

FESTEGGIAMO ALL'ITALIANA!

"Let's feast the Cucina 3064 way"

Minimum of 8 Adults required for sharing menu.

Menu required for tables of 11+.

PICCOLA
FESTA!

	ANTIPASTI	SECONDI	DOLCE
Adults \$49pp Children \$20pp	<p>Cerignola Olives</p> <p>Pizza Rossa</p> <p>Salsa di pomodoro, Pecorino Romano DOP, wild oregano, fennel seed</p> <p>Calamari</p> <p>Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon</p>	<p>Chef's Selection of Pizze & Pasta</p> <p>Served with shoestring fries, garlic mayonnaise</p> <p>Supplement + \$15ea</p> <p>300g Manzo, O'Connor, grain-fed Porterhouse 'tagliata' Gippsland, Victoria</p>	<p>Cannoli Siciliani + \$10ea</p> <p>Cannolo tradizionale, whipped ricotta, orange, pistachio & chocolate nibs</p>

GRANDE
FESTA!

	ANTIPASTI	SECONDI	DOLCE
Adults \$65pp Children \$20pp	<p>Cerignola Olives</p> <p>Pizza Bianca</p> <p>Rosemary, local pink salt & Frantoio olive oil, whipped ricotta</p> <p>Arancini</p> <p>All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise</p> <p>Calamari</p> <p>Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon</p> <p>Stracciatella</p> <p>Soft cow's milk cheese, slow confit tomatoes, red peppers, basil</p>	<p>Pollo</p> <p>Hazeldene free-range chicken, cooked in the 'Hunters Way'</p> <p>Chef's Selection of Pizze</p> <p>Served with shoestring fries, garlic mayonnaise & leafy salad</p> <p>Supplement + \$15ea</p> <p>300g Manzo, O'Connor, grain-fed Porterhouse 'tagliata' Gippsland, Victoria</p>	<p>Cannoli Siciliani + \$10ea</p> <p>Cannolo tradizionale, whipped ricotta, orange, pistachio & chocolate nibs</p>

SUBITO PRONTO

"Straight away"

Sicilian Green Olives	\$12
A little bowl of Nduja stuffed fried green olives <small>(100g, contains pork)</small>	\$18

PANINI COTTI AL FORNO A LEGNA

"Wood oven breads"

Pizza Bianca	\$18
Rosemary, local pink salt & Frantoio olive oil, whipped ricotta	
Pizza Rossa	\$16
Salsa di pomodoro, Pecorino Romano DOP, wild oregano, fennel seed	

PICCOLI PIATTI

"Small plates"

Calamari	\$26/\$38
Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon <small>(gf)</small>	
Arancini al funghi (3)	\$20
All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise <small>(v)</small>	
Arancini al ragu (3)	\$22
Roman fried rice with saffron, Bolognese, Mozzarella <small>(gf)</small>	
Affettati	\$28
Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta <small>(gfo)</small>	
Polpette (3)	\$22
Wagyu meatballs, Parmigiano Reggiano, San Marzano sugo, bruschetta <small>(gfo)</small>	
Fritti	\$9ea
Crumbed and fried Provolone cheese, tomato, cumin & basil sauce, salted ricotta <small>(gf,v)</small>	
Stracciatella	\$24 + \$6
Soft cow's milk cheese, slow confit tomatoes, red peppers, basil <small>(gf)</small> + Add Prosciutto di Parma	

PIZZE

"Pizza"

Quattro Formaggi Mozzarella, Gorgonzola Picante, Parmigiano and smoked Scamorza	\$25
Margherita San Marzano tomato, Wild Oregano, Fior di Latte, and basil	\$25
Capricciosa Tomato Sugo, Grandma Ham, Mushrooms, Olives, artichokes, Mozzarella (Let the waitstaff know if you would like some Catabrian anchovies put on it.)	\$26
Tartufata Local Mushrooms, Truffle Cream, Mozzarella, rocket and Parmigiano + Add Prosciutto di Parma	\$28 \$6
Gamberi Garlic Prawns, cherry tomato, fresh chilli, rocket & Mozzarella	\$28
Agnello Tomato sugo, slow-cooked lamb, balsamic onions, local goat's cheese & fresh parsely	\$28
Salsiccia Italian pork & fennel sausage, Friarelli, smoked Scamorza, Calabrian chilli	\$26
Boscaiola Hot salami, pork & fennel sausage, balsamic onions, Caciocavallo	\$28
Calabrese Tomato sugo, hot salami, red onion, grilled red peppers, Nduja, Fior di Latte & wild oregano	\$26
Prosciutto Tomato sugo, Prosciutto san Daniele, Mozzarella di Bufala, rocket	\$29
Patate e Porri Heritage Potatoes and leek, thyme Mozzarella, Gorgonzola & cracked pepper	\$25
We have gluten-free / vegan bases available at a supplement cost	+\$5

PRIMI

"First Course – Pasta"

Spaghetti Fraser Isle Spanner Crab, cherry tomatoes, garlic, chilli, parsley and Mt Zero Frantoio	\$36
Gnocchi di Campagna Slow-braised lamb shank ragu with Sangiovese, Estate rosemary & Pecorino D.O.P	\$36
Orecchiette A Puglian classic of pork & fennel 'Salsiccia', broccolini, lemon, Parmigiano, dried chilli	\$32
Rigatoni Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, almond pangrattato (v)	\$30
Lasagna (Just like Nonna use to make), Marnong's ragu of beef with nutmeg, Caciocavallo	\$26
Linguine 'Frutti di Mare' Crustacean bisque, clams, prawns, calamari, scallops, white fish & Mount Zero E.V.O	\$38
Gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available We also carry vegan cheese at no extra charge	

SECONDI

"Main Course"

Mozzarella di Bufala Soft buffalo milk cheese, Pink Lady apple, pickled celery, walnuts, Witlof, Estate vino cotto + Add Prosciutto di Parma	\$28 \$6
Pesce Pan-roasted fillet of Barramundi, orange, caper & fennel salad, salmoriglio, lemon & fries	\$39
Pollo Hazeldene free-range chicken 'Cacciatora' cooked in the 'Hunter's Way' (gf)	\$34
Parma Sicilian chicken Parma, crumbed breast, sugo with green olives, capers, Prosciutto, Mozzarella & fries	\$36
Hamburger al Formaggio Cheeseburger with Tuscan Chianina ground beef, pickles, onions, tomato, lettuce, secret sauce & fries	\$26
Manzo O'Connor Porterhouse, 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, Marnong salsa, lemon & fries	\$49
Agnello Slow-cooked lamb shoulder (for two or more) Romesco, preserved lemon & cumin (gf)	\$75

*Please allow 25 minutes for the Agnello.

CONTORNI

"Sides"

Patatine Fritte Shoestring fries, garlic mayonnaise	\$12
Puglian Sgagliesse Polenta chips, truffe aioli	\$15
Insalata Leafy green & herby salad, lemon oil	\$14
Rucola e Pere Rocket, pear, walnuts & Parmesan, balsamic vinegar	\$15
Fagiolini Green bean, red onion & parsley salad with sherry vinegar & whipped goat's cheese	\$16
Cavolfiore Cauliflower 'Fioretto', almonds, Parmesan crisps, salmoriglio dressing	\$16

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

We are unable to offer split bills during peak times. Menu subject to change.

15% surcharge is applied on Public Holidays. 1.7% surcharge on payments via credit card, 3% on Amex.

DOLCE

"Dessert"

Cannoli Siciliani

Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs \$10ea

Brioche con Gelato

A soft brioche bun stuffed with a fat smear of salted caramel gelato, mandarin sherbet \$12ea

Marnong Misu

Cucina's version of the famous 'Pick me Up' trifle from Treviso. The Tiramisu \$18

Panna Cotta

Vanilla & buttermilk, slow-cooked quince with cardamom, roasted hazelnut brittle \$18

AffogatoLavazza espresso, with hints of cinnamon & chocolate, Vanilla gelato \$16
+ Add Baileys or Frangelico + \$5

LE SPECIALITÀ DI CUCINA

"Weekly Specials at Cucina 3064"

Sicilian Chicken Parma & Fries

Every Monday \$25pp

O'Connor Porterhouse Steak & Fries

Every Tuesday \$35pp

Pizza Day

Every Wednesday \$20pp

Pasta Day

Every Thursday \$20pp

Cheeseburger & Fries

Every Friday \$20pp

Seafood pizza & pasta include a supplement + \$5

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.



SPARKLING

N/V Marnong Estate Brut
Mickleham, VICGLASS 150ML CARAFE 500ML BOTTLE 750ML
\$14 \$40**N/V Marnong Estate Nuovo Rich**
Mickleham, VIC

\$14 \$40

ROSE

2022 Marnong Estate Rose
Mickleham, VIC

\$13 \$35 \$40

WHITE

2022 Marnong Estate Pinot Grigio
Mickleham, VIC

\$13 \$35 \$40

2021 Marnong Estate Fiano
Mickleham, VIC

\$14 \$40 \$45

2021 Marnong Estate Chardonnay
Mickleham, VIC

\$16 \$40 \$45

2023 Marnong Estate Miscela Secca
Mickleham, VIC

\$13 \$37 \$42

RED

2021 Marnong Estate Shiraz
Mickleham, VIC

\$16 \$45 \$50

2021 Marnong Estate Pinot Nero
Mickleham, VIC

\$16 \$45 \$50

2022 Marnong Estate Pinot Noir Shiraz
Mickleham, VIC

\$14 \$35 \$40

2022 Marnong Estate Montepulciano
Mickleham, VIC

\$16 \$45 \$50

2022 Marnong Estate Miscela Rossa
Mickleham, VIC

\$13 \$37 \$42

DRINKS

COCKTAILS

EACH

Passionfruit Highball

Vodka, passionfruit puree, lime juice, lemonade

\$15

Peach Bellini

White peach puree, NV Nuovo Rich

\$18

Aperol or Campari Spritz

Aperol or Campari, Brut, Soda

\$18

Limoncello Spritz

Limoncello, Brut, Soda

\$18

Classic cocktails available upon request

MOCKTAILS

EACH

Tropical Fling

Orange juice, pineapple juice, lemon juice, passionfruit puree, lemonade

\$14

Cranberry Fizz

Cranberry juice, lemon juice, raspberry syrup, lemonade

\$15

Mojito

Lime juice, mint and lursia limonata

\$15

LYRES Amalfi Spritz

Nonalcoholic take on Aperol Spritz

\$10

LYRES Prosecco

Nonalcoholic sparkling wine

\$10

SOFT DRINKS

GLASS

San Pellegrino: Aranciata Rossa, Limonata, Chinotto, Clementina

\$4

Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger, Lemon Lime Bitters

\$5

Orange, Apple, Pineapple or Cranberry Juice

\$7

T2: Lemon & Coconut, Watermelon & Mint, Peach & Raspberry

\$5

DRAUGHT BEER

POT/SCHOONER/PINT

Great Northern, Super Crisp

QLD, 3.5%

\$8/\$10/\$13

Peroni, Nastro Azzuro

VIC, 5.0%

\$9/\$13/\$16

4 Pines, Pacific Ale

NSW, 3.5%

\$10/\$13/\$15

BOTTLED BEER

Asahi, Super Dry

JP, 5.0%

\$12

Little Creatures, Pale Ale

VIC, 5.2%

\$12

White Rabbit, Dark Ale

VIC, 4.9%

\$13

Pure Blonde

VIC, 4.2%

\$11

Somersby Cider

VIC, 5.0%

\$10

Four Pines, Amber Ale

NSW, 5.1%

\$10

Heaps Normal XPA

VIC, <0.1%

\$10

Balter, Cerveza

QLD, 4.0%

\$10