

# KNIFE & FORK

## SNACKS & STARTERS

- ~ Deviled eggs, paprika, chopped chives (vg gf) ~ \$11
  - ~ Crispy fries, garlic aioli (v\* gf) ~ \$8
  - ~ Thin & crispy onion strings, garlic aioli (vg gf) ~ \$8
- ~ Mussels, white wine and herb garlic butter, crostini (gf\*) ~ \$17
  - ~ Soft pretzel, dijon mustard (v) ~ \$10
  - ~ Scotch egg, garlic aioli (gf) ~ \$12
- ~ Grilled teriyaki wings, ranch dressing (gf df) ~ \$15

## SOUP & SALAD

- ~ French onion soup, crostini, swiss cheese (gf\*) ~ \$12
- ~ Classic caesar salad, cos, garlic croutons, shaved parmesan (gf\*) ~ \$10
- ~ Loaded caesar salad, cos, soft egg, bacon, garlic croutons, shaved parmesan ~ \$15
- ~ Nicoise salad, sesame tuna, egg, olives, tomatoes, white wine vinaigrette (gf) ~ \$24
  - ~ Garden salad, mixed greens, cherry tomato, cucumber, carrot, sunflower seeds, olives, croutons, white wine vinaigrette (v gf\*) ~ \$15
- ~ Lyonnaise salad, potato, soft cooked egg, crouton, warm bacon dressing (gf\*) ~ \$15
  - ~ *Add Cumin Chicken (\$12) Salmon or Prawns (\$15) to any salad ~*

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**BURGERS & SANDWICHES**

*(All served with Fries or salad)*

- ~ Cheeseburger, choice of cheddar or swiss cheese ~ \$19
- ~ 46 Burger, caramelized onions, cheese, streaky bacon ~ \$22
- ~ Cumin coriander chicken burger, caramelized onions, garlic aioli ~ \$19
- ~ Bacon, lettuce, avocado, tomato sandwich, garlic aioli on grilled brioche ~ \$17
- ~ Vege burger, garlic aioli, lettuce, tomato, onion (v) ~ \$19
- ~ Croque monsieur, ham & swiss cheese on grilled brioche ~ \$19
- ~ Croque madame, ham & swiss cheese on grilled brioche with fried egg on top ~ \$21
  
- ~ *Gluten-free bread available for all Burgers and Sandwiches ~ \$2*

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## MAINS

*(Note: All our meats are deliciously prepared using a 'sous vide' method to ensure perfect cooking every time – please ask your waiter if you have any questions)*

- ~ Steak frites, herb garlic butter, green salad (gf df\*) ~ \$28
- ~ Duck confit, pork, cannellini bean cassoulet (gf, df) ~ \$29
- ~ Seared salmon, lemon beurre blanc, mashed potato, seasonal vegetables (gf) ~ \$24
  - ~ Wild mushroom risotto, green salad (v\* vg gf) ~ \$25
- ~ Coq Au Vin / braised chicken, mashed potato, seasonal vegetable (gf df\*) ~ \$26
  - ~ Poached prawns, herb garlic butter, crostini, green salad (gf) ~ \$30
  - ~ Battered fish & chips, tartar sauce (gf df\*) ~ \$22
- ~ Pan-roasted duck breast, sherry pan sauce, mashed potato, green salad (gf df\*) ~ \$29
- ~ Rosemary lamb rack, white wine sauce, mashed potato, green salad (gf df\*) ~ \$34
- ~ Roast peppered pork tenderloin, dijon pan sauce, mashed potato, seasonal vegetables (gf df\*) ~ \$27

## SWEET TOOTH

- ~ Carrot cake with cream cheese icing (v) ~ \$13
- ~ Sticky date pudding & vanilla ice cream (v) ~ \$13
- ~ Ginger crème brulee & fresh berries (v) ~ \$14
- ~ Rumchata pots de crème with whipped cream (v) ~ \$14

