

# BRUNCH MENU

## BREAKFAST

### SMASHED AVO \$20

Heirloom tomatoes, poached eggs, buffalo mozzarella w/ balsamic

### MUSHROOM MEDLEY \$22

Mixed mushrooms, lemon ricotta whip, poached eggs, truffle oil

### ROSTI \$24

Smoked salmon, house made rosti, chive cream fraiche, poached eggs

### BIG BREAKFAST \$24

Poached, fried or scrambled, bacon, chorizo, avo, mushroom, hash & relish

### CHILLI SCRAMBLE \$21

Calabrian chilli scramble, crumbled fetta, spring onion & chorizo crumbs

### BREAKFAST BURGER \$18

Egg, bacon, cheese, bbq sauce, hash

## LUNCH

### GRILLED CHICKEN SALAD \$25

Grilled marinated chicken, spinach, quinoa, kale, pepitas, feta, crispy shallots & sumac yoghurt

### FRIED CALAMARI SALAD \$26

Butter lettuce, pickled shallots, tomatoes, caper berry & lemon aioli

### LAMB GRAIN SALAD \$26

Mixed grains, pulled lamb, mint yoghurt & lemon dressing

### KNEAD ME CHEESEBURGER \$24

Beef pattie, cheese, lettuce, pickles, ketchup, aioli, milk bun & fries

### GNOCCHI SORRENTINA \$28

Slow roasted tomatoes, pesto, striaciatella & fresh basil

### PAPPARDELLE RAGU \$30

Slow braised short rib ragu & green ricotta

### SEAFOOD MARINARA \$34

White wine, linguine, prawns, scallops, mussels, calamari & pangratatto

## BEERS

### ON TAP - POT 9 | PINT 12.5

Stone & Wood  
Carlton Draught  
Peroni

### BOTTLE

Peroni Leggera 8  
Victoria Bitter 8  
Asahi Super Dry 9  
Corona 9  
Single Fin Summer Ale 10  
Menebrea 11

## COCKTAILS

ESPRESSO MARTINI 10

MIMOSA 10

PEACH BELLIN :

APEROL SPRITZ

## WINES

### SPARKLING

Jansz Cuvee Brut, NV Tasmania  
12 | 50  
Dal Zotto Prosecco, Yarra  
Valley 12 | 48

### WHITE

Catalina Sounds Sauv Blanc, Nz  
12 | 50  
Principato Pinot Grigio,  
Venice, Italy 12 | 50  
Fat Bastard Chardonnay, Usa  
11 | 48  
Innocent Bystander Pink  
Moscato, Yarra Valley 10 | 48

### RED

Hand Picked Pinot Noir,  
Mornington 11 | 52  
Dal Zotto Sangiovese, Yarra  
Valley 12 | 50  
Heathcote Shiraz, Heathcote  
10 | 46

MISS  
KNEADY  
EATERY

# BRUNCH ME BRUNCH MENU

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## PIZZA

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· AVAILABLE FROM 11 AM ·

|   |             |
|---|-------------|
| <b>MARGHERITA</b>   | <b>\$19</b> |
| Crushed Italian tomatoes, basil & mozzarella                  |             |
| <b>BUFFALA</b>  | <b>\$25</b> |
| Parmesan, basil & buffalo mozzarella<br>(Add prosciutto +\$6) |             |
| <b>PEAR &amp; GORGONZOLA</b>                                  | <b>\$24</b> |
| Prosciutto di Parma, mozzarella, pear, gorgonzola & balsamic  |             |
| <b>CAPRICCIOSA</b>  | <b>\$23</b> |
| Crushed Italian tomatoes, mushrooms, olives, mozzarella & ham |             |

**SHROOMS** **\$23**  
Mushroom truffle spread, mozzarella, mixed mushrooms, taleggio cheese, truffle oil, basil & balsamic reduction

**ITALIAN SAUSAGE** **\$24**  
Crushed Italian tomatoes, mozzarella, pork & fennel sausage, roast peppers, onion & chilli

**LAMB** **\$24**  
Slow roasted lamb shoulder, crushed Italian tomatoes, onion, olives, cherry tomatoes, mozzarella, basil & herb yoghurt

**VEGETARIAN** **\$22**  
Crushed Italian tomatoes, capsicum, mushrooms, onion, olives, oregano, mozzarella & basil

**PEPPERONI** **\$24**  
Crushed Italian tomatoes, hot salami, pancetta, cherry tomato, fresh chilli, basil & mozzarella

**MEXICANA** **\$24**  
Crushed Italian tomatoes, hot salami, capsicum, mushrooms, onion, pineapple, chilli, mozzarella & basil

**PUMPKIN PIZZA** **\$24**  
Pumpkin puree, roast peppers, zucchini, rocket pesto, basil & buffalo mozzarella

**PORK BELLY** **\$23**  
Fig jam, pork belly, parmesan, mozzarella & rocket

GLUTEN FREE BASE +\$3

VEGAN CHEESE +\$3

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## DESSERT

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**ITALIAN DONUTS** **\$14**  
W/ nutella & salted caramel

**TIRAMISU** **\$14**  
W/ marsala, lavazza coffee, savoiardi & amaretto biscuit

**PANNA COTTA** **\$12**  
Balsamic strawberries & pistachio crumb

**NUTELLA CALZONE** **\$14**  
W/ raspberry jam

**CREME ESPRESSO** **\$10**

- MISS -  
**KNEADY**  
EATERY