

Sneaky's

1.5% EFTPOS surcharge
additional surcharge applies on public holidays
please inform staff of any dietary requirements

DIETARY REQUIREMENT GUIDE

GF - gluten free

GFO - gluten free option

DF - dairy free

DFO - dairy free option

V - vegetarian

VO - vegetarian option

VE - vegan

VEO - vegan option

SEAFOOD ORIGIN GUIDE

(A) Australian, (I) Imported, (M) Mixed Origin

IG: @sneakys_au | FB: @sneakysrestaurant

SNEAKY'S RESTAURANT

ANTIPASTI

OYSTERS (A)	// natural, GF, DF kilpatrick, GF, DF	4.8 ea 5.0 ea
MIXED OLIVES	// GF, DF, VE	12
PANE DI CASA	// house made focaccia bread with garlic, olive oil, rosemary and salt, DF, VE	14
ARANCINI BALLS	// house made with quattro formaggi with a napoletana sauce, V	19
POLPETTE	// house made Italian meatballs in a napoletana sauce	19
ACCIUGHE	// Spanish anchovies in olive oil, served with chargrilled bread, cherry tomatoes from the vine, and caper berries, GFO	19
CAPRESE	// continental bread, fior di latte, tomato, fresh basil, olive oil, balsamic, GFO, DFO, V, VEO	21
SALSICCE ITALIANE	// house made sausages in a napoletana sauce, served with continental bread, GFO, DFO	22
IMPEPATA DI COZZE (A)	// Port Lincoln Boston Bay mussels, cooked in a garlic and white wine broth, served with continental bread and tomato, GFO, DF	24

SHARE

FLAT BREAD	// with parmesan, GFO	19
SCHIACCIATA	// garlic pizza base, freshly sliced prosciutto with basil, tomato, fior di latte, GFO, DFO, VO	35
BURRATA E PROSCIUTTO	// soft, fresh mozzarella ball, served with prosciutto, tomato, and continental bread, GFO, VO	40
SALUMI BOARD	// a selection of cured meats, GF	44

THE SNEAKY GRAZE	// chef's selection of cured meats, formaggi and a few added extras, GFO // FEEDS 4 PEOPLE	60
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MAINS

- POLLO RIPIENO** // chicken breast on the bone, stuffed with leg ham and asiago cheese, served with a creamy gorgonzola sauce and seasonal vegetables, **GF, DFO** 40
- INVOLTINI** // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction, Kipfler potatoes and asparagus 40
- PANCIA DI MAIALE** // slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction, **GF, DF** 44
- GUANCIA DI MANZO** // beef cheeks braised until tender, served with mash potato, **DFO** 44
- BARRAMUNDI (A)** // Cone Bay barramundi, served on a salad of wild rocket, cherry tomatoes, Spanish onion, and Bulgarian feta, **GF, DFO** 46
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GRILLED

- COSTOLETTE DI MAIALE** // American style pork ribs in Sneaky's sauce, served with hand cut potato chips, **DF** 43
- SOTTOFILETTO DI WAGYU** // 400g Wagyu scotch fillet, served with Kipfler potatoes, and chimichurri sauce, **GF, DF** 79

PASTA

GLUTEN FREE PASTA AVAILABLE	+4.0
NAPOLETANA // spaghetti with a house made tomato sauce, DF, VE	30
PUTTANESCA // spaghetti with capers, olives, and chilli, in a napoletana sauce, DF, VE	34
FUNGHO VEGANO // spaghetti with local Swiss brown and porcini mushrooms, truffle oil, and chilli, DFO, VE	35
RAGU // spaghetti with slow cooked beef ragu in a traditional tomato sauce, DF	36
<i>*may contain bone pieces</i>	
CON POLLO // house made gnocchi with chicken, pumpkin, and pine nuts in a creamy pesto sauce	36
FUNGHI // house made fettuccine with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce	36
MASCARPONE // house made fettuccine with leg ham and peas in a mascarpone cheese sauce	36
AL GUANCIALE // spaghetti with pecorino romano, chilli, guanciale, and broccoli	38
GAMBERI PICCANTE (A) // penne with wild caught Australian prawns, garlic, brandy, chilli, and fresh basil in a rosé sauce, DFO	42
VONGOLE (A) // spaghetti with Coffin Bay cockles, white wine, garlic, and parsley, DF	42
MARINARA (A) // spaghetti with South Australian seafood, garlic, white wine, tomato, and fresh basil, DF	42

RISOTTO

SALSICCIA // Italian continental sausage with asparagus and fontina cheese, GF	38
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PIZZA

ALL OF OUR PIZZAS COME WITH FRESH FIOR DI LATTE CHEESE ON A HOUSE MADE TOMATO BASE

GLUTEN FREE BASES AVAILABLE +5.0

MARGHERITA // basil, v 30
// recommended: add buffalo mozzarella +5.0

NAPOLI // anchovies, olives 32

CAPRICCIOSA // ham, artichoke hearts, mushrooms, olives 32

ANTONIO // salami, provolone, olives, chilli 32

PORK BELLY // pork belly, nduja, onion 32

SALAMINO // salami, gorgonzola 32

PROSCIUTTO PEPI // San Daniele prosciutto, roasted capsicum, onion 32

CARNIVORE // ham, salami, pork belly 32

CASALINGO // Casalingo salami, red onion, roasted capsicum, smoked provola 32

VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicum, v, VEO 32

BIANCA PIZZA

SALSICCIE // Italian sausage, tomato relish, caramelised onion, fior di latte, and basil 32

QUATTRO FORMAGGI // fior di latte, gorgonzola, pecorino, provolone, v 32

FUNGHI // ham, mushrooms, parmesan, provolone, fior di latte 32

SALAMI // salami, ricotta, hot honey, red onion 32

SALAD

SALATE // lettuce, tomato, cucumber, olives, Bulgarian feta, Spanish onion, GF, DFO, V, VEO	18
RUCOLA E PERE // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, rocket GF, DFO, V	24
PANZANELLA // tomato salad, crusty bread, onion, buffalo mozzarella, basil, oregano, GFO, DFO, V, VEO	26
CAESAR // baby cos, crispy pancetta, crouton crumb, parmigiano reggiano, anchovy dressing GF, DFO, V	24

SIDES

GARLIC BREAD // GFO, V	12
HANDCUT POTATO CHIPS // GF, DF, V	14
MIXED VEGETABLES // GF, DF, VE	16

KIDS MENU

12 YEARS OLD & UNDER

SPAGHETTI BOLOGNESE // GFO, DF <i>*may contain bone pieces</i>	16
CHEESE PIZZA // GFO, V	16
HAM & CHEESE PIZZA // GFO, DFO	16
SALAMI & CHEESE PIZZA // GFO, DFO	16
CHICKEN SCHNITZEL & CHIPS	16
CHICKEN NUGGETS & CHIPS	16
FISH & CHIPS (I) // GFO, DFO	16

FEED ME // \$95PP

THE SNEAKY GRAZE // chef's selection of cured meats, formaggi, and a few added extras

ARANCINI BALLS // house made with quattro formaggi, **V**

POLPETTE // house made Italian meatballs in a napoletana sauce

MARGHERITA // wood oven pizza with a house made tomato base, fior di latte, and basil, **V**

ANTONIO // wood oven pizza with a house made tomato base, salami, olives, provolone, and fior di latte

FUNGHI // house made gnocchi with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce, **V**

PANCIA DI MAIALE // slices of slow cooked pork belly with Sneaky's rosé and plum sauce reduction, **GF, DF**

INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction

SALATE // lettuce, tomato, cucumber, olives, Bulgarian feta, Spanish onion, **GF, V**

DRINKS // soft drink, juice, water

KIDS MENU // \$26PP

THE SNEAKY GRAZE // chef's selection of cured meats, formaggi, and a few added extras

CHOICE OF // meal from the kids menu

minimum 4 adults

all guests at table must participate

please make staff aware of any dietary requirements