

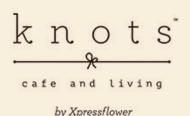


by Xpressflower



ALL BEERS & SELECTED WINES

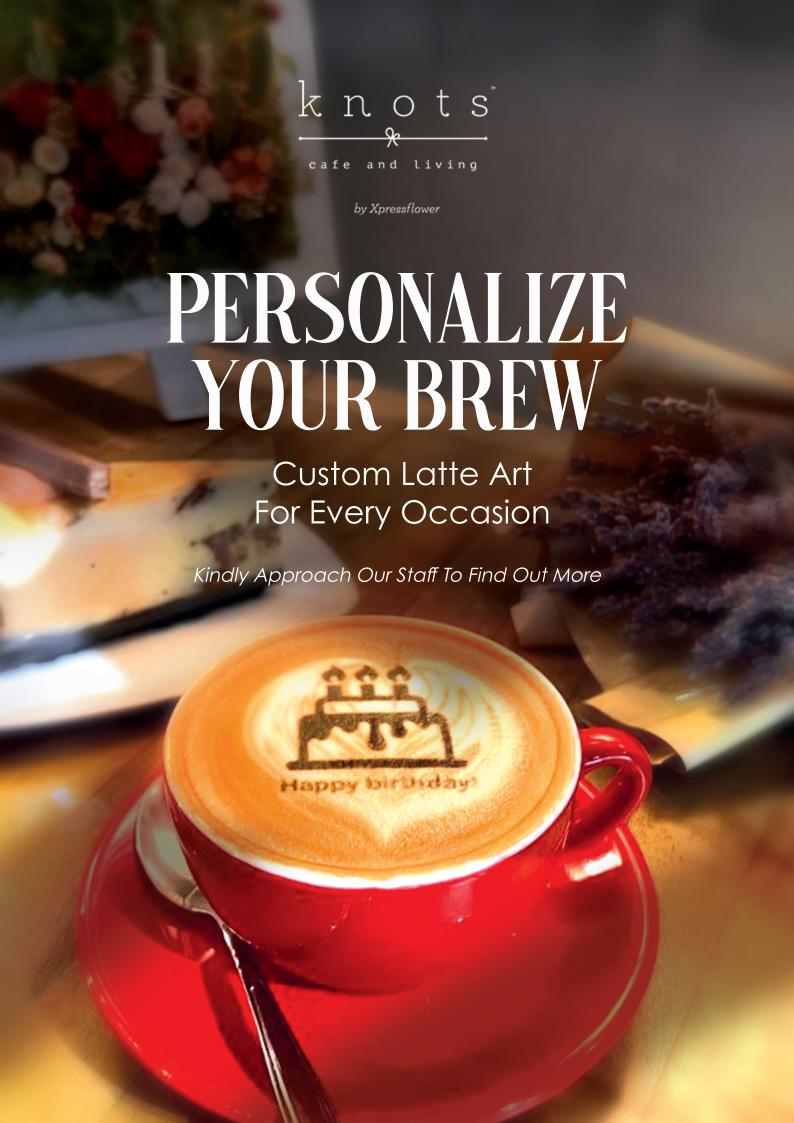
- Valid only for the drinks mentioned above. Does not apply to mixtures of beer and wine.
- Promotion cannot be stacked with other promotions.
- •Complimentary beer applies to a lower value or equal value item.



Refillable, Distilled Water

At Just \$0.50







20% off Coffee/tea with purchase of pastries/cakes!

Selection of any pastry/sliced cake & 1 cup of coffee/tea

Terms & Conditions

Not applicable on public holidays
Available for dine in only
Not applicable with other promotions and discounts

• Limited to 1 redemption per pax • Payment by Cash/NETS/PayNow only







Ice Cream Cakes Available!

Please Enquire With Our StaffTo Hind Out More



MUDPIE (8") Individual slices available



COOKIES & CREAM (6")



REVERSO® (6")



PING PONG MILO (6")





Breakfast

(AVAILABLE DAILY UNTIL 6PM)



KNOTS WAFFLE % 28.90 BREKKIE

(Waiting time approx 15 mins or more)

Buttermilk waffle stacked with smoked beef sausage, streaky bacon, scrambled eggs, mushrooms & baked tomatoes



FRENCH TOAST %

Brioche loaf bread with popcorn chicken, mixed fruits, smoked strawberry maple syrup & dusted with snow powder



TRUFFLE EGGS & BACON CROISSANT %

17.25

Buttery croissant with streaky bacon strips, scrambled eggs infused with truffle oil & fresh greens

PARMA HAM BENEDICT

22.30

Multigrain toast with prosciutto ham, poached eggs, sautéed baby spinach, fresh greens & topped with hollandaise sauce

SALMON BENEDICT

22.30

Multigrain toast with smoked salmon, poached eggs, guacamole spread, sautéed baby spinach, fresh greens & topped with hollandaise sauce

CROQUE MADAME

17.25

17.25

Brioche loaf bread with honey baked ham, cheddar cheese, sunny side up eggs $\&\ fresh\ greens$

SMOKED SALMON SANDWICH

17.25

Smoked salmon & guacamole spread on multi-grain bread, caramelized pineapple, lettuce, tomatoes & fresh greens

Soup Of The Day

Price varies based on soup available

8.15 - 10.20

Salad

FRUITS & SPINACH SALAD

14.20

Fresh avocado, wild strawberries, blueberries, roasted walnuts, baby spinach with balsamic dressing

SMOKED SALMON CAESAR SALAD

14.20

Smoked salmon, crunchy romaine lettuce, garlic croutons, cherry tomatoes, bacon bits, parmesan cheese with in-house caesar dressing

PARMA HAM SALAD

19.30

Parma ham, arugula salad with honey balsamic dressing, walnuts, dried cranberries topped with shaved parmesan cheese

- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

*Kindly place your order at the counter.

Due to limited capacity, patrons may be allocated 90 minutes per seating, especially during peak hours between 11am to 2pm and 5pm to 9pm, and on weekends. We thank you for your kind understanding.

UPDATED MARCH 2025

\longrightarrow Bites =



CHARCUTERIE % BOARD

Camembert cheese, sliced honey baked ham, parma ham, ovalini,
mixed greens, cherry tomatoes & walnuts. Served with cranberry jam & lightly toasted french



CAJUN FRIES & POPS BASKET (NEW!)

Crispy popcorn chicken & fries seasoned with Cajun spices

RENCH FRIES	
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Lightly salted golden crispy fries

TRUFFLE FRIES %

Golden crispy fries with parmesan cheese, tossed with black crush pepper, parsley & truffle oil

NACHOS FRIES

Golden crispy fries drizzled with nachos sauce and mayonnaise

CAJUN FRIES (NEW!)

Golden crispy fries seasoned with Cajun spices

KNOTS WINGS

Deep fried chicken wings (4 wings & 4 drums)

CAMEMBERT CHEESE BOARD

Served with truffle honey, raspberry jam & lightly toasted french baguette

= Mains =

15.90

(AVAILABLE FROM 10AM ONWARDS)



25.45

GRILLED ROSEMARY LAMB CHOPS

Grilled rosemary lamb chops with roasted baby potatoes and mesclun salad



KNOTS BEEF BURGER № 22.30 (Top up \$2 for truffle fries)

Minced beef patty, bacon strips, baked tomatoes, caramelized onions & melted cheddar cheese in a sesame burger bun, french fries & fresh greens



FISH & CHIPS & (Top up \$2 for truffle fries)

Deep fry breaded dory fillet, french fries & mesclun salad, served with tartar sauce

STEAK & EGG

34.50 200g grass-fed Australian ribeye steak with sunny side

24.40

up eggs, roasted baby potatoes & mesclun salad, served with black pepper sauce

PORK CHOP 19.90

Pan seared pork chop with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

19.90 CHICKEN CHOP

Chicken leg marinated in cajun spices with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

SAUSAGES & POTATOES

20.10

20.90

17.25

10.70

13.80

13.80

13.80

13.80

19.30

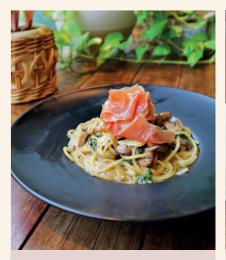
Farmhouse pork sausages with roasted baby potatoes

PAN SEARED SALMON №

(Waiting time approx 15 mins or more)

Pan seared salmon fillet, pilaf rice & mesclun salad

AVAILABLE FROM 10AM ONWARDS



TRUFFLE PARMA %

22.95

Spaghetti cooked in truffle cream sauce with button mushrooms, white wine, baby spinach, & topped with prosciutto parma ham



SPAGHETTI VONGOLE № 22.20

Spaghetti infused with garlic, white ocean clams, white wine, fresh basil leaves and chilli flakes



BACON GAMBERONI & AGLIO OLIO

23.35

Spaghetti sauteed with bacon and tiger prawns, chilli flakes, garlic, white wine and finished with parsley



SHROOMS & BACON 19.30 AGLIO OLIO

Spaghetti sauteed with streaky bacon & button mushrooms, chilli flakes, garlic, white wine & finished with parsley



CARBONARA %

20.30

Spaghetti cooked in creamy cheese sauce, streaky bacon, white wine, garlic, parmesan & topped with raw egg yolk



VEGETARIAN <u>AGLIO OLIO</u> 19.30 OR <u>TOMATO</u> €

Spaghetti sauteed with button mushrooms, cherry tomatoes, white wine, baby spinach, garlic & black olives

Add-Ons

BEEF SAUSAGE	7.05	2 EGGS (Scrambled/ sunny side up/ poached/overeasy)	4.00
SMOKED SALMON	6.05	SAUTEED MUSHROOMS	4.00
STREAKY BACON (4 strips)	5.00	ROASTED BABY POTATOES	4.00
HONEY BAKED HAM	3.99		

Kids Meal (For 6 & Below) =

(INCLUDES CHOICE OF HOT KNOTS CHOCO OR BABYCINO AND SINGLE SCOOP VANILLA ICE CREAM)

MINI HAM AND CHEESE SANDWICH

14.80

MINI FISH AND CHIPS

14.80

Served with chips

MINI MUSHROOM TOMATO PASTA

14.80

Pizza

(AVAILABLE FROM 10AM ONWARDS) | (WAITING TIME: APPROX 20 MINS OR MORE)



10" CARBONARA %

24.40

Cream based pizza with bacon strips, cheese and topped with soft cooked $\ensuremath{\mathsf{egg}}$

10" PARMA HAM %

28.45

Prosciutto parma ham, mesclun salad & mozzarella cheese

10" HAWAIIAN 24.40

10" PEPPERONI

24.40

Honey baked ham, pineapples & mozzarella cheese

Pepperoni & mozzarella cheese

10" MARGHERITA 22.30

Freshly sliced tomatoes, mini mozzarella balls, fresh basil leaves & mozzarella cheese

Coffee		
	HOT	ICED
ESPRESSO	4.10	N/A
Single espresso shot		
DOPIO	5.00	N/A
Double espresso shot		
PICCOLO (Mini-latte)	5.00	N/A
Double espresso ristretto, steamed milk		
FLAT WHITE	5.30#	N/A
Single espresso, steamed milk		
LONG BLACK	5.00#	6.05
Double espresso, water		
CAPPUCCINO O	5.30#	6.35

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MILO MOCHA	нот 7.05	ICED 8.10
Single espresso, milo, steamed milk drizzled w/ milo powder	7.03	0.10
CAFÉ MOCHA	6.65#	7.70
Single espresso, cocoa powder, steamed mil	k	
CAFÉ LATTE Single espresso, steamed milk	5.30#	6.35
SALTED CARAMEL LATTE & D11s Double espresso, salted caramel, steamed m	7.65 ilk	8.70
DIRTY CHAILATTE & D11s Double espresso, spiced chai, steamed milk	7.65	8.70
AFFOGATO Double espresso w/ single scoop of vanilla	N/A ice cream	8.10

Matcha, Chai & Chocolate

Steamed milk, milk foam, cocoa sprinkles

Single espresso, thick milk foam

HOT ICED MATCHA LATTE 9_% 7.35 8.40 ICED MATCHA LATTE **●** 9 N/A 10.70 W/ VANILLA ICE CREAM CHAI LATTE 10, 7.35 8.40 125 7.65 8.70 CHOCOLATE CHAI 10% 7.35 KNOTS CHOCO 8.40 10s N/A ICED KNOTS CHOCO 10.70 W/ VANILLA ICE CREAM BABYCINO (F) 5½ 3.60# N/A

Fresh Juices

ORANGE JUICE

ORANGE + CARROT JUICE

GREEN APPLE JUICE

GREEN APPLE + CUCUMBER JUICE

W/O ICE

1.00

1.6.65

Add-Ons

ESPRESSO SHOT

FLAVOUR SHOT
Caramel, hazelnut or vanilla

#UPSIZE

2.05

Choice Of Milk

LOW FAT	0.00
SOY	1.00
OAT	1.60

* - CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

1.30

Blended Drinks

CHOCO BANANA MILKSHAKE

() 7₅ 10.10

OREO COOKIES SMOOTHIE



MATCHA BANANA MILKSHAKE



Artisanal Tea

HOT / TEAPOT 7.35

LEMON GINGER MINT

Peppermint, ginger root, lemon myrtle, lemongrass & galangal

EARL GREY LAVENDER

Black tea w/ oil of bergamot, lavender flowers

CHAMOMILE DREAM

Chamomile, lemon verbena, lemongrass, marigold, lavender

OSMANTHUS SENCHA

Green tea, osmanthus flowers

PEARL OF THE ORIENT

Jasmine green tea, rose petals

LILY OF THE FIELD

Oolong tea w/ white lily & eucalyptus

NYMPH OF THE NILE

White peony tea w/ pink rose & sweet basil

BRITISH BREAKFAST

Black tea blend of assam, kenyan and ceylon

Cold Brew Fruit Tea

BOTTLE 8.10

OSMANTHUS SENCHA W/ PASSIONFRUIT

Osmanthus flowers w/ a spritely tartness of passionfruit

PEARL OF THE ORIENT W/ LYCHEE

Jasmine green tea w/ luscious moroccan pink rose & tropical lychee

EARL GREY LAVENDER W/STRAWBERRY

Calabrian bergamot, delicate french lavendar & strawberries

CHAMOMILE DREAM W/ APPLE

Caffeine-free tea blended w/ apples, notes of vanilla, honey & apple

HANAMI W/ WHITE PEACH

Tea blended w/ notes of hand-harvested cherry blossoms & succulent white peach juice

Cold Drinks

HOMEMADE LEMON TEA

9, 3.60

ZICO COCONUT WATER

ROOT BEER FLOAT

4.00

SODA DRINK (Please refer to drinks display)

3.00

1.05 2.05

S.PELLEGRINO (Sparkling Water)

4.00

SPARKLING LEMONADE

7.15

DISTILLED DRINKING WATER (Refillable)

Note: Tap water is not available

0.50



Sweet things

CAKES

(Please refer to cake display)

LAVA CAKE W/ SINGLE SCOOP ICE CREAM 13.10

ICE-CREAM

(Please refer to ice-cream display)
Single/double scoops

6.05/10.10

WAFFLES

BUTTERMILK WAFFLE W/ WHIPPED CREAM	9.10	ADD ON ICE CREAM (Please refer to ice-cream display)	
BUTTERMILK WAFFLE W/ WHIPPED CREAM & MIXED SLICED FRUITS	13.15	Single/double scoops	5.00/9.10

Pastries

BUTTER CROISSANT	6.10	ALMOND CHOCOLATE CROISSANT	7.10
ALMOND CROISSANT	6.60	BANANA WALNUT MUFFIN	5.10

HOEGAARDEN 330ML **10.70 ASAHI** 334ML **12.75**

ERDINGER 500ML (Dunkel/Weissbier)

14.80

White Wine

BY BOTTLE ONLY (750ml)

FAT BASTARD - CHARDONNAY

55.60

VINTAGE 2022

rom wine connection

(Languedoc, France | 13% alc)

Complex combination of vanilla and layered honeysuckle aromas with light nuances of oak. The tropical fruit flavour gives a full bodied eruption that develops into a toasty long finish.

LA GIRONDA MOSCATO D' ASTI

40.90

VINTAGE 2022

(Piedmont, Italy | 5% alc)

A slightly sweet wine, with good effervescence. The taste on the mouth is crisp, sapid, aromatic with light tail. Delicate flavours of dried apricot, citrus and orange and with low alcohol. Rich with good structure and long well rounded finish.

JOHNSON ESTATE - SAUVIGNON BLANC

68.65

VINTAGE 2022

from wine connection

(Marlborough, New Zealand | 12.5% alc)

A crisp and vibrant Marlborough Sauvignon Blanc with citrus and herbal notes. The palate is juicy and crisp, layered with stone fruit that gives generous length of flavour.

Red Wine

BY BOTTLE ONLY (750ml)

ELDERTON CABERNET SAUVIGNON

(Barossa, South Australia | 14.9% alc)

Begins with red berried fruit coupled with a dark chocolate note. With the depth of blackberry and spicy fruit

CASA SILVA CABERNET SAUVIGNON 49.45

(Colchagua Valley, Chile | 13.5% alc)

Deep ruby in colour. Intense aroma with notes of red fruits such as plums and cherries which are harmoniously balanced with hints of oak and chocolate.

ZONTE'S FOOTSTEP "BARON VON NEMESIS" 63.20

VINTAGE 2019

from wine connection

(Shiraz - Barossa Valley, Australia | 14.5% alc)

Barossa blood red colour with a purple hue. On the nose, super blackberries and pure unadulterated 90% Cocoa chocolate. Black plums, macerated raspberry with hints of cracked pepper and brambly spice. Generous dark fruits on the palate, a full and frank Shiraz start. Classic Barossa. Generous, flavoursome with sweet blackberry pie and dark, dry cocoa mouth feel.

FAT BASTARD - PINOT NOIR

55.60

from wine connecti

VINTAGE 2021

(Igp Pays D'Oc, France | 12.5% alc)

Bright, ruby red color with intense and elegant notes of crushed strawberries followed by a long, persistent finish. A delicious wine that marries well with white meats such as chicken, veal, pork, a wide variety of cheeses, and fresh salads.

ALMA MORA - MALBEC RESERVA

58.85

VINTAGE 2020

(San Juan, Argentina | 13.5% alc)

Excellent typicity. Full bodied wine. Intense. Great harmony between lush plums, blackberries and a chocolate undertone, provided by its contact with oak. Subtle presence of tannins. Delicious with grilled meat and Italian pasta dishes.

CHÂTEAU SAINTE MARIE "VIEILLES VIGNES" 65.40

VINTAGE 2020

from wine connection

(Bordeaux Supérieur, France | 13% alc)

Nice deep crimson color with purple shades. Aromas of small concentrated berries, wide and generous, the wine is powerful and softens with the year.

House Wine

BY BOTTLE ONLY

CORNERSTONE CHARDONNAY

(Central Valley, Chile | 12.5% alc)

13.15 Petit bottle

Intense aroma with hints of peach and banana with floral citric notes. Refreshing and exotic on the palate with an elegant finish $% \left(1\right) =\left(1\right) +\left(1\right) +\left$

CORNERSTONE CABERNET SAUVIGNON

49.45 750ml 13.15 Petit bottle

(Central Valley, Chile | 12.5% alc)

Clean and elegant aromas of plums and blackberries on the nose. Structured with hints of red fruits on the palate and a well-balanced finish

Champagne/Sparkling Wine

BY BOTTLE ONLY (750ml)

VEUVE CLICQUOT BRUT

139.50

VALDO - PROSECCO DOC EXTRA DRY

(Champagne, France | 12% alc)

Perfect balance of structure and finesse. Golden-yellow, with a foaming necklace of tiny bubbles, balance between the fruity aromas coming from the grape varieties and the (Treviso, Veneto - Italy | 11% alc)

VINTAGE 2022

Light straw yellow colour with greenish reflections. Fruity bouquet of ripe apples, and acacia flowers. Fruity with a bright, refreshing and zesty finish.

MOET & CHANDON BRUT IMPERIAL

(Champagne, France | 12% alc)

Perfect balance of Pinot Noir, Chardonnay and Pinot Meunier. Bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes

ERNEST RAPENEAU - VINTAGE

102.95

VINTAGE CHAMPAGNE 2016

from wine connection

(Champagne, France | 12% alc)

Frank and powerful honey and spiced bread aromas with dried apricot fruits notes. Fresh and crispy with a very long finish. Well balanced structure; Rich and aromatic finish.

Rosé

VINTAGE 2022

BY BOTTLE ONLY (750ml)

FAT BASTARD - ROSÉ IGP

(Pays d'Oc, Languedoc - France | 12.5% alc)

Intense pink colour with purple-blue hues. Complex and expressive bouquet with intense raspberry and strawberry notes. Round and full on the palate with ripe red fruits and a long, fresh finish.

VALDO "ELEVANTUM" ROSÉ -PROSECCO DOC BRUT

54.50 from wine connection

(Veneto, Italy | 11% alc)

Soft, bright pink reminiscent of wild rose petals. The bouquet is floral and delicately fruity, with hints of apple, pear and small red fruits. Dry, Harmonious, persistent and pleasantly fruity