

# KNIFE & FORK

## SNACKS & STARTERS

- ~ Crispy fries, garlic aioli (v gf) ~ \$8
- ~ Thin & crispy onion strings, garlic aioli (v gf) ~ \$8
- ~ Mozzarella sticks, house marinara sauce (v gf) ~ \$15
- ~ Mussels, white wine and herb garlic butter, crostini (gf\*) ~ \$17
  - ~ Crispy calamari, house marinara sauce (gf) ~ \$16
  - ~ 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\*) ~ \$14
- ~ New orleans style chicken and sausage gumbo ~ \$23
- ~ Classic caesar salad, cos, garlic croutons, shaved parmesan (gf\*) ~ \$10
- ~ Loaded Caesar, cos, soft egg, bacon, garlic croutons, shaved parmesan (gf\*) ~ \$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 (vg gf\*) ~ \$15
- ~ *Add Cumin Chicken (\$12) or Salmon (\$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 vg\*) ~ \$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
- ~ Seared salmon, lemon beurre blanc, mixed greens (gf) ~ \$29
  - ~ Wild mushroom risotto, green salad (v gf vg\*) ~ \$25
  - ~ Battered fish & chips, tartar sauce (gf df\*) ~ \$22
- ~ Pork scotch filet, rosemary pan jus, baked mashed potatoes, seasonal vegetables (gf df\*) ~ \$29
  - ~ Pan-roasted duck breast, sherry pan sauce, crispy potato, green salad (gf df\*) ~ \$29
- ~ Rosemary lamb rack, white wine sauce, baked mashed potato, green salad (gf df\*) ~ \$34

## SWEET TOOTH

- ~ Limoncello cheesecake, whipped cream (v) ~ \$14
  - ~ Sticky date pudding, vanilla ice cream (v) ~ \$14
  - ~ Ginger crème brûlée, fresh berries (v gf) ~ \$14
- ~ Chocolate Souffle cake, whipped cream, fresh berries (v gf) ~ \$14

| v - vegetarian | vg - vegan | df - dairy free | gf - gluten free | \* - option available

