



## FUNCTIONS & EVENTS

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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](mailto:eat@kneadingruby.com.au)

# \$ 5 5 S E T M E N U

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## **GARLIC BREAD** (V, DFO, VGNO)

## **POLENTA CHIPS** (V, GF) Cacio e Pepe

## **ALMOND RICOTTA** (V, GFO, DF, VGN) Fried Broccoli • Crispy Garlic • Carrot Oil

## **PROSCIUTTO SAN DANIELE** (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

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## **GARLIC BREAD** (V, DFO, VGNO)

## **FRIED OLIVES** (V) Feta

## **ALMOND RICOTTA** (V, GFO, DF, VGN) Fried Broccoli • Crispy Garlic • Carrot Oil

## **CRUDO** (GF, DF, >P) Mandarin Vinegar • Cucumber • Chilli Oil • Sea Spray

## **PROSCIUTTO SAN DANIELE** (GF, DF) Compressed Melon • Olive Oil

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

## **BEEF FILLET** (GFO, DF, >P) 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

## MEAT & CHEESE DISPLAY

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

## C A N A P É S (SELECT 6 OPTIONS)

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### MORTADELLA SKEWER (GF, DF)

Pistachio • Honey • Lemon Oil

### FRIED OLIVES (V)

Feta

### POLENTA CHIPS (V, GF)

Cacio e Pepe

### ALMOND RICOTTA (V, GFO, DF, VGN)

Fried Broccoli • Crispy Garlic • Carrot Oil

### CRUDO (GF, DF, ➔)

Mandarin Vinegar • Cucumber • Chilli • Sea Spray

### PROSCIUTTO SAN DANIELE (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 • Lavar 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



# 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

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2023 MONTE TONDO MITO SOAVE  
VENETO, ITALY

## RED

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2022 AQUILANI SANGIOVESE IGT  
PUGLIA, ITALY

## ROSE

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2022 BROKENWOOD ROSATO  
MCLAREN VALE, SA

## SPARKLING + \$5 PP

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2023 PALLONCINO PROSECCO  
MURRAY DARLING, NSW

## PREMIUM UPGRADE + \$25 PP

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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

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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

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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

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SOFT DRINKS, JUICES, TEA & COFFEE

