



FUNCTIONS & EVENTS

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 • Persimmons • Grissini

SMOKED ALMOND RICOTTA (V, DF, VGN, GFO)
Confit Dutch Carrots • Beans • Chilli Oil

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, ✎)
Pickled Beetroot • Charred Kombu Oil •
Sea Blite

PROSCIUTTO (GFO, DF)
Stracciatella • Persimmons • Grissini

SMOKED ALMOND RICOTTA (V, DF, VGN, GFO)
Confit Dutch Carrots • Beans • Chilli Oil

LARGES

RIGATONI (V, GFO, DFO, VGNO)
Swiss Brown Mushroom Ragu • Walnuts •
Parmesan • Parsely • Citrus Oil

LAMB SHOULDER (GF, DF)
Alla puttanesca

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, VGN, GFO)

Mustard Mayo • Cayenne Pepper

FRIED OLIVES (V)

Feta

CRUDO (GF, DF, ✎)

Pickled Beetroot • Charred Kombu Oil • Sea Blite

PROSCIUTTO (GFO, DF)

Stracciatella • Persimmons • Grissini

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

Confit Dutch Carrots • Beans • Chilli Oil

POLENTA CHIPS (V, GF)

Cacio e Pepe

GNOCCHI (VO)

Pancetta • Goats cheese • Peas • Spinach • Lemon butter

RIGATONI (V, GFO, DFO, VGN)

Swiss Brown Mushroom Ragu • Walnuts • Parmesan • Parsely • Citrus Oil

LINGUINE (GFO, DF)

Prawn ragu • Cherry tomato • Chilli • Garlic • Seafood demi glacé

PORK COTOLETTA (GF, DFO)

Lemon butter • Capers • Feferoni

SELECTION OF PIZZA

From our menu

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

2022 RICCA TERRA 'ONE TRICK PONY'
FIANO BLEND RIVERLAND, SA

RED

2021 RICCA TERRA 'LUCKY LONG SHOT'
TEMPRANILLO BLEND RIVERLAND, SA

SPARKLING

CONTINENTAL PLATTER PROSECCO
KING VALLEY, VIC

ROSE + \$5 PP

2022 BROKENWOOD ROSATO MCLAREN
VALE, SA

PREMIUM UPGRADE + \$25 PP

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

2022 THE PASS SAUVIGNON BLANC MARLBOROUGH, NZ

2022 BROKENWOOD ROSATO MCLAREN VALE, SA

2022 UNICO ZELO 'TRUFFLE HOUND' CLARE VALLEY, SA

SPIRITS UPGRADE + \$30 PP

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

BEER & CIDER

ROTATING TAP BEER
VARIOUS

CORONA LAGER
MEXICO

ICHNUSA LAGER
ITALY

PERONI 3.5% MID-STRENGTH
ITALY

APPLE THIEF 'PINK LADY' CIDER
NEW SOUTH WALES

NON-ALCOHOLIC

SOFT DRINKS, JUICES, TEA & COFFEE

