



F U N C T I O N S & E V E N T S

Kneading ruby is a casual modern take on a pizzeria, featuring rustic dishes & authentic traditional pizzas made with fresh locally sourced produce, designed to share. The food is accompanied by an impressive wine & cocktail selection complimenting the flavours of the menu.

For any enquiries please contact us on 02 4229 7829
or email eat@kneadingruby.com.au

\$ 5 0 F E E D M E M E N U

STARTERS

GARLIC BREAD (V, DFO, VGNO)

FRIED OLIVES (V)
Feta

SMALLS

PROSCIUTTO (GFO, DF)
Stracciatella • Grissini

ALMOND RICOTTA (V, GF, DF, VGN,)
Cauliflower • Fried Kale • Mint Oil •
Aleppo Pepper

POLENTA CHIPS (V, GF)
Cacio e Pepe

LARGES

GNOCCHI (VO)
Pancetta • Goats cheese • Peas •
Spinach • Lemon butter

PORK COTOLETTA (GF, DFO)
Lemon butter • Capers • Feferoni

ROCKET SALAD (GF, V, DFO, VGNO)
Pear • Parmesan • Lemon

SELECTION OF PIZZA
From our menu



\$ 6 5 F E E D M E M E N U

STARTERS

GARLIC BREAD (V, DFO, VGNO)

FRIED OLIVES (V)
Feta

SMALLS

CRUDO (GF, DF, 🐟)
Nectarine • Grapefruit Vinaigrette •
Tarragon

PROSCIUTTO (GFO, DF)
Stracciatella • Grissini

ALMOND RICOTTA (V, GF, DF, VGN,)
Cauliflower • Fried Kale • Mint Oil •
Aleppo Pepper

LARGES

CASARECCE (V, GFO, DFO, VGNO)
Vine Tomato • Almond • Mint • Pecorino
Sardo

BEEF FILLET (GF, DF, 🐟)
Cavolo Nero • Black Olive Tapenade

ROCKET SALAD (GF, V, DFO, VGNO)
Pear • Parmesan • Lemon

SELECTION OF PIZZA
From our menu

DESSERT

TIRAMISU



\$ 6 5 C A N A P É P A C K A G E

PRIVATE ROOM ONLY | MIN 50 PERSONS

M E A T & C H E E S E D I S P L A Y

ARRIVAL MEAT & CHEESE DISPLAY WITH CHEFS CHEESE SELECTION, CURED MEATS, SEASONAL FRUIT & CRACKERS.

C A N A P É S (SELECT 6 OPTIONS)

PUMPKIN FRITTA (V, GF, DFO, VGNO)

Mustard Mayo • Cayenne Pepper

FRIED OLIVES (V)

Feta

CRUDO (GF, DF, 🌱)

Nectarine • Grapefruit Vinaigrette • Tarragon

PROSCIUTTO (GFO, DF)

Stracciatella • Grissini

ALMOND RICOTTA (V, GF, DF, VGN)

Cauliflower • Fried Kale • Mint Oil • Aleppo Pepper

POLENTA CHIPS (V, GF)

Cacio e Pepe

GNOCCHI (VO)

Pancetta • Goats cheese • Peas • Spinach • Lemon butter

CASARECCE (V, GFO, DFO, VGNO)

Vine Tomato • Almond • Mint • Pecorino Sardo

SPAGHETTI VONGOLE (GFO, DFO, 🌱)

Parsley • Garlic • Chilli

PORK COTOLETTA (GF, DFO)

Lemon butter • Capers • Feferoni

BEEF FILLET (GF, DF, 🌱)

Cavolo Nero • Black Olive Tapenade

SELECTION OF PIZZA

From our menu

CHEESECAKE

TIRAMISU

ADDITIONAL MENU ITEMS CHARGED PER ADDITIONAL ITEM

MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY PRICING SUBJECT TO CHANGE



DRINKS PACKAGES

MIN 6 PERSONS | WHOLE GROUP ONLY

\$50-2HOURS | \$70-3HOURS | \$90-4HOURS

3 & 4 HOUR PACKAGES NOT AVAIL FOR STANDARD RESTAURANT BOOKINGS BEFORE 8PM

WHITE

2023 MONTE TONDO MITO SOAVE
VENETO, ITALY

RED

2022 AQUILANI SANGIOVESE IGT
PUGLIA, ITALY

ROSE

2022 BROKENWOOD ROSATO
MCLAREN VALE, SA

SPARKLING + \$5 PP

2023 PALLONCINO PROSECCO
MURRAY DARLING, NSW

PREMIUM UPGRADE + \$25 PP

WINE UPGRADE TO INCLUDE ALL MENU BEERS AS WELL AS PREMIUM WINES:

2022 THE PASS SAUVIGNON BLANC MARLBOROUGH, NZ

2023 PALLONCINO PROSECCO MURRAY DARLING, NSW

2022 DANDELION 'LIONHEART' SHIRAZ BAROSSA VALLEY, SA

SPIRITS UPGRADE + \$30 PP

MAKERS MARK BOURBON, FOUR PILLARS GIN, SEACLIFF VODKA, HAVANA CLUB
WHITE RUM, SAILOR JERRYS SPICED RUM, STARWOOD TWO FOLD WHISKEY

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY PRICING SUBJECT TO CHANGE

BEER & CIDER

FIRST LIGHT XPA (TAP)
NEW SOUTH WALES

CORONA LAGER
MEXICO

LITTLE CREATURES 'ROGER'
AMBER ALE MID STRENGTH 3.8%
WESTERN AUSTRALIA

DARKES CIDER
NEW SOUTH WALES

NON-ALCOHOLIC

SOFT DRINKS, JUICES, TEA & COFFEE

