

MISS KNEADY EATERY

SMALL PLATES

WOOD FIRED BREAD \$7
Evoo, sea salt, aged balsamic (gfo)

SAGANAKI \$13
Fig Jam, lemon

CHICKEN WINGS \$12
Kneady smokey sauce

GARLIC & CHEESE PIZZA \$15 (gfo)

BURRATA CAPRESE \$16
heirloom tomatoes, basil, evoo (v,gf)

CALAMARI FRITTE \$14
avocado, garlic & paprika oil

LAMB SKEWER (3) \$14
chimmi churri & minted yoghurt (gf)

ARANCINI (3) \$10
roast garlic aioli

PROSCIUTTO SALAD \$16
rockmelon, rocket, balsamic, buffalo mozzarella (gf)

SIDES

TRIPLE COOKED CHIPS \$9
parmesan, thyme, truffle salt (gf/v)

GARDEN SALAD \$9
radish, cherry tomato, green beans, Italian dressing (gf/v)

ASPARAGUS \$9
dukkah egg & hazelnut crumb (gf)

BEER BATTERED CHIPS \$9
chipotle mayo (v)

(GF) GLUTEN FREE
(V) VEGETARIAN
(GFO) GLUTEN FREE OPTION

PASTA

GNOCCHI SORRENTINA \$26
napoli, pesto, bocconcini (gfo)

CRISPY GNOCCHI \$27
pancetta, tuscan kale, pumpkin puree & goat's cheese

RIGATONI LAMB RAGU \$28
thyme, olive, napoli salsa verde & whipped ricotta (gfo)

LINGUINI MARINARA \$32
seafood mix, spicy prawn oil, cherry tomato, dill & lemon (gfo)

SPINACH & RICOTTA RAVIOLI \$27
pumpkin, stracciatella cheese, fig jam, sage burnt butter sauce, hazlenut

MAINS

350G BEEF RIB EYE \$38
café de paris butter. Triple cooked Chips, garden salad (gf)

GRILLED CALAMARI \$26
pesto, house dried tomato, olives, roasted kipfler, light leaf salad (gf)

SPICED CHICKEN SALAD \$26
grilled chicken, roasted cauliflower, greens, toasted almonds, feta, sesame seed, quinoa, pomegranate, pumpkin hummus & a spiced yogurt

CHICKEN PARMIGIANA \$28
bone in, prosciutto, roast tomato sauce, mozzarella & beer battered chips

VEAL SCALLOPINI \$34
Marinated veal medallions, pink peppercorn & mushroom ragu, parsnip potato mash

FISH OF THE DAY \$MP
Please ask friendly wait staff

PIZZA

MARGHERITA \$19
italian tomatoes, parmesan, basil & mozzarella

BUFFALA \$25
italian tomatoes, parmesan, basil, cherry tomatoes & buffalo mozzarella (ADD prosciutto +\$6)

SHROOMS \$23
mushroom truffle spread, mozzarella, mixed mushrooms, Taleggio, truffle oil, basil + balsamic

PRAWN \$25
italian tomatoes, garlic & chilli prawns, spinach, cherry tomatoes & parmesan

PORK BELLY \$24
wood fired pork belly, fig jam, mozzarella, rocket + radicchio

LAMB \$24
italian tomatoes, lamb shoulder, spanish onion, olives, cherry tomatoes, mozzarella, basil & yoghurt

CAPRICCIOSA \$23
italian tomatoes, mushrooms, olives, mozzarella & ham

PICCANTE \$23
italian tomatoes, hot salami, pickled chilli, mozzarella & basil

VEGETARIAN \$23
italian tomatoes, zucchini, pumpkin, peppers spanish onions & olives

PUMPKIN \$24
pumpkin puree, roast peppers, pesto, buffalo mozzarella, basil

PEAR & GORGONZOLA \$24
prosciutto, mozzarella, pear, gorgonzola, basil & balsamic

PROSCIUTTO \$25
italian tomatoes, prosciutto, rocket, basil, mozzarella & balsamic

ADD VEGAN CHEESE + \$3
ADD GLUTEN FREE BASE + \$4



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