

SMALL BITES

Fire roasted Akoya <i>GF, DF</i>	Six 29 Dozen 55
Chorizo, confit tomato, pickled shallot, Worcestershire sauce	
Mixed marinated local olives <i>GF, V, Veg</i>	15
Rosemary & confit garlic	
Grilled Flat Bread <i>V</i>	16
Grilled Turkish flat bread with baba ghanoush, hummus and sumac	
Paperbark smoked chicken and leek croquettes	17
Local potatoes, sweetcorn, finger lime	
Crispy spiced squid tentacles	21
Smoked chilli aioli, caramelised lemon	
18 Knots signature fries	15
Truffle infused, parmesan, aioli	
Charred broccolini <i>GF, V, Veg</i>	13
Almonds, sumac	
Roasted baby potatoes <i>GF</i>	13
Garlic and herbs, bacon bits and cheese	
Selection of cakes and sweets	8 ea
Please check our display for delicious cakes and sweets	

TO SHARE

Grilled WA Seafood Platter <i>GF</i>	145
Rock lobster, Abrolhos octopus, Exmouth king prawns, Snapper fillet, Akoya oysters (6pcs). Served with broccolini, tomatoes and truffled potatoes, tartare, chimichurri and lemon	
DoubleTree Mix Grill <i>GF, DF</i>	65
Pitch Black Angus beef 150g, buffalo chicken kebabs, BBQ baby pork ribs, lamb koftas. Served with broccolini, tomatoes and truffled potatoes, tomato relish, chimichurri and lemon	
Farmhouse Board <i>GFO</i>	38
House made chutneys, duck liver pate, jamon, bresaola, marinated olives and fetta, lavosh, dried fruits and nuts	
Australian Cheese Platter <i>GFO</i>	36
Selection of local cheese, dried fruits, nuts, quince paste, muscatels and crackers	

GF: GLUTEN FREE | V: VEGETARIAN | VEG: VEGAN | DF: DAIRY FREE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.5% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

FLAME ROASTED SKEWERS

*Add grilled Turkish bread \$5

*All skewers come with smoky chipotle coleslaw

Exmouth Jumbo Prawn <i>GF, DF</i>	8 ea
Fresh lemon and parsley	
Buffalo Chicken <i>GF</i>	7 ea
Drizzled with ranch dressing	
Lamb Kofta <i>GF</i>	7 ea
Preserved lemon and cumin yoghurt	
Angus Beef <i>GF, DF</i>	8 ea
Marinated beef with Thai herbs and spices	
Char Siu Pork Belly <i>DF</i>	8 ea
Slow cooked pork belly with char siu sauce, toasted sauce	
Abrolhos Island Octopus <i>GF, V</i>	9 ea
Brushed with chimichurri	
Halloumi & Pumpkin <i>GF, V</i>	8 ea
Sumac aioli	

BURGERS, SANDWICHES & SALADS

Caprese Salad <i>GF, V</i>	24
Heirloom tomatoes, shaved red onions, torn basil, bocconcini, balsamic & EVOO	
Fire Roasted Chorizo Salad <i>GFO</i>	24
Baby cos lettuce, shaved parmesan cheese, free range boiled egg, herb roasted croutons, anchovy and roasted garlic dressing	
- Add chicken \$4	
- Add prawns \$8	
Chicken BLT	26
Toasted Turkish bread, grilled chicken, bacon, lettuce, tomato, smoky aioli, fries	
Steak Sandwich	28
Toasted Turkish bread, grilled 150g angus beef, Swiss cheese, onion jam, tomato relish, fries	
Pulled Chicken Burger	26
Toasted brioche, bbq smoky slaw, pickles, fries	
Vegan Burger <i>Veg</i>	25
Vegan bun, grilled peppers, tomato, lettuce, pesto, fries	



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Share your moments