



Sip on signature cocktails and enjoy a delicious selection of bites made with fresh, seasonal ingredients—all served with panoramic views of the city and Swan River.

Whether it's sunset drinks or late-night bites, every moment at 18 Knots is served with a view.

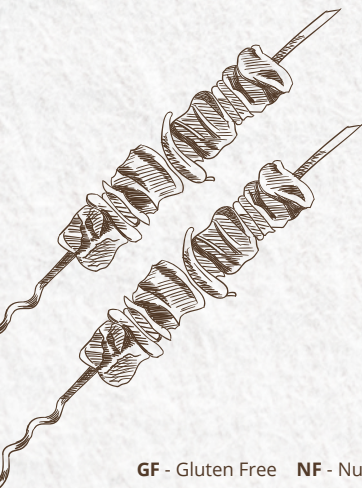
All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

FOOD MENU

Sharing Plates

Warm Nuts	11
Smoked almonds, spiced cashews (v, gf)	
Warm Ciabatta	14
Rosemary-infused EVOO, garlic-parmesan emulsion (v)	
Truffle Fries	14
Italian black truffle, parmesan, garlice emulsion (v)	
Exmouth Prawn Rolls	23
Brioche, poached prawn, celery, sour cream, lime, salmon caviar	
Pumpkin Arancini	19
Sundried tomato pesto, vegan feta, crispy kale,herb oil (gf, veg)	
Yellow Fin Tuna	24
Creamy ajo blanco topped with Pickled Chilli and toasted pepitas (gf)	
Grilled Fremantle Octopus	27
Sundried tomato pesto, stracciatella, crispy kale, pistachio crumb (gf)	
Sumac Lamb Pita	22
Pickled vegetables, chimichurri, Tzatziki, pita bread	
Lime and Chilli Spiced Chicken Skewers	20
Topped with Parmesan shavings and garlic aioli (gf)	
Beef Sliders	21
Angus beef patty, melted cheese, onion jam, mustard aioli, ketchup, pickle, charcoal brioche (nf)	
Crispy Fried Sesame Tofu Salad	19
Served with fresh slaw and wasabi sesame dressing (Veg)	
Stuffed Jalapeños	18
Cream cheese, citrus sprinkle, house dip (v)	



GF - Gluten Free NF - Nut Free Veg - Vegan V - Vegetarian

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SPIRITS

TEQUILA

Casamigos Blanco	13
Casamigos Reposado	15
Don Juilo Anejo	17
Del Maguey Mezcal Vida	14
Herrardura Seleccion Suprema	94
Olmeca Altos Plata	13
Hot Torque Blanco	15
Hot Torque Reposado	17

BEER & CIDER

MIDDY PINT

DRAUGHT BEER

James Squire 150 Lashes Pale Ale 8/15 Camperdown NSW 4.2%	10	15
Little Creatures Pale Ale Fremantle, WA 5.2%	10	15
Little Creatures Rogers Fremantle, WA 3.9%	10	15
Swan Draught Lager Perth, WA 4.4%	10	15
Swan Gold Mid-Strength Lager Perth, WA 3.5%	10	15
James Squire Ginger Beer Camperdown NSW 4.0%	10.5	16
Stone & Wood Pacific Ale Byron bay, NSW 4.4%	10.5	16
Byron Bay Lemon Squash Byron bay, NSW 4.0%	10.5	16

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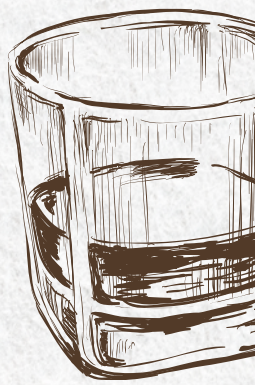
SPIRITS

VODKA

Absolut	13
Absolut Elyx	16
Belvedere	15
Ciroc	15
Greg Goose Original	16
Ketel One	13
Tito's	13

GIN

Aviation Gin	14
Beefeater London Dry	13
Bombay Sapphire	13
Four Pillar's Bloody Shiraz	15
Four Pillar's Navy Strength	25
Giniversity Australian Native	15
Giniversity Botanical	16
Giniversity London Dry	13
Giniversity Pink	16
Gordon's Pink	13
Hayman's Sloe Gin	13
Hendricks	14
Tanqueray	13
Tanqueray #10	15
West Wind's WA Davidson Plum	16
West Wind's Sabre	13
West Wind's Cutlass	14
Roku	14



FOOD MENU

STONE BAKED PIZZAS

Served on a 12 inch tomato base	
Classic Margherita Fior di latte mozzarella, fresh basil	24
Peri Peri Chicken Spiced chicken, trio of peppers, red onion, chilli emulsion, mozzarella	29
Wild Mushroom Wild mushrooms, semi-dried tomatoes, Parmigiano Reggiano, mozzarella, basil (v)	26
Mortadella & Stracciatella Pepper mortadella, basil emulsion, stracciatella, mozzarella	29
Prawn & Chorizo Capers, dill emulsion, Chèvreano goats' cheese, mozzarella	30

STONE BAKED DESSERT

Pistachio & Nutella Creamy pistachio sauce, warm Nutella, fresh berries, pistachio crumbs, mascarpone cheese	20
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The Grazer

Pepper mortadella, Jamon Serrano, warm ciabatta, muscatels, balsamic beet relish, pickled vegetables, truffle brie, Chèvreano goat's cheese, artisan lavosh

56



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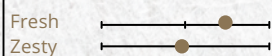
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SIGNATURE COCKTAILS



AUSTRALIAN MULE \$24

Finger Lime infused WA Vodka
Lemon Butter
Ginger Beer
Bitters

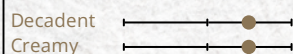


Oceania's flavours reflect freshness and place. Australian finger limes burst with bright citrus pearls, grown in Australia's coastal rainforests, capturing the region's balance of wildness, purity, and sun-washed clarity in every sip.



DOLCE \$24
AMORE

Kahlua Coffee Liquor
Brookie Macadamia &
Wattleseed Liquor
Mozart White Chocolate
Cream & Honey
Savoirdi Biscuit

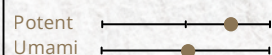


Europe's flavours celebrate refined indulgence and balance. Inspired by tiramisu's layers of espresso and cream, we pay tribute with our own twist.

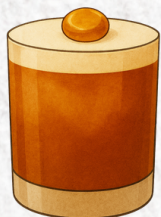


MISO THIRSTY \$26

Diplomatico Rum
Miso
Nori
Caramel
Shichimi Togarashi
Applewood Smoke

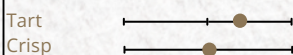


Asian flavours are guided by balance and depth. Miso, brings savoury umami richness born from time and precision, echoing a culinary philosophy where subtle flavours carry profound complexity.



TAMARIND	\$25
SOUR	

Bulleit Rye
Tamarind Water
Maple Syrup



Tamarind's sweet-sour tang captures Africa's bold, sun-drenched flavours and vibrant trading heritage.

SPIRITS

IRISH WHISKEY

Bushmills 10YO Irish Whiskey	13
Jameson's Irish Whiskey	13
Jameson's Select Reserve Black Barrel	13
Tullamore Dew	13

SCOTCH

Balvenie 12YO American Oak	18
Balvenie 14 YO Caribbean Cask	19
Chivas Regal 12 YO	13
Chivas Regal 18 YO	22
Chivas Regal 25YO	51
Dalmore Highland Single Malt 15 YO	32
Dalwhinnie 15YO Highlands Malt	18
Glenfiddich 12 YO Signature Malt	15
Glenfiddich Gran Reserva 21 YO	42
Glenlivet 12 YO	15
Glenlivet 15YO French Oak	27
Glenlivet 18YO	34
Glenmorangie 10YO	15
Lagavulin 8YO Islay Malt	18
Laphroaig 10YO Malt	22
Johnnie Walker Black Blended Scotch Whisky	13
Johnnie Walker Double Black Blended Scotch Whiskey	15
Johnnie Walker Blue Label Blended Scotch Whisky	46
Monkey Shoulder Blended Scotch Malt	13
Oban 14 YO Highlands Single Malt	22
Talisker 10 YO Isle of Skye Malt	18



SPIRITS

RUM

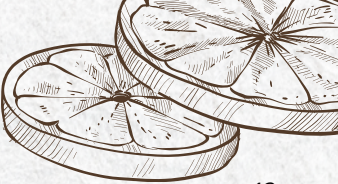
Bundaberg Small Batch Silver	13
Bundaberg Small Batch Reserve	13
Captain Morgan Black Spiced Rum	13
Havana Club Anos 3yo	13
Havana Club Anjeo	15
Havana Club Especial	15
Appleton Estate Reserve	14
Appleton Estate Signature	13
Diplomatico Rum Reserva Exclusiva	18
Kraken Dark Spiced Rum	14

BOURBON / AMERICAN WHISKEY

Bulleit Bourbon	13
Bulleit Rye	14
Basil Hayden Bourbon	15
Buffalo Trace Bourbon	13
High West Double Rye Whiskey	19
Gentleman Jack	14
Jack Daniels Tennessee Whiskey	13
Makers Mark Bourbon	13
Wild Turkey Bourbon	13
Woodford Reserve Bourbon	14
Canadian Club Blended Canadian Whisky	14
Sazerac Rye Whiskey 6YO	16

JAPANESE WHISKEY

Hibiki Japanese Harmony	29
Nikka Japanese Whisky from The Barrel	21
Nikka Taketsuru Pure Malt	23
Suntory Toki Japanese Whisky	13
Suntory Yamazaki 12 YO Japanese Whisky	49



SIGNATURE COCKTAILS



FRESCA FIESTA

\$26

Casamigos Blanco
Cointreau
Strawberry Liquor
Watermelon Syrup
Hellfire Bitters
Sour Watermelon Strapz

Vibrant

Spicy



Bold and unapologetic, the flavours of the Americas celebrate contrast. Mexican habanero brings bright heat and fruity fire, igniting the senses.



PISCO DISCO

\$26

Pisco
Pineapple Puree
Passionfruit Syrup
Honey
Lemon & Whites

Tropical

Fruity



Peru's pisco embodies Latin America's fresh, expressive spirit, balancing clean grape character with refined strength and cultural pride.

TRIED & TESTED CLASSICS

DOUBLETREE ESPRESSO MARTINI Vanilla infused Ketel One vodka, Kahlua, cold brew coffee, toasted marshmallow	25
PINA COLADA Bundaberg Small Batch Silver, coconut cream, pineapple Juice, lime	24
NEGRONI Gordon's gin, Campari, Cinzano Rosso, Orange Bitters	25

ZERO PROOF ALCOHOL

Zero Hour Non Alc Prosecco	15/ 55
SOUTHSIDE MARTINI Seedlip garden, lime and mint syrup	18
ELDERFLOWER SPRITZ Seedlip garden, elderflower, zero prosecco and mint	18

MOCKTAILS

WATERMELON SUGAR HIGH Watermelon, Yuzu, Soda	20
MOTHER OF PEARLS Lychee, Coconut Jelly, Yuzu, Soda	20
GEISHA'S ROSES Rose Syrup, Blueberry, Green Tea, Sprite	20



SPARKLING WINE	GLASS		BOTTLE	ROSÉ	150ML	250ML	BOTTLE
Folklore Sparkling MULTI-REGIONAL, WA Blend of aromatic white varietals; citrus, crispy acidity, long finish	13		58	Thompson Estate ‘Four Chambers’ Rosé MARGARET RIVER, WA Pinot noir dominant, pale, dry, elegant, wild strawberry, Pink-lady apple, red cherry (v)	13	26	58
Alejandro Prosecco RIVERLAND, SA Crunchy Granny Smith apple, zippy lime, effervescent (v)	13		58	Fiore Pink Moscato MULTI-REGIONAL, SA Sweet, blush-pink, strawberry, poached pear, rosewater, spritzig 6.5% Al/vol	13	26	58
Chandon Sparkling Rosé YARRA VALLEY, VIC Redcurrant, cherry sorbet, zest of pink grapefruit, dry, refreshing	18		84	Château La Gordonne Rosé CÔTES DE PROVENCE, FRANCE Single estate, certified organic, biodynamic, quintessential premium rosé (o) (v)			88
Howard Vineyard Blanc de Blancs ADELAIDE HILLS, SA 100% Chardonnay, elegant, premium cool climate sparkling - stone fruit, lemon rind (v)			68	CHILLED RED			
				James Kalleske ‘Short Stories’ Nouveau BAROSSA VALLEY, SA Aromatic, cranberry, morello cherries, super juicy (v)			67
CHAMPAGNE				RED WINE			
Pommery Brut Royal NV CHAMPAGNE, FRANCE Complex, indulgent, finesse, from the very first house of Brut champagne (v)			240	LIGHTER STYLES, SOFT & SMOOTH			
				‘Aloft’ by Lambrook Wines Pinot Noir ADELAIDE HILLS, SA	14	25	55
Moët & Chandon Rose NV CHAMPAGNE, FRANCE Notes of cherry, raspberry, wild strawberry, delicate, dry, seductive			285	Floral perfume, sweet cherries, silky tannins, cloves (v)			
				3drops Mount Barker Pinot Noir GREAT SOUTHERN, WA			105
WHITE WINE	150ML	250ML	BOTTLE	Vibrant, aromatic, wild strawberries, red currants, subtle herbal undertones (v)			
CRISPY, ZESTY & FRESH				MEDIUM THROUGH TO BOLD & FULL-BODIED			
Thompson Estate ‘Four Chambers’ Sauvignon Blanc MARGARET RIVER, WA Gooseberry, lychee, melon, soft seamless yet tight acid line (v)	13	25	60	Jilyara of Wilyabrup ‘Honeycomb Corner’ Cabernet Sauvignon MARGARET RIVER, WA Approachable; plush, cassis, mulberries, tempered spicy oak, touch eucalyptus (v)	13	25	58
Lange Estate ‘Providence Road’ Riesling FRANKLAND RIVER, WA Jasmine, green apple, citrusy minerality, textural, crisp (v)	14	27	66	Castelli Silver Series Shiraz Malbec GREAT SOUTHERN. WA 69% Shiraz and 31% Malbec; blueberry, dark fruits, herbal, smoky, fine tannins, intense	14	27	63
Wildflower Pinot Grigio PEMBERTON, WA Fruity, pear, apple, refreshingly crisp	13	26	62	Ad Hoc ‘Middle of Everywhere’ Shiraz FRANKLAND RIVER, WA Gentle spice, blueberry, dark cherry, red earth, pepper, rich mouthfeel	15	29	72
Edwards Semillon Sauvignon Blanc MARGARET RIVER, WA Bright, guava, passionfruit, citrus, fresh herbs, touch saline (v)	15	28	68	Cape Mentelle ‘Trinders’ Cabernet Merlot MARGARET RIVER, WA Cassis, red cherries, rosemary, fresh dried herbs, silky tannins	26	50	125
WELL-ROUNDED & TEXTURAL							
Myattsfeld Vineyards Vermentino PERTH HILLS, WA Subtle pear, sherbet, lemon pith, textural (v)	16	29	73				
Altus Rise ‘Wildlight’ Chardonnay MARGARET RIVER, WA Nectarine, pear, lemon, cashew, gentle oak (v)	14	25	55				
Grace Farm Chardonnay MARGARET RIVER, WA Fine balance of delicacy & power, creamy stone fruit, quince, lemon curd, mineral finish (v)			115				



SOFT DRINKS

	MIDDY	BOTTLE	PINT
Santa Vittoria 1L Still Water		13	
Santa Vittoria 1L Sparkling Water		13	
Coca Cola	5.5		9
Coca Cola No Sugar	5.5		9
Dry Ginger	5.5		9
Lift	5.5		9
Sprite	5.5		9
Orange or Pineapple Juice	5.5		9
Lemon Lime Bitter	6		10

