



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 5 S E T M E N U

GARLIC BREAD (V, DFO, VGNO)

POLENTA CHIPS (V, GF) Cacio e Pepe

HEIRLOOM TOMATOES (V, GF, DF, VGN) Stone Fruit • Vanilla • Almond • Chilli • Basil

SALAME MISTO (GF, DF) Compressed Melon • Olive Oil

GNOCCHI (VO) Pancetta • Goat's Cheese • Peas • Spinach • Lemon Butter

PORK COTOLETTA (GF, DFO) Lemon Butter • Capers • Fefferoni

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

SELECTION OF PIZZA From our menu



\$ 6 9 S E T M E N U

GARLIC BREAD (V, DFO, VGNO)

FRIED OLIVES (V) Feta

HEIRLOOM TOMATOES (V, GF, DF, VGN) Stone Fruit • Vanilla • Almond • Chilli • Basil

CRUDO (GF, DF, ✎) Mandarin Vinegar • Cucumber • Chilli Oil • Sea Spray

SALAME MISTO (GF, DF) Compressed Melon • Olive Oil

MAFALDINE (V, GFO, DFO, VGNO) Mixed Mushroom • Confit Eschalot • Garlic • Dill • Lavor Oil

BEEF FILLET (GFO, DF, ✎) Bagna Cauda • Daikon • Jus

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

SELECTION OF PIZZA From our menu

TIRAMISU Mascarpone • Savoiardi • Montenegro • Espresso Sabayon • Pistachio Praline

\$ 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)

MORTADELLA SKEWER (GF, DF)

Pistachio • Honey • Lemon Oil

FRIED OLIVES (V)

Feta

POLENTA CHIPS (V, GF)

Cacio e Pepe

HEIRLOOM TOMATOES (V, GF, DF, VGN)

Stone Fruit • Vanilla • Almond • Chilli • Basil

CRUDO (GF, DF, ➔)

Mandarin Vinegar • Cucumber • Chilli • Sea Spray

SALAME MISTO (GF, DF)

Compressed Melon • Olive Oil

GNOCCHI (VO)

Pancetta • Goat's Cheese • Peas • Spinach • Lemon Butter

MAFALDINE (V, GFO, DFO, VGN)

Mixed Mushroom • Confit Eschalot • Garlic • Dill • Laver Oil

CONCHIGLIE (GFO, DFO, ➔)

Beef Shin Ragu • Peroni • San Marzano • Smoked Chilli • Cavolo Nero • Parmigiana Reggiano

PORK COTOLETTA (GF, DFO)

Lemon Butter • Capers • Fefferoni

BEEF FILLET (GFO, DF, ➔)

Bagna Cauda • Daikon • Jus

SELECTION OF PIZZA

From our menu

TIRAMISU

Mascarpone • Savoiardi • Montenegro • Espresso Sabayon • Pistachio Praline

ADDITIONAL MENU ITEMS AVAILABLE AT A LA CARTE PRICING. MENU ITEMS SUBJECT TO SEASONAL AVAILABILITY



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

