

CHEF MO'S LUNCH SELECTION

\$23

Choose one main course and one drink

CHAR GRILLED SIRLOIN

on roast vegetable pav'e, braised ox tail, bean cassoulet, parma wrapped king prawn, and pine nut garlic tossed spinach

PAN SEARED FISH OF THE DAY

with squid ink crab meat ravioli, butter tossed linguini vegetables, homemade ginger relish and saffron nage

NEW ZEALAND VENISON BURGER

with orange cranberry relish, salad greens, fries with garlic aioli

CHERMOULA SPICED CHICKEN SUPREME

with pumpkin chickpea ragout, tomato tartare, tahini yoghurt and braised shallots

GRILLED VEGETABLE SALAD

eggplant, red onion, vine tomatoes, courgettes, pumpkin, capsicum, mesculin and balsamic reduction

PENNE PASTA

with smoked salmon, cappers, bocconcini, basil, cherry tomatoes and dill cream fraiche

For \$7 more enjoy our dessert of the day plus coffee or tea!

Available everyday from Monday 7 March 2011 to Sunday 20 March 2011

Prices include GST

KNIGHTS EVERYDAY FAVOURITES

SOUP OF THE DAY

today's soup with toasted grain bread

\$14

WONTON NOODLE SOUP

prawn and meat dumplings in soup with egg noodle and Asian greens served with soy and pickled green chilli on the side

\$16

COMBINATION LAKSA

prawn, chicken, fish cake, tofu and egg in traditional laksa broth with noodles and chilli sauce on the side

\$19

BABY CAESAR SALAD

with grilled bacon, anchovies, shaved Parmesan, croutons and a poached egg with homemade Caesar dressing

\$24

GRILLED STEAK BURGER

with cheddar cheese, bacon, avocado, red onion ragout, sunny-side up egg with fries and roast pepper aioli

\$27.5

FRESH BATTERED FISH AND CHIPS

served with a micro salad and gherkin tartare sauce

\$27.5

SIDES

Crinkle Cut Fries with aioli

\$9.5

Roasted Baby Potato with rosemary and garlic

\$9.5

Green Leaf Salad with cherry bocconcini

\$9.5

New Season Market Vegetables steamed or tossed with oyster sauce

\$9.5

Fresh Green Beans wok-fried with chilli shrimp paste

\$9.5