARANCINI
[VA] \$7.5

WHITE BAIT, LEMON & HERB MAYO
[GFA] \$7.9

CHEFS SELECTION – ARANCINI,
MARINATED OLIVES, DUKKAH, EXTRA
VIRGIN OLIVE OIL, CRUSTY BREAD,
YAKITORI CHICKEN SPRING ROLLS,
OYSTERS 2 NATURAL & 2 KNOTPATRICK
& 2 STEAMED PORK BUNS
[SERVES 2] \$45

[VA]
VEGETARIAN
OPTION
AVAILABLE

[LF]
LACTOSE
FREE

[GFA]
GLUTEN FREE
OPTION
AVAILABLE

[VGA]
VEGAN OPTION
AVAILABLE

LARGE PLATES

NOURISH BOWL – ANDEAN GRAINS,
KIMCHI, SWEET POTATO, KALE,
PEPITAS, MUSHROOMS, BABY LEAVES,
AVOCADO & TAHINI DRESSING
[VA/GFA/VGA] \$24.5

KARAAGE FRIED CHICKEN,
SOBA NOODLE SALAD, CARROT
& SOY DRESSING
\$24.5

SEAFOOD RISOTTO WITH PRAWNS,
SQUID, BLACK MUSSELS, GREENS, SEMI
DRIED TOMATOES & FINE HERBS
[VA/GFA/VGA] \$28.9

LAKES FISH & CHIPS,
TWO BEER BATTERED FILLETS SERVED
WITH CRUNCHY FRIES & TARTARE
\$18.9

SALT & PEPPER SQUID WITH
CITRUS AIOLI
[GFA] \$21.9

DUCK CONFIT LINGUINE WITH FRESH
THYME, SNOW PEAS, DRIED PORCINI &
SWISS BROWN MUSHROOM
[VA/VGA] \$28.9

POTATO GNOCCHI WITH ASPARAGUS,
SEMI DRIED TOMATO, BROCCOLINI
& BLUE CHEESE
[VA/VGA] \$22.5

ASK ONE OF OUR FRIENDLY
STAFF ABOUT PAIRING YOUR
MEAL WITH SOMETHING TO
COMPLIMENT YOUR DISH FROM
OUR EXTENSIVE WINE LIST.

DOUBLE ROYAL BURGER, AMERICAN
CHEESE, BACON, LETTUCE, TOMATO,
MUSTARD, KETCHUP & PICKLES
\$19.9

BUTTERMILK FRIED CHICKEN BURGER,
AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, MUSTARD, KETCHUP
& PICKLES
\$19.9

CHICKEN OR BEEF SCHNITZEL
SERVED WITH CHIPS AND
YOUR CHOICE OF SAUCE*
\$19.9

NT BARRAMUNDI FILLET WITH
MISO BUTTER PICKLED CARROT
& DAIKON SALAD
[GFA] \$29.0

OVEN ROASTED CHICKEN BREAST WITH
SAGE, PROSCIUTTO, FRIED BOCCONCINI
& CREAMED SPINACH
[GFA] \$28.5

SLOW ROASTED PORK BELLY WITH
ORANGE & CARDAMOM MARMALADE
SHAVED BEETS & FENNEL
[GFA] \$31.9

SAUCES

GRAVY | PEPPER | DIANNE | MUSHROOM
(*SCHNITZEL SAUCES)
\$2.5

CREAMY GARLIC | RED WINE JUS
\$3.0

PARMIGIANA
\$3.5

KILPATRICK | HAWAIIAN
\$4.0

GARLIC PRAWNS
\$6.0

FROM THE GRILL

SELECTED STEAK WITH GREEN OLIVE
TAPENADE, BLISTERED TOMATOES,
GARLIC & ROSEMARY KIPFLERS,
RED WINE & THYME JUS [GFA]

300G GRASS FED ANGUS PURE MSA
SCOTCH FILLET - MENINGIE SA
[GFA] \$34.9

250G GRAIN FED CLARE VALLEY GOLD
PORTERHOUSE - CLARE VALLEY SA
[GFA] \$32.5

350G CAPE GRIM RUMP – NORTH WEST
TASMANIA
[GFA] \$29.5

SIDES

CRUNCHY FRIES WITH
TOMATO SAUCE & MAYO
[VA] \$8.9

SWEET POTATO CHIPS & HERB AIOLI
[VA] \$8.9

WEDGES WITH SOUR CREAM &
SWEET CHILLI
[VA] \$10.9

BROC TOPS WITH ALMOND
FLAKES & LEMON BUTTER
[VA/GFA/VGA] \$8.0

LITTLE BOWL OF LEAFY GREENS
WITH TOMATO, CUCUMBER &
WHITE BALSAMIC
[VA/GFA/VGA] \$5.0

POMEGRANATE ROASTED BRUSSEL
SPROUTS & FRIED KALE
[VA/GFA/VGA] \$6.0

ROCKET, PEAR & WALNUT SALAD
WITH SHAVED PARMESAN
[VA/GFA/VGA] \$6.5

WOK

BEEF OR CHICKEN AND BLACK BEAN
WITH ASIAN GREENS, RED CAPSICUM,
STRAW MUSHROOM, SNOW PEAS &
STEAMED RICE
\$19.9

SINGAPORE NOODLES
STIR FRIED RICE NOODLES SPICED
WITH CURRY POWDER, CHICKEN, EGG,
BEAN SPROUT, ONION &
JULIENNE VEGETABLES
[LF] \$17.9

BBQ PORK & PRAWN FRIED RICE
WITH SPRING ONION, PEAS, BEAN
SPROUT, CAPSICUM, EGG
& CRISPY FRIED SHALLOTS
[VA] \$18.9

CHICKEN & PRAWN LAKSA
TRADITIONAL SPICY NOODLE SOUP
WITH CHICKEN, PRAWNS
& VEGETABLES
[LF] \$20.9

VEGETARIAN STIR FRY
WOK FRIED ASPARAGUS, MUSHROOM,
CHINESE CABBAGE, CAPSICUM, BABY
CORN & STEAMED RICE
[GFA] \$17.9
ADD CHICKEN \$4 / BEEF \$4
SQUID \$6 / PRAWN \$8

CARVERY

LUNCH \$19.9 / DINNER \$21.9

WHILST OUR SALAD AND VEGETABLE
BAR IS COMPLIMENTARY WITH
ALL MAIN MEALS, A SURCHARGE
WILL APPLY WHEN THE SALAD AND
VEGETABLE BAR IS ACCOMPANYING
AN ENTRÉE \$6.9 OR SERVED
AS A MAIN COURSE \$11.9

KNOTS
KITCHEN

141

SOMETHING SWEET

ALL DESSERTS \$11.9

PEAR GINGER & SAFFRON
UPSIDE DOWN CAKE WITH ICE
CREAM & SALTY CARAMEL

RHUBARB, PISTACHIO & SPICED APPLE
CRUMBLE WITH VANILLA ANGLAISE

CHURROS
LIGHTLY FRIED SPANISH
DONUTS, WARM CHOCOLATE
& CINNAMON GANACHE WITH
VANILLA BEAN ICECREAM

GOOEY FUDGE SUNDAE
ICE CREAM, MARSHMALLOWS,
CARAMEL POPCORN &
CHOCOLATE FUDGE

CHEESE

PICK ONE \$16.5 / ALL THREE \$30

ONKAPARINGA CREAMERY TRIPLE
CREAM BRIE WITH ADELAIDE HILLS
APPLE, ROASTED ALMONDS & LAVOSH

CHEDDAR WITH QUINCE PASTE,
CORNICHIONS & CRUSTY BREAD

ADEL BLUE WITH DRIED & FRESH
FRUITS & WALNUT BREAD

WE THINK IT'S IMPORTANT
TO KNOW THE ORIGINS OF OUR
DAIRY, WHICH IS WHY ALL OF OUR
CHEESE ARE SOURCED FROM BOTH
LOCAL AND INTERSTATE FARMS.



KIDS MENU

All priced at \$9.90

Warm Grilled Chicken Salad, tomato, cucumber & lettuce

Fish & Chips with Tomato Sauce

Beef or Chicken Schnitzel & Chips with Gravy

Spaghetti Bolognese

Nuggets & Chips with Tomato Sauce

Ham & Pineapple Pizza

Cheese & Tomato Pizza

Kids Roast

All Kid's meals come with
a complimentary ice cream cone