

SMALL PLATES

WOOD FIRED BREAD \$7

Evoo, sea salt, aged balsamic (gfo)

BURRATA CAPRESE \$16

heirloom tomatoes, basil, evoo (v,gf)

CALAMARI FRITTE \$14

avocado, garlic & paprika oil

LAMB SKEWER (2) \$14

chimmi churri & minted yoghurt (gf)

ARANCINI (3) \$10

roast garlic aioli

PROSCIUTTO SALAD \$16

rockmelon, rocket, balsamic, buffalo mozzarella (gf)

CHICKEN WINGS \$13

kneady smokey sauce

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

MISS KNEADY EATERY

PASTA

PUMPKIN RISOTTO \$26

green pea, truffle, chilli & taleggio (gf)

GNOCCHI SORRENTINA \$26

napoli, rocket & basil pesto, bocconcini (gfo)

CRISPY GNOCCHI \$27

pancetta, cavollo nero & goat's cheese

LAMB PARPADELLE RAGU \$28

thyme, olive, salsa verde & whipped ricotta (gfo)

LINGUINI MARINARA \$32

seafood mix, spicy prawn oil, cherry tomato, dill & lemon (gfo)

MUSHROOM RAVIOLI \$31

confit duck leg & masala sauce

MAINS

350G BEEF RIB EYE \$38

café de paris butter. Triple cooked sebaogoes, garden salad (gf)

GRILLED CALAMARI \$26

pesto, house dried tomato, olives, roasted kipfler, light leaf salad (gf)

CHICKEN PARMIGIANA \$28

bone in, prosciutto, roast tomato sauce, mozzarella & beer battered chips

PORCHETTA \$32

rolled crispy pork belly, nduja, citrus & fennel salad, parsnip puree (gf)

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)

CALZONE \$23

ham, ricotta, basil, mushrooms, topped with mozzarella & Italian tomatoes

SHROOMS \$23

mushroom truffle spread, mozzarella, mixed mushrooms, Taleggio, truffle oil, basil + balsamic reduction

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

MORTADELLA \$23

pistachio pesto, mortadella, mozzarella, ricotta & basil

PUMPKIN \$23

pumpkin puree, roast peppers, pesto, ricotta, mozzarella, basil

PEAR & GORGONZOLA \$24

prosciutto, mozzarella, pear, gorgonzola, basil & balsamic

ADD VEGAN CHEESE + \$3

ADD GLUTEN FREE BASE + \$4



MISS KNEADY
EATERY