

TO START

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

7.9

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

[VG] 9.9

SIDES

RED CABBAGE & APPLE SLAW

[V/LF/GF] 4.9

ROAST & STEAMED VEGGIES

[V/GFA] 5.9

LITTLE BOWL OF LEAFY GREENS
WITH TOMATO, CUCUMBER &
WHITE BALSAMIC DRESSING

[VG/LF/GF] 6.5

BROC TOPS WITH ALMOND
FLAKES & LEMON BUTTER

[VGA/GFA] 8.9

CHIPS WITH
TOMATO SAUCE & AIOLI

[VGA/LF] 8.9

SWEET POTATO CHIPS & HERB MAYO

[VGA/GF/LF] 9.5

BATTERED ONION RINGS WITH
CHIPOTLE MAYO

9.9

WEDGES WITH SOUR CREAM &
SWEET CHILLI SAUCE

10.9

SMALL PLATES

PEA, MINT & ARTICHOKE ARANCINI

9.9

[V]

PULLED PORK SLIDERS
WITH RED CABBAGE & APPLE SLAW

11.5

CRAB SANDWICH WITH SOFT SHELL
CRAB, AIOLI & SAMBAL

12.9

BUFFALO WINGS WITH ALABAMA SAUCE

[GF] 14.9

ROCKET, PEAR, WALNUT
& SHAVED PARMESAN SALAD

[V/VGA/GF] 14.9

CHICKEN YAKITORI WITH CRISPY ASIAN
SLAW & KEWPIE MAYO

[GF/LF] 15.9

PRAWN DUMPLINGS WITH
BLACK VINEGAR DRESSING

16.5

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

16.9

5 NATURAL COFFIN BAY OYSTERS
WITH LEMON

[GF/LF] 17.9

5 KNOTPATRICK COFFIN BAY OYSTERS
WITH SMOKY BACON & BBQ SAUCE

[GF/LF] 19.9

[VA] VEGETARIAN AVAILABLE
[VGA] VEGAN AVAILABLE
[GFA] GLUTEN FREE AVAILABLE
[V] VEGETARIAN
[VG] VEGAN
[GF] GLUTEN FREE
[LF] LACTOSE FREE

LARGE PLATES

LAKES FISH & CHIPS
TWO BEER BATTERED FILLETS SERVED
WITH SALAD & TARTARE
19.9

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

BUTTERMILK FRIED CHICKEN BURGER
AMERICAN CHEESE, SLAW,
SRIRACHA MAYO & CHIPS
19.9

CHICKEN OR BEEF SCHNITZEL
SERVED WITH CHIPS & SALAD
19.9

SALT & PEPPER SQUID
WITH CHIPS, SALAD & CITRUS AIOLI
[GFA/LF] 22.9

NOURISH BOWL – ANDEAN GRAINS,
KIMCHI, SWEET POTATO, KALE,
PEPITAS, MUSHROOMS, BABY LEAVES,
AVOCADO & TAHINI DRESSING
[VG/GF/LF] 24.5

KARAAGE FRIED CHICKEN WITH
SOBA NOODLE SALAD, CARROT
& SOY DRESSING
[LF] 24.5

POTATO GNOCCHI WITH ASPARAGUS,
ONION, SEMI DRIED TOMATO,
BROCCOLINI, SPINACH,
CREAM & BLUE CHEESE
[V/VGA] 26.9

CHERMOULAH CHICKEN BREAST WITH
BROWN RICE, PRESERVED LEMON,
SAFFRON, YOGHURT & PEPPERONATA
[GF] 29.9

DUCK, PORCINI & SWISS BROWN
MUSHROOM RISOTTO, ONION, HERBS,
PEAS, PARMESAN & CREAM
[VA/VGA/GF] 29.9

CHILLI PRAWN & CRAB SPAGHETTI
SHARK BAY BLUE SWIMMER CRAB
MEAT WITH VODKA, ONION, GARLIC,
BLISTERED CHERRY TOMATOES,
PANGRITATA & ROSE SAUCE
32.9

ROASTED SALMON FILLET WITH
SUSHI RICE CAKE, CHARRED BOK CHOY,
BLACK VINEGAR & SHALLOT DRESSING
[GFA] 32.9

300G SCOTCH FILLET
GREEN OLIVE TAPENADE, BLISTERED
CHERRY TOMATOES, GARLIC &
ROSEMARY KIPFLERS & RED WINE JUS
[GF/LF] 34.9

SAUCES

GRAVY | PEPPER | DIANNE | MUSHROOM
2

CREAMY GARLIC & SPINACH |
RED WINE JUS
2.5

PARMIGIANA
3.5

KILPATRICK | HAWAIIAN
4

GARLIC PRAWNS (4PCS)
8

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

KNOTS KITCHEN

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WOK

VEGETARIAN STIR FRY
WOK FRIED BOK CHOY, STRAW
MUSHROOM, BABY CORN, CAPSICUM,
BROCCOLI, BEAN SPROUTS, TOFU &
STEAMED RICE
[GFA/V] 19.9

SINGAPORE NOODLES
STIR FRIED RICE NOODLES SPICED
WITH CURRY POWDER, CHICKEN, EGG,
BEAN SPROUT, ONION &
JULIENNE VEGETABLES
[LF/VA] 19.9

BBQ PORK & PRAWN FRIED RICE
WITH SPRING ONION, PEAS, BEAN
SPROUT, CAPSICUM, EGG
& CRISPY FRIED SHALLOTS
[VA] 20.9

CHICKEN & PRAWN LAKSA
TRADITIONAL SPICY NOODLE SOUP
WITH CHICKEN, PRAWNS
& VEGETABLES
[LF] 21.9

BEEF OR CHICKEN & BLACK BEAN
CABBAGE, STRAW MUSHROOM,
BABY CORN, CAPISCUM, BOK CHOY,
BROCCOLI & STEAMED RICE
[VA] 21.9

ADD CHICKEN 4 / BEEF 4
SQUID 6 / PRAWN 8

CARVERY

LUNCH 20.9 / DINNER 22.9

ROASTED BEEF & PORK WITH
ROAST VEGGIES, POTATO, CARROT,
BROCCOLI, CORN & GRAVY

SOMETHING SWEET

ALL DESSERTS 11.9

STICKY DATE PUDDING WITH
BUTTERSCOTCH SAUCE &
VANILLA ICE CREAM

RHUBARB, PISTACHIO & SPICED APPLE
CRUMBLE WITH VANILLA ANGLAISE

CHURROS
LIGHTLY FRIED SPANISH
DONUTS WITH WARM CHOCOLATE
GANACHE, CINNAMON SUGAR
& VANILLA ICE CREAM

GOOEY FUDGE SUNDAE
ICE CREAM, MARSHMALLOWS,
CARAMEL POPCORN & CHOCOLATE
FUDGE
[GFA]

CHEESE

PICK ONE CHEESE 20
PICK TWO CHEESES 27.50
ALL THREE CHEESES 35

ONKAPARINGA TRIPLE CREAM BRIE
AGED CHEDDAR
ADEL BLUE

SERVED WITH ROASTED ALMONDS,
CORNICHONS, QUINCE PASTE,
LAVOSH, WALNUT BREAD &
FRESH & DRIED FRUIT

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

WARM GRILLED CHICKEN SALAD WITH TOMATO,
CUCUMBER & LETTUCE

FISH & CHIPS WITH TOMATO SAUCE

BEEF OR CHICKEN SCHNITZEL & CHIPS WITH GRAVY

SPAGHETTI BOLOGNAISE

NUGGETS & CHIPS WITH TOMATO SAUCE

HAM & PINEAPPLE PIZZA

CHEESE & TOMATO PIZZA

KIDS ROAST

ALL PRICED AT \$9.90

ALL KID'S MEALS COME WITH
A COMPLIMENTARY ICE CREAM CONE