

# CHEF'S

# JOURNEY

\$125pp

\$70pp wine pairing

A little bowl of mixed marinates Olives from Mt Zero, Victoria

## Pane

Fermented potato focaccia with rosemary from the Estate, cherry tomatoes, black olives, flaky pink salt

## Ostriche

Hand selected oysters, shucked & served natural *Supplement \$6ea*

## Gelati

Ora King salmon, Yuzu, crème fraiche, chives, charcoal waffle, Caviar

**Wine Pairing** | *Marnong Estate, NV Brut, Mickleham VIC*

## Insalata di Pere

Pear 'agrodolce' candied walnuts, buffalo Bocconcini, Mizuna, mustard, burnt local honey

## Polpo

Abrolhos Island octopus cooked over coal, Jerusalem artichoke & smoked eel, salsa picante

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

## Paccheri alle Cicale

Paccheri with Moreton Bay bugs, sauce made from its shell with Cassia bark & Star Anise, Aleppo pepper

**Wine Pairing** | *Marnong Estate, 2021 Fiano, Mickleham VIC*

SECONDI  
MAIN COURSE

DOLCE  
DESSERT

## Choice of

### Pesce

Roasted fillet of fish 'del Giorno', Romesco Sauce, yellow pear tomatoes, grilled Pencil leeks

**Wine Pairing** | *Marnong Estate, 2021 Chardonnay, Mickleham VIC*

or

### Manzo

200g Ruby Reserve Wagyu Flank steak, Grain Fed MBS 9+  
**Tallawanta, Garah, New South Wales**

**Wine Pairing** | *Marnong Estate, 2022 Shiraz, Mickleham VIC*

*Both mains are served with roasted Heritage potatoes from our wood-fired oven with Rosemary from the Estate Garden, flaky pink salt, Marnong Estate salsa, lemon*

## Sorbetto

Flavour changing regularly, depending on the flavours of the season

## Rabarbaro

Chocolate mousse, chocolate crumble, rhubarb, Verbena spuma, beetroot powder

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

SUL TAVOLO  
ON THE TABLE

CICCHETTI  
SNACKS

PICCOLI PIATTI  
SMALL PLATES

PRIMI  
FIRST COURSE

# LA VÈTTA

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