

*Welcome*

*to*

KNIGHTS

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O N A L B E R T

*Restaurant*

**Entrees**

**Bakery Bread Selection** **\$15**  
with olive oil, aged balsamic, dips and chutneys

**Grilled Garlic and Herb Ciabatta** **\$13**

**Soup of the Day** **\$14**  
today's soup with toasted grain bread

**Half Shelled Oysters**

	<b>Half</b>	<b>Dozen</b>
• Natural	<b>\$23</b>	<b>\$42</b>
• Kilpatrick		
• Shots in spicy tomato juice		

**Seared Scallops** **\$26** **Entrée** **Main**  
accompanied with minted pawpaw compote, potato and feta  
pancake, a stuffed pepperdew and drizzled mustard cream sauce **\$36**

**Green Tea Smoked Lamb Loin** **\$25**  
rolled in furikake, topped with egg plant chutney served with  
warm orzo salad, glazed peach and pea puree

**Miso and Sesame Crusted Tuna Loin** **\$26**  
with soy mirin dressing, a leek compote on potato blini  
accompanied by cured salmon & citrus crème fraiche

**Chicken Breast Roulade** **\$23**  
stuffed with basil, pine nut and bratwurst, accompanied by  
mushroom & potato beignets on sweet corn puree and smoked  
paprika oil with moulded smoked tomato jelly

**Grilled Haloumi Cheese (Vegetarian)** **\$23**  
with tempura broccolini, sweet ginger, vine tomato, grilled  
zucchini, tomato ragout on crostini, finished with shallot dressing

**Baby Caesar Salad** **\$24** **Entrée** **Main**  
with grilled streaky bacon, Spanish anchovies, shaved parmesan,  
croutons and a poached egg with homemade caesar dressing **\$32**

All credit card payments will incur a 1.5% surcharge

	Entrée	Main
<b>Pasta and Rice</b>		
<b>Spaghetti Gambero</b> tossed with garlic, onion, chive, prawn, konbu and olive oil	<b>\$31</b>	<b>\$34</b>
<b>Pumpkin Artichoke and Spinach Risotto (Vegetarian)</b> with pecorino cheese, vegetable salsa and watercress salad	<b>\$27</b>	<b>\$30</b>
<b>Mains</b>		
<b>Grilled Eye Fillet</b> on remesco sauce topped with parma wrapped steamed beans, accompanied with poached tomato, filled duck parfait and a shitake & crushed pea risotto cake finished with port wine jus		<b>\$40</b>
<b>Seared Fish of the Day</b> on lemongrass butter reduction, topped with ratatouille vegetable, accompanied by brioche with tangy smoked fish and a red onion beetroot marmalade, finished with salsa verde		<b>\$40</b>
<b>Venison Marinated with Eastern Spices</b> on vanilla and cinnamon jus, apple plum chutney atop glazed pork belly, kumara croquette and a spinach and mushroom rissole		<b>\$40</b>
<b>Chicken Supreme</b> on soya wasabi cream sauce with duck filo crisp, pear and cranberry chutney and avocado mascarpone		<b>\$39</b>
<b>Harissa Marinated Lamb Rump</b> on pomegranate syrup, topped with tzatziki accompanied with spiced kumara and lentils, apricot & mint compote and baby vegetable		<b>\$39</b>
<b>Grilled Scotch Fillet</b> with mushroom & leek ragout accompanied with bacon and chive mash, battered onion rings and crispy prawn twister, finished in red wine jus		<b>\$39</b>
<b>Sides</b>		
<b>Crinkle Cut Fries</b> with aioli		<b>\$9.5</b>
<b>Roasted Baby Potato</b> with rosemary and garlic		<b>\$9.5</b>
<b>Green Leaf Salad</b> with cherry bocconcini		<b>\$9.5</b>
<b>New Season Market Vegetable</b> steamed or tossed with oyster sauce		<b>\$9.5</b>
<b>Fresh Green Beans</b> wok-fried with chilli shrimp paste		<b>\$9.5</b>

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Main

**Desserts**

**Dessert Buffet** **\$17**  
 indulge in our delicious selection of gateau, torte, cake and pastry

**Chocolate Implosion** **\$29**  
 spoil yourself with valrhona chocolate mousse, gold leaf and baby pear encased in a valrhona chocolate sphere with mascarpone double cream and strawberry served with hot valrhona chocolate sauce

**Coffees** **\$5.5**  
 Espresso  
 Long Black  
 Flat White  
 Latte  
 Cappuccino  
 Mochachinno  
 Hot Chocolate

<b>Dessert Wines</b>	<b>Glass</b>	<b>Bottle</b>
Church Road Reserve Noble Viognier, Gisborne, New Zealand	\$14	\$61
Cloudy Bay Late Harvest Riesling, Marlborough, New Zealand	\$16	\$72
Saints Noble Semillon, Gisborne, New Zealand	\$8.5	\$40
Spy Valley Noble Chardonnay, Marlborough, New Zealand	\$14	\$62

<b>Ports Glass</b>	<b>Glass</b>	<b>Bottle</b>
Dows Ruby Port 90ml	\$13	
Dows Tawny Port 90ml	\$13	
Dows Late Bottle Vintage 750ml		\$126
Taylor's 10yr Port 90ml	\$17	
Taylor's 20yr Port 90ml	\$27.5	
Lustau Sherry 90ml	\$15	
Harvey's Bristol Crème Sherry	\$14	

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