

MAINS

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| PANCIA DI MAIALE // slow cooked pork belly served with Kifler potatoes & plum sauce reduction | 42 |
| POLLO RIPIENO // chicken breast on the bone stuffed with leg ham and asiago cheese, served with gorgonzola sauce & vegetables | 38 |
| INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce, Kifler potatoes & asparagus | 38 |
| GUANCIA DI MANZO // beef cheeks braised until tender served with mash potato | 42 |
| BARRAMUNDI // Cone Bay Barramundi, wild rocket, cherry tomatoes, onion & Bulgarian feta | 42 |

GRILLED

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| SOTTOFILETTO DI WAGYU // wagyu scotch fillet served with Kifler potatoes & chimichurri sauce | 70 |
| FILETTO D'OCCHIO // eye fillet served with mash potatoes, broccolini & red wine jus | 58 |
| COSTOLETTE DI MAIALE // American style pork ribs in Sneaky's sauce, served with handcut potato chips | 42 |

SIDES

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| GARLIC BREAD | 10 |
| HANDCUT POTATO CHIPS | 12 |
| MIXED VEGETABLES | 15 |

SALAD

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| RUCOLA E PERE // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, rocket | 24 |
| PANZANELLA // tomato salad, crusty bread, onion, buffalo mozzarella, basil, oregano | 24 |
| SALATE // tomato, cucumber, olives, Bulgarian feta, onion | 16 |

PASTA

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| RAGU // spaghetti with slow cooked beef ragu in a San Marzano sauce <i>*may contain bone pieces</i> | 34 |
| CON POLLO // house made gnocchi with chicken, pumpkin & pine nuts in a creamy pesto sauce | 34 |
| FUNGHI // house made fettuccine with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce | 34 |
| MASCARPONE // house made fettuccine with leg ham & peas in a mascarpone cheese sauce | 34 |
| GAMBERI PICCANTE // penne with wild caught Australian prawns, garlic, brandy, chilli & fresh basil in a rosé sauce | 38 |
| VONGOLE // spaghetti with Coffin Bay cockles, white wine, garlic & parsley | 38 |
| MARINARA // spaghetti with South Australian seafood, garlic, white wine, tomato & fresh basil | 38 |

GLUTEN FREE PASTA AVAILABLE +4

RISOTTO

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| SALSICCIA // Italian continental sausage with asparagus & fontina cheese | 34 |
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KIDS MENU

12 YEARS OLD & UNDER

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| NUGGETS & CHIPS | 16 |
| FISH & CHIPS | 16 |
| CHICKEN SCHNITZEL & CHIPS | 16 |
| SPAGHETTI BOLOGNESE <i>*may contain bone pieces</i> | 16 |
| HAM & CHEESE PIZZA | 16 |
| SALAME & CHEESE PIZZA | 16 |

PIZZA

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

GLUTEN FREE BASES AVAILABLE +5

MARGHERITA 26

// recommended: add buffalo mozzarella +5

NAPOLI // olives, anchovies 30

CAPRICCIOSA // ham, artichoke hearts, olives, mushrooms 30

ANTONIO // salami, olives, provolone, chilli 30

PORK BELLY // pork belly, nduja, onion 30

SALAMINO // salami, gorgonzola 30

QUATTRO FORMAGGI // gorgonzola, pecorino, provolone 30

FUNGHI // mushrooms, ham, provolone, parmesan 30

VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicums 30

PROSCIUTTO PEPI // roasted capsicums, onion, San Daniele prosciutto 30

POLLO PICCANTE // chicken, nduja, capsicum sauce, onion 30

NO ALTERATIONS DURING PEAK PERIODS
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS
SURCHARGE APPLIES ON PUBLIC HOLIDAYS



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@SNEAKYSRESTAURANT

ANTIPASTI

SALUMI BOARD // a selection of cured meats 38

OYSTERS // natural 3.8 ea
kilpatrick 4.0 ea

MIXED OLIVES 10

ARANCINI BALLS 16

POLPETTE // Italian meatballs in a napoletana sauce 16

HANDCUT POTATO CHIPS 12

CAPRESE // continental bread, fior di latte cheese, tomato, fresh basil, olive oil 19

CALAMARI // South Australian calamari, S23 / L46 aioli, lemon

IMPEPATA DI COZZE // Port Lincoln Boston Bay mussels cooked in a garlic & white wine broth, served with continental bread & tomato 24

SALSICCE ITALIANE // house made sausages in a napoletana sauce, served with continental bread 20

SHARE

BURRATA E PROSCIUTTO // soft, fresh mozzarella ball, served with prosciutto, tomato & continental bread 34

THE SNEAKY GRAZE // chefs selection of cured meats and formaggi & a few extras 56

SCHIACCIATA // garlic pizza base, freshly sliced prosciutto with basil, tomato, fior di latte 32

FLAT BREAD // with parmesan 18