

KNOTS
KITCHEN

141

SMALL PLATES

CRAB SANDWICH WITH SOFT SHELL
CRAB, AIOLI & SAMBAL

9.9

PRAWN DUMPLINGS WITH
BLACK VINEGAR DRESSING

14.9

CHICKEN YAKITORI WITH CRISPY ASIAN
SLAW & KEWPIE MAYO

[GFA] 15.9

ROASTED HEIRLOOM BEETROOT WITH
GOAT CURD, SHAVED RADISH &
WALNUT BREAD

[VA/GFA/VGA] 16.5

BEETROOT CURED SALMON WITH
SHAVED FENNEL, DILL & SOUR DOUGH

[GFA] 17.5

TO START

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

7.5

FARMHOUSE CRUSTY BREAD, EV OLIVE
OIL, DUKKAH & MARINATED OLIVES

[VA/VGA] 9.5

TO SHARE

STEAMED PORK BUNS & KIMCHI

[VGA] 14.5

PEA, MINT & ARTICHOKE ARANCINI

[VA] 8.9

6 NATURAL COFFIN BAY OYSTERS
WITH LEMON

[GFA/LF] 16.5

6 KNOTPATRICK COFFIN BAY OYSTERS
WITH SMOKEY BACON & BBQ SAUCE

[GFA/LF] 18.5

PRAWN & CHICKEN SPRING ROLLS WITH
LIME LEAF, MINT & THAI BASIL

16.9

CHEFS SELECTION – ARANCINI,
MARINATED OLIVES, DUKKAH,
EV OLIVE OIL, CRUSTY BREAD,
YAKITORI CHICKEN, SPRING ROLLS,
2 NATURAL & 2 KNOTPATRICK OYSTERS
& 2 STEAMED PORK BUNS

[SERVES 2] 45

[VA]
VEGETARIAN
OPTION
AVAILABLE

[GFA]
GLUTEN FREE
OPTION
AVAILABLE

[LF]
LACTOSE
FREE

[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 WITH
SOBA NOODLE SALAD, CARROT
& SOY DRESSING
24.5

SEAFOOD RISOTTO WITH PRAWNS,
SQUID, BLACK MUSSELS, GREENS, SEMI
DRIED TOMATOES & FINE HERBS
[VA/GFA/VGA] 29.9

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] 24.5

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 & CHIPS
19.9

BUTTERMILK FRIED CHICKEN BURGER
AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, MUSTARD, KETCHUP,
PICKLES & CHIPS
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

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

CREAMY GARLIC | RED WINE JUS
2.5

PARMIGIANA
3.5

KILPATRICK | HAWAIIAN
4

GARLIC PRAWNS
6

FROM THE GRILL

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

300G GRAIN FED ENGLISH SHORT
HORN SCOTCH FILLET - ADELAIDE SA
[GFA] 34.9

350G GERTRUDIS GRASS FED RUMP -
BAROSSA SA
[GFA] 30.9

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

LITTLE BOWL OF LEAFY GREENS
WITH TOMATO, CUCUMBER &
WHITE BALSAMIC
[VA/GFA/VGA] 5

POMEGRANATE ROASTED BRUSSEL
SPROUTS & FRIED KALE
[VA/GFA/VGA] 6

ROCKET, PEAR, WALNUT
& SHAVED PARMESAN SALAD
[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] 18.9

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

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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
WITH WARM CHOCOLATE & CINNAMON
GANACHE & VANILLA BEAN ICE CREAM

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,
CORNICHONS & CRUSTY BREAD

ADELAIDE 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.