

 KNEAD
**WEDNESDAY NIGHT
MENU**

Roasted butternut pumpkin & thyme arancini, aioli (3)	19
Crumbed King George whiting fillet, aioli, fennel & dill salad	17
Coffin bay oysters - Killpatrick (6)	18
Coffin bay oysters - Natural (6)	15
House fries & sea salt	12

Yearling eye fillet, smoked bacon jam, fresh horseradish	30
Free range chicken breast, chorizo & corn succotash	25
Grilled pork tenderloin, roasted cauliflower puree, sage crumb	25
Slow cooked Persian lamb ragout, rigatoni, eggplant pickle, pine nuts	25
Harissa roasted pumpkin, goats curd, preserved lemon & pepitas	25
Marble score 6-7 scotch fillet, sage & lemon	45

All meals served with House Made Sourdough, Roasted Winter
Vegetables & Green Leaf Salad, Mustard Vinaigrette
Shared to the table

KIDS UNDER 14

Chicken tenderloins & fries	15
Steak & fries	15
Pasta Bolognese & cheese	10
Pasta with butter & cheese	10
Ice cream sundae, chocolate sauce, freckles	10

DESSERT

Traditional crème brulee, pistachio biscotti	15
Affogato	19
Apple & rhubarb crumble, roasted almonds & maple	15
Belgain chocolate mousse, chantilly cream, berries	15

Chocolate Mousse \$10 when ordered with mains



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Bookings Essential kneadbarossa.com



WINES BY THE GLASS

Jansz Premium Sparkling	16
Tacherons Chardonnay	16
White wine of the week	16
Rose of the week	16
Thorn Clarke Shiraz	17
Red wine of the week	17
Lost Wolf Fortified Semillion	10

BEERS/ CANS

Great Northern	13
Corona	13
Coopers Pale Ale	13
Pikes Pilsner	13
Sapporo	13
Peroni Red	13
Asahi 3.5	13
Peroni 0%	10
Brookvale Ginger Beer	13
Barossa Cider Co Apple Cider	14
Hard Rated Lemon	14

SPIRITS

Jack Daniels	14
Jameson	14
Monkey Shoulder	14
Sailor Jerry Spiced Rum	14
So... London Dry Gin	14
so... Tropical Gin	14
The Still Co Shiraz Gin	14
So... Vodka	14

NON-ALCHOLIC

Coke	8
Coke No sugar	8
Lemonade	8
Lemon Lime & Bitters	8
San Pellegrino 750ml	10
Aqua Panna 750ml	10