

Sneaky's

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 - vegetaraian

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	5.0 ea
	kilpatrick, GF, DF	6.0 ea
MIXED OLIVES	// GF, DF, VE	14
PANE DI CASA	// house made foccacia bread with garlic, olive oil, rosemary and salt, served with olive tapenade DF, VE	15
ARANCINI BALLS	// house made with quattro formaggi with a napoletana sauce, V	20
POLPETTE	// house made Italian meatballs in a napoletana sauce	20
ACCIUGHE	// Spanish anchovies in olive oil, served with chargrilled bread, cherry tomatoes from the vine, and caper berries, GFO	20
CAPRESE	// continental bread, fior di latte, tomato, fresh basil, olive oil, balsamic, GFO, DFO, V, VEO	22
SALSICCE ITALIANE	// house made sausages in a napoletana sauce, served with continental bread, GFO, DFO	24
IMPEPATA DI COZZE (A)	// Port Lincoln Boston Bay mussels, cooked in a garlic and white wine broth, served with continental bread and	26

SHARE

FLAT BREAD	// with parmesan, GFO	20
SCHIACCIATA	// garlic pizza base, freshly sliced prosciutto with basil, tomato, fior di latte, GFO, DFO, VO	38
BURRATA E PROSCIUTTO	// soft, fresh mozzarella ball, served with prosciutto, tomato, and continental bread, GFO, VO	42
SALUMI BOARD	// a selection of cured meats, GF	46

THE SNEAKY GRAZE	// chef's selection of cured meats, formaggi and a few added extras, GFO	65
// FEEDS 4 PEOPLE		

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	42
INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction, Kipfler potatoes and asparagus	42
PANCIA DI MAIALE // slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction, GF, DF	46
GUANCIA DI MANZO // beef cheeks braised until tender, served with mash potato, DFO	46
BARRAMUNDI (A) // Cone Bay barramundi, served on a salad of wild rocket, cherry tomatoes, Spanish onion, and Bulgarian feta, GF, DFO	48

GRILLED

COSTOLETTE DI MAIALE // American style pork ribs in Sneaky's sauce, served with hand cut potato chips, DF	45
SOTTOFILETTO DI WAGYU // 400g Wagyu scotch fillet, served with Kipfler potatoes, and chimichurri sauce, GF, DF	84

PASTA

ALL OF OUR PASTAS ARE HOUSE MADE AND COOKED FRESH TO ORDER

GLUTEN FREE PASTA AVAILABLE +4.0

NAPOLETANA // gnocchi with a house made tomato sauce, **DFO, VEO** 34

FUNGHO VEGANO // rigatoni with local Swiss brown and porcini mushrooms, truffle oil, and chilli, **DFO, VE** 37

PUTTANESCA // bucatini with capers, olives, and chilli, in a napoletana sauce, **DF, VE** 38

RAGU // mafaldine with slow cooked beef ragu in a traditional tomato sauce, **DF** 39
**may contain bone pieces*

CON POLLO // gnocchi with chicken, pumpkin, and pine nuts in a creamy pesto sauce 39

FUNGHI // fettuccine with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce 39

MASCARPONE //fettuccine with leg ham and peas in a mascarpone cheese sauce 40

AL GUANCIALE // bucatini with pecorino romano, chilli, guanciale, and broccoli 40

SALSICCIE // rigatoni, Italian continental sausage, baby spinach, chilli, fontina, and light cream 42

GAMBERI PICCANTE (A) // rigatoni with wild caught Australian prawns, garlic, brandy, chilli, and fresh basil in a rosé sauce, **DFO** 45

VONGOLE (A) // bucatini with Coffin Bay cockles, white wine, garlic, and parsley, **DF** 45

MARINARA (A) // bucatini with South Australian seafood, garlic, white wine, tomato, and fresh basil, **DF** 45

RISOTTO

Italian continental sausage with asparagus and fontina cheese, **GF** 39

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 34

CAPRICCIOSA // ham, artichoke hearts, mushrooms, olives 34

ANTONIO // salami, provolone, olives, chilli 34

PORK BELLY // pork belly, nduja, onion 34

SALAMINO // salami, gorgonzola 34

PROSCIUTTO PEPI // San Daniele prosciutto, roasted capsicum, onion 34

CARNIVORE // ham, salami, pork belly 34

CASALINGO // Casalingo salami, red onion, roasted capsicum, smoked provola 34

VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicum, v, VEO 34

BIANCA PIZZA

SALSICCIE // Italian sausage, tomato relish, caramelised onion, fior di latte, and basil 34

QUATTRO FORMAGGI // fior di latte, gorgonzola, pecorino, provolone, v 34

FUNGHI // ham, mushrooms, parmesan, provolone, fior di latte 34

SALAMI // salami, ricotta, hot honey, red onion 34

SALAD

SALATE // lettuce, tomato, cucumber, olives, Bulgarian feta, Spanish onion, GF, DFO, V, VEO	19
RUCOLA E PERE // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, rocket GF, DFO, V	25
CAESAR // baby cos, crispy pancetta, crouton crumb, parmigiano reggiano, anchovy dressing GF, DFO, V	25
PANZANELLA // tomato salad, crusty bread, onion, buffalo mozzarella, basil, oregano, GFO, DFO, V, VEO	27

SIDES

GARLIC BREAD // GFO, V	13
HANDCUT POTATO CHIPS // GF, DF, V	15
MIXED VEGETABLES // GF, DF, VE	16

KIDS MENU

12 YEARS OLD & UNDER

SPAGHETTI BOLOGNESE // GFO, DF <i>*may contain bone pieces</i>	17
CHEESE PIZZA // GFO, V	17
HAM & CHEESE PIZZA // GFO, DFO	17
SALAMI & CHEESE PIZZA // GFO, DFO	17
CHICKEN SCHNITZEL & CHIPS	17
CHICKEN NUGGETS & CHIPS	17
FISH & CHIPS (I) // GFO, DFO	17

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 // \$28PP

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