



ADULT MENU // \$90PP

served banquet-style

TO START //

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ARANCINI BALLS - House made with quattro formaggi.

SALT + PEPPER SQUID

TO SHARE //

FUNGHI - House made pasta with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte + basil.

ANTONIO - Wood oven pizza with a house made tomato base, salami, olives + provolone.

WAGYU STEAK - Served with chimichurri sauce.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce.

SALATE - With tomato, cucumber, olives, Spanish onion + Bulgarian feta.

TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

MOTHER'S DAY AT SNEAKY'S



MOTHER'S DAY AT SNEAKY'S

CHILDREN'S MENU // \$25PP

for children twelve years and under

TO START //

THE SNEAKY GRAZE - *Grazing boards of salumi, formaggi and a few added extras.*

MAINS // CHOICE OF

SPAGHETTI BOLOGNESE
HAM + CHEESE PIZZA
SALAMI + CHEESE PIZZA
CHICKEN NUGGETS + CHIPS
CHICKEN SCHNITZEL + CHIPS
FISH + CHIPS

TO FINISH //

GELATO



VEGETARIAN MENU // \$65PP

TO START //

ANTIPASTO - Individual plate of formaggi, fruit and a few extras.

ARANCINI BALLS - House made with quattro formaggi.

TO SHARE //

FUNGHI - House made pasta with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte + basil.

SALATE - With tomato, cucumber, olives, Spanish onion + Bulgarian feta.

TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

MOTHER'S DAY AT SNEAKY'S



MOTHER'S DAY AT SNEAKY'S

VEGAN MENU // \$65PP

TO START //

ANTIPASTO - Individual plate of fresh and dried fruit, vegetables and a few added extras.

MAINS // CHOICE OF

VEGAN NAPOLETANA - Spaghetti in a San Marzano tomato sauce.

VEGAN FUNGHI PASTA - Penne with local Swiss brown and porcini mushrooms, truffle oil and chilli.

VEGAN PUTTANESCA - Spaghetti, San Marzano sauce, capers, olives and chilli.

VEGAN VEDURA PIZZA - Wood oven pizza, with a house made tomato base, artichoke hearts, roasted capsicum, olives and mushrooms.

VEGAN FUNGHI PIZZA - Wood oven pizza, with a house made tomato base and wild mushrooms.

TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.