



## 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 9 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

## C A N A P E S

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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 • Lavor 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

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MIN 6 PERSONS | WHOLE TABLE ONLY

**\$50-2HOURS | \$75-3HOURS | \$95-4HOURS**

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

## WHITE

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2024 SOAVE CASTELL NORVO DEL GARDA  
VENETO, ITALY

## RED

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2024 AQUILANI SANGIOVESE IGT  
TUSCANY, ITALY

## ROSÉ

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2025 BROKENWOOD ROSATO  
MCLAREN VALE, SA

## SPARKLING + \$5 PP

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2024 PALLONCINO PROSECCO  
MURRAY DARLING, NSW

## PREMIUM WINE UPGRADE

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WINE UPGRADE INCLUDES ALL STANDARD MENU ITEMS AS WELL AS PREMIUM WINES:

2024 PALLONCINO PROSECCO MURRAY DARLING, NSW  
2023 FAZI BATTAGLIA 'TITULUS' VERDICCHIO DI JESI MARCHE, ITALY  
2022 LANGMEIL 'LEGENDARY' CABERNET SHIRAZ BAROSSA VALLEY, SA

## SPIRITS UPGRADE

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FOUR PILLARS DRY GIN | HEADLANDS SEACLIFF VODKA | ESPOLON BLANCO  
TEQUILA | STARWARD TWO-FOLD WHISKEY | MAKERS MARK BOURBON |  
HAVANA CLUB BLANCO RUM | SAILOR JERRY SPICED RUM

## BEER & CIDER

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FIRST LIGHT XPA  
NEW SOUTH WALES

CORONA LAGER  
MEXICO

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

DARKES HOWLER APPLE CIDER NEW  
SOUTH WALES

## NON-ALCHOLIC

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SOFT DRINKS, JUICES, TEA & COFFEE

