

KNEAD DINNER

BREAD & STARTERS

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| Wood-fired bread, evoo, 10y.o. balsamic (gfo) | 10 |
| Catalain tomato, grilled sourdough, basil (gfo) | 8 |
| Mt Zero olives, fennel & citrus (gf) | 12 |
| Sweet & sour local peppers (gf) | 7 |
| Burnt aubergine dip, pinenut & molasses (gf) (contains pinenuts) | 9 |
| Saffron arancini, local honey | 11 |
| Grilled cpurgette. balsamic, hazelnut (gf) (contains hazelnut) | 11 |
| Grilled scarmoza, black pepper (gf) | 9 |
| Burrata, black salt & evoo (gf) | 18 |
| Chargrilled Fremantle octopus, njuda (gf) | 12 |
| Grass fed lamb ribs, campari (gf) | 9 |
| Salumi (Shaved to order) | |
| Prosciutto Di Parma | 9 |
| Capocollo | 11 |
| Salami Sorpresa | 9 |
| Cacciatore | 9 |
| Selection of anti-pasto classic | 12 p.p. |
| Selection of anti-pasto vegano | 12 p.p. |

VEGETABLES, GRAINS & PULSES

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| Heirloom Tomato Salad | 15 |
| Buffalo di campagna, picked shallot, basil, 10y.o. balsamic (gf) (vo: soy mozzarella) | |
| Watercress & Avocado Salad | 15 |
| Red quinoa, pistachio, goat's cheese, orange blossom (gf) (vo: nut cheese) (contains nuts: pistachio) | |
| Wood Roasted Butternut & Parsnip | 15 |
| Burnt aubergine, confit chilli, freekah, basil, toasted seeds & pomegranate molasses (gf) (v) | |
| Warm Salt Baked Beetroot Salad | 15 |
| Smoked labneh, kohlrabi, green apple, greens, pickled walnut & mandarin oil (gf) (contains nuts: walnuts) | |

CONTORNI

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| Crushed new potato, pink peppercorn, capers, herbs (v) | |
| Chargrilled Broccolini, red quinoa, goat's cheese, vincotto | |
| Green leaf & radish salad, 10y.o. balsamic | |
| Fries, roast tomato aioli (v) | |

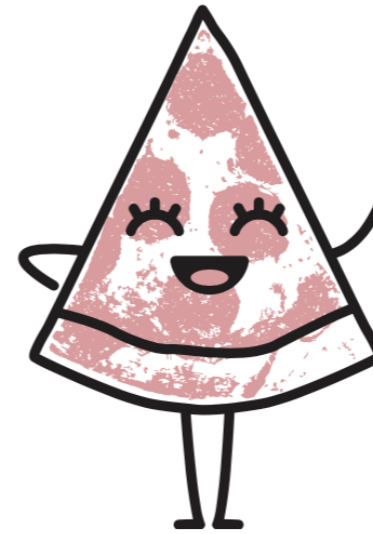
PIZZA

Traditional
Our traditional base is made with 00 flour, san marzano tomatoes, filter water & black lava salt.

Original Recipe Gluten Free
Our gluten free base is made with specially grown gluten free flour, san marzano tomatoes, filtered water & black lava salt.

Kneaded by hand + made with love!

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| Margherita Classico | 16 |
| Italian tomatoes, mozzarella, basil | |
| Margherita Vegano | 16 |
| Italian tomatoes, soy mozzarella, basil | |
| Margherita + Classico or Vegano with the add ons you knead | |
| Olives/ Mushrooms/ Rocket/ Salted Anchovies/ Wood roasted peppers | 3.5 |
| Wood roasted eggplant/ Wood roasted Pumpkin/ Hot Salami/ Mild Salami | 4.5 |
| Prosciutto / Parma Ham/ Cotichino sausage / Buffalo Mozzarella | 6 |
| Vegetariana | 22 |
| Italian tomatoes, mozzarella, zucchini, wood roasted eggplant, mushrooms, cherry tomato (vo) | |
| Funghi | 23 |
| Mushroom truffle spread, mozzarella, mixed mushroom, taleggio, truffle oil, basil, balsamic reduction (vo) | |
| Zucca | 21 |
| Wood roasted pumpkin, basil & kale pesto, fried cauliflower, almond fetta (v) | |
| Scampi | 25 |
| Garlic & chilli prawns, spinach, cherry tomatoes, parmesan, Italian tomatoes | |
| Salsiccia | 22 |
| Italian sausage, porcini, parsley, chilli, mozzarella, basil | |
| Pepperoni | 23 |
| Hot Salami, pancetta, cherry tomatoes, chilli, mozzarella, basil, Italian tomatoes | |
| Angello | 24 |
| Slow roasted lamb shoulder, spanish onion, olives, cherry tomato, herb yogurt, mozzarella, basil, Italian tomatoes | |
| Porchetta | 23 |
| Wood roasted porchetta, fig jam, mozzarella, rocket | |
| Prosciutto | 25 |
| Shaved to order prosciutto di Parma, mozzarella, rocket, basil, Italian tomatoes | |
| Quattro Stagioni | 25 |
| Spicy Italian sausage, mild salami, ham, prosciutto di Parma mozzarella, Italian tomatoes | |



Little Miss Cheesy



Little Miss Vino

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PASTA

Handmade pastas kneaded in house, we also hand roll and knead our own gluten free pasta

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| Cacio e Pepe Spaghetti | 21 |
| Black Pepper, pecorino romano DOP | |
| Lemon & Goats Cheese Ravioli | 22 |
| Pink peppercorn butter | |
| Sweet Potato & Gnocchi | 24 |
| Pan fried with zucchini, radicchio, tomato emulsion, gorgonzola & vincotto | |
| Autumn Pappardelle Verde | 28 |
| Portobello, grilled aubergine, courgette, chilli, white wine & pecorino | |
| Blue Spirulina Tagliatelle | 32 |
| Local king prawns, blue swimmer crab, garlic, chilli, cherry tomato, prawn oil & pangrattato | |
| Braised Duck Orecchiette | 31 |
| Speck, garden peas, fresh tomato, gremolata & reggiano | |
| 36 hour Beef Shin Rigatoni Ragu | 28 |
| Chilli, oregano & reggiano | |

Substite house made gluten free pasta (Spaghetti, Casarecce, Gnocchi+2)

SECONDI

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| Wood Roasted Free Range Porchetta | 34 |
| Rolled in ndjua, salsa verde & parsnip (gf) | |
| Market Fish | MP |
| Pancetta & cannellini bean xassoulet, tuscan kale, lemon (gf) | |
| Pan Fried Milk Fed Veal Herb & Macadamia Schnitzel | 32 |
| Crushed new potatoes, caper & pink peppercorn, lemon aioli | |
| Chargrilled Aubergine Rolls | 26 |
| Stuffed with mozzarella, roasted tomato sugo, black olive tapenade & basil (gf) (vo: soy mozzarella) | |

CARNE

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| <i>From the grill, served with crushed new potatoes, verde butter & jus</i> | |
| 200g Cape Grim Beef Fillet | 28 |
| 300g Cape Grim 150-day grain fed Scotch Fillet | 36 |
| 330g Cape Grim 150-day grain fed Porterhouse | 34 |

TO SHARE

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| Roast Lamb Shoulder | 45 |
| Roast butternut & parsnip salad, horseradish jus | |
| Half Roast Corn Fed Chicken | 38 |
| Pinenut & olive bread sauce, green salad & fries | |