

BANKVALE RUN

Marnong Estate



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A brief history of Marnong Estate

Marnong Homestead is perched on the highest hill in the area overlooking the district originally known as the Bank Vale run.

A 'run' was a Victorian era term for land used to graze sheep.

In the late 1830s, the land in the new Port Phillip District settlement was claimed by pastoralist William John Turner Clarke and fellow Hobart traders, who saw the lush open pastures and rolling hills as perfect for sheep.

In 1841 'Big Clarke' took control of Bank Vale, his first undertaking in the area before accumulating over 100,000 acres.

The sheep run consisted of all the land east of Deep Creek, below the restaurant, to as far as the eye can see to the north and east from the homestead.

Bank Vale was Clarke's only rural home and described as 'one of his most cherished stations' before selling it to grazier Thomas Colclough, who renamed it Green Grove.

The hills were rich with yam daisies, a grasslands plant with edible roots that were the staple diet for the local Woiworung people, and later formed the name of the homestead.

In 1935, the property was bought by Arthur Angliss, nephew of Australia's greatest cattle baron Sir William Angliss.

Over the next 20 years, Angliss reclaimed the property from the ravages of rabbits and soil erosion.

With pasture improvement and fertiliser, the property's carrying capacity was increased five-fold, and Angliss topped the sales at Newmarket saleyards with his fat lambs and bullocks.

The homestead remained in Angliss family until the late 1990s.

Now cattle graze and acres of vines grow in the rich soil where Victoria's pioneers once ran sheep.

BANKVALE RUN

Manning Estate

Menu

\$65 two course | \$75 three course

Includes warm ciabatta for the table

*Certain items from the grill/side are additional

BANKVALE RUN

Manning Estate

\$65 two course | \$75 three course

Entrées

Oysters (3), verjus mignonette, finger lime (gf) +\$11 additional 3

Burrata, heirloom tomatoes, gazpacho, basil, balsamic (gf, v, vg*)

Quail, heirloom carrots, miso, verjuice (gf)

Kingfish, tea, celeriac, vodka, blackberry, saltbush (gf, df)

Kangaroo, wattleseed, grapes, smoked pepitas, samphire, pepperberry oil (gf, df)

Scallops, smoked salmon roe, pea, ham hock, pale ale, black garlic (gf)

Mains

Pork Belly, asparagus, baby artichoke, rhubarb, pinenut (gf, df)

Duck, breast, confit leg croquette, potato, hazelnut, prune, orange

Mackerel, dill, nasturtium, zucchini, risoni, yoghurt

Rigatoni, kale, walnut, cavolo nero, kalamata olives (vg)

Linguine, prawn, saffron, spring onion, pink peppercorn

Lamb Rump, potato gnocchi, fine beans, kalamata olives, sauerkraut (gf)

Porterhouse grass fed MS 3-5 300g, pea, carrot, red wine jus (gf, df)

Premium Grill

Certain items from the grill/side are additional

Served with choice of bearnaise, salsa verde or montepulciano jus

Flank steak MS 4-6 300g +\$20

Scotch fillet grain fed MS 4-6 300g +\$35

Ribeye split-bone 31-day dry aged 500g +\$55

Wagyu Scotch fillet MS 6+ 300g +\$75

Wagyu T-bone 'Mayura Station' MS 6+ 600g +\$90

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Marnong Estate

Pizza

Mortadella, stracciatella, bullhorn peppers, basil, tomato, truffle

Fermented Yellow Tomato, black olive, capers, fior di latte (v)

Sides

House Fried Kipflers, thyme butter, sea salt (gf, v) \$9

Grilled Romaine, miso bagna cauda, sunflower seeds, lemon (gf) \$9

Spring Greens, smoked almonds, brown butter (gf, v) \$9

Carrots and Caulini, goats curd, mandarin oil (gf, v) \$9

Crushed Cucumber and Radish Salad, wholegrain mustard, mint (gf,vg) \$7

Desserts

Berry Tart, filo, summer berries, compote, sorbet

Rhubarb Bavarois, Marnong estate rosé, strawberry gumdrop

Chocolate Delice, orange, hazelnuts

Affogato, choice of liquor, ice cream, coffee, biscotti

Cheese of the Day, membrillo, bark bread, nut

(gf) Gluten Free, (df) Dairy Free, (v) Vegetarian, (vg) Vegan

Food Allergy Statement

Please note that whilst Marnong Estate will endeavour to accommodate requests for special meals, from customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients.

Please speak to one of our staff should you have any concerns.

BANKVALE RUN

Marnong Estate

Shared Feast

Chef's selection of table sharing only available to whole table

\$95 per person | \$110 matched wines

Includes rosemary and olive focaccia for the table



Entrees

Kangaroo, wattleseed, grapes, smoked pepitas, samphire, pepperberry oil (gf, df)

Burrata, heirloom tomatoes, gazpacho, basil, balsamic (gf, v, vg*)

Kingfish, tea, celeriac, vodka, blackberry, saltbush (gf, df)

Marnong Estate Pinot Grigio



Mains

Braised Lamb Shoulder, salsa verde, jus

Linguine, prawn, saffron, spring onion, pink peppercorn

Dry age of the Day, pea, carrot, jus

House fried kipflers, spring greens, carrots, thyme butter

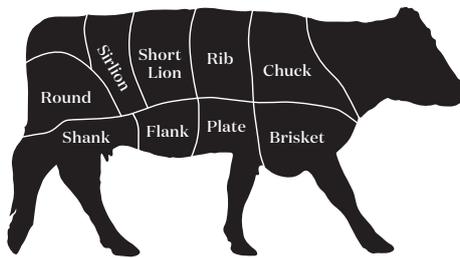
Marnong Estate Pinot Nero



Desserts

Berry Tart, filo, summer berries, compote, sorbet

Chocolate Delice, orange, hazelnuts



A cut above

Bankvale Run's prides its steaks, and our cuts are chosen carefully to maximise your dining experience.

A cow is broken down into **primal cuts** from the main areas of the animal, which include the **loin, rib, round, flank, chuck, sirloin, brisket** and **plate**.

These cuts are then broken down into sub-primal cuts, including specific steaks offering different flavours and textures.

A **Porterhouse** is cut from the lower rib section of the cow, which lies close to the rear end, or loin. It is lean, notably tender, rich in flavour and extremely juicy.

Rib Eye fillets are from the hindquarter and are famously tender and arguably the most desirable of steaks. It's supremely lean with a mild and subtle flavour.

A **Scotch fillet**, or rib fillet, comes from the forequarter and is popular for its juicy tenderness and rich, meaty flavour.

T-bone is cut from the short loin and has two different steaks attached to the bone. It packs two different textures and flavour experiences – a tender fillet muscle on the smaller side of the bone and a juicy sirloin on the other.

The **Flank** steak is cut from the abdominal area right below the loin. This very lean cut is incredibly flavourful.

