

CHEF'S

JOURNEY

\$145pp

\$70pp wine pairing

SPUNTINI
SNACKS

Marnong's Fermented Potato Focaccia

With rosemary, heirloom tomato & Sicilian Sea salt

Ostriche

Hand selected oysters, shucked & served natural

\$5.5 ea

Croccante

Tapioca, whipped Cod's roe, Yarra Valley caviar, herbs 'Da Intorno a Noi'

Wine Pairing | Marnong Estate, NV Brut, Mickleham VIC

Burrata

Peppers & zucchini cooked over coal, pickled fennel, marjoram, bruschetta

Polpo

Abrolhos octopus from the Josper, salsa picante, Jerusalem artichoke & smoked eel

Served with wood-fired flat bread baked in our 'Marana Forni' wood oven

Wine Pairing | Marnong Estate, Pinot Grigio, 2021, Mickleham VIC

Choice of

Risotto ai Gamberi

Skull Island prawns, brodo made from its shell with cassia bark & tarragon, fennel pollen

Gnocchi con Agnello

Potato Gnocchi, slow-cooked shoulder of lamb, oregano, green olives, cacio e pepe

Wine Pairing | Marnong Estate, 2021 Fiano, Mickleham VIC

or

Wine Pairing | Marnong Estate, 2021 Fiano, Mickleham VIC

PICCOLI PIATTI
SMALL PLATES

PRIMI
FIRST COURSE

LA VÈTTA

SECONDI
MAIN COURSE

Choice of

Pesce

Fillet of fish 'Del Giorno', asparagus, zucchini, preserved lemon brown butter & capers

Wine Pairing | Marnong Estate, 2021 Chardonnay, Mickleham VIC

or

Porterhouse

350g, Omugi, Black Angus, Japanese influence, 150-day barley-fed

Texas, Queensland

Wine Pairing | Marnong Estate, 2021 Shiraz, Mickleham VIC

All mains are served with roasted potatoes from our wood-fired oven with Parmesan & sage salt, leafy green herb salad, Marnong salsa & lemon

Cannoli Siciliani

Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs

Mousse Foresta Nera

Chocolate, almond crumble, bramble gel, wild fennel meringue & olive caramel

Wine Pairing | Marnong Estate, NV Nuovo Rich, Mickleham VIC

DOLCE
DESSERT

LA VÈTTA