

THE KNOX

DINNER MENU FROM 4PM TUESDAY, FRIDAY & SATURDAY

PIZZA

GF pizza base + \$4 / Vegan Cheese + \$1

GARLIC & ROSEMARY PIZZA / \$12 (VG)

MARGARITA / \$18 (V)

PIDDINGTON / \$23

Smoked ham, pineapple & mozzarella on a tomato base

KNOX / \$23

Prosciutto, wild mushrooms, kalamata olives & salsa verde on a tomato base

BURNSIDE / \$23

Salami, bocconcini, fresh chilli, basil & sriracha aioli on a tomato base

CULLEN / \$23

Roasted chicken, bacon, red onion & mozzarella on a house made bbq base

IRVINE / \$23 (V / VGO)

Roast pumpkin, sweet potato & beetroot, spinach, salsa verde & balsamic

SIMPSON / \$23

Rosemary potatoes, ham, olives, aioli & rocket

OTHER THINGS

GARDEN SALAD / \$12.50 (V / VG / DF / GF)

Cucumber, cherry tomatoes, feta, olives, red onion & rocket w house vinaigrette

BUDDHA BOWL / \$23 (GF / VO / DFO)

Teriyaki chicken, roasted sweet potato, pickled cabbage, mint yoghurt, sliced avocado, wild rice & sesame seed brittle

CHEESE BURGER / \$21.80 (DFO / GFO)

Ground beef, double cheese & pickles w house tomato relish & aioli on house milk bun served w chips

GRILLED CHICKEN WRAP / \$21 (DF)

Teriyaki chicken, sweet potato, lettuce, avocado & sriracha aioli served w chips

VEG BURGER / \$19.50 (V / GFO)

House made sweet potato patty, pickled capsicum, romesco & fresh salad on house milk bun served w chips

ROOT VEGETABLE SALAD / \$22 (V / DFO / VGO / GFO)

Roasted pumpkin, sweet potato & beetroot, pearl couscous, feta & baby spinach w a pepita seed crumb & balsamic glaze

BOWL OF CHIPS / \$8.50 (GF)

BOWL OF SWEET POTATO CHIPS / \$9.5 (GF)

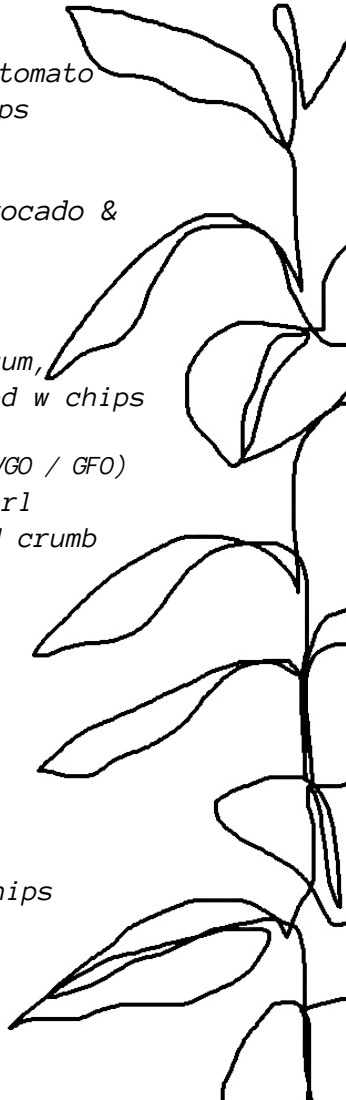
KIDS / \$12.50

Kids Chicken & Chips

Kids Pizza - Ham & pineapple mini pizza

Kids Burger - Beef patty, cheese & sauce w chips

KEY GF - Gluten Free (\$2) / V - Vegetarian / VG - Vegan / DF - Dairy Free / O - Option / N - Contains Nuts
A SURCHARGE APPLIES ON SATURDAYS AND SUNDAYS (10%) AND PUBLIC HOLIDAYS (15%).



DINNER DRINKS MENU

WINE

WHITE

GLASS 9.50 / BOTTLE 36

- Kindred Spirits Sauvignon Blanc 2016, Marlborough, New Zealand
- Yarrh Riesling 2016, Murrumbateman, NSW
- Willy Trout Chardonnay, 2016, Canberra district, NSW

RED

GLASS 11.50 / BOTTLE 46

- Bourke St Pinot Noir 2014, Collector, NSW
- Three Lads Shiraz 2015, Canberra district, NSW

SPARKING & ROSE

GLASS 9.50 / BOTTLE 36

- Sam Miranda Prosecco, NV, Vic
- Nick O'Leary Rosé 2019, Wallaroo, NSW

BEER & CIDER

BOTTLES

- Corona \$8
- Batlow Cloudy Apple Cider \$7.50
- Brookvale Union Ginger Beer \$10
- Coopers Light \$6.50

ON TAP / Bentspoke Brewing Co & Rotational Feature Tap

- Barley Griffin Pale ale \$8.50
- Crankshaft IPA \$9

COCKTAILS / \$15

ESPRESSO MARTINI

Vodka, Kahlua, coffee, ice & sugar syrup

AMARETTO SOUR

Disaranno Amaretto, lemon juice, sugar syrup, egg white & bitters

STRAWBERRY COSMO

Strawberry infused vodka, triple sec, cranberry & lime

MOJITO

Classic Mojito with your choice of Strawberry, Mango, Blueberry or Passionfruit..

COFFEE *Redbrick Coffee Roasters*

Soy, Almond, Oat, Lactose Free + 1
Extra Shot, Decaf, Syrup + 1

WHITE - COFFEE COFFEE BLEND

SML \$4.60 LRG \$5.20

Macchiato - Piccolo - Flat White - Cappuccino - Latte - Mocha

BLACK - COFFEE COFFEE BLEND

SML \$4.10 LRG \$4.70

Espresso - Long Black
Batch Brew / Rotational single origin blend

ADORE TEA COMPANY SPECIALTY TEAS / \$5

English Breakfast - Earl Grey - Lemongrass & Ginger - Peppermint - Green - Turkish Apple - Chai / Black or Milk infused

HOT CHOCOLATE - CHAI

SML \$4.60 LRG \$5.20

Dark Belgian Chocolate - Grounded Pleasures 7 Spiced Chai

