



WEDNESDAY NIGHT MENU

16th of September

Three cheese arancini, semi dried tomato pesto (3)	15
Crumbed King George whiting fillet, pickled red onion, dill & lemon aioli	17
Handmade steamed pork dumplings, chilli, crispy shallots, sweet soy, sesame	17
Coffin bay oysters - Killpatrick (6)	18
Coffin bay oysters - Natural (6)	15

Housemade free range chicken breast schnitzel, sage & bacon butter	25
Grilled pork tenderloin, chipotle sweet potato puree, avocado salsa	25
Handmade cumberland sausages, onion gravy	25
Spinach ravioli, napolitana sauce, olive, basil, pecorino	25
Pure angus eye fillet, traditional dienne sauce	30
MB7 Wagyu scotch fillet, traditional dienne sauce	45
House fries & sea salt	12

All meals served with House Made Sourdough, Roasted 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, frangelico, vanilla bean icecream, coffee	19
Basque cheesecake, chocolate, pistachios	15
Cinnamon & apple custard tart	15

Bookings Essential kneadbarossa.com

Biodegradable Takeaway Containers \$1.50 each