

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

PICCOLI PIATTI

“Small plates”

Calamari Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon <small>(gf)</small>	\$26/\$38
Arancini al funghi (3) All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise <small>(v)</small>	\$20
Arancini al ragu (3) Roman fried rice with saffron, Bolognese, Mozzarella <small>(gf)</small>	\$22
Affettati Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta <small>(gfo)</small>	\$32
Polpette (3) Wagyu meatballs, Parmigiano Reggiano, San Marzano sugo, bruschetta <small>(gfo)</small>	\$22
Fritti Crumbed and fried Provolone cheese, tomato, cumin & basil sauce, salted ricotta <small>(gf,v)</small>	\$9ea
Stracciatella Soft cow's milk cheese, slow cofit tomatoes, red peppers, basil <small>(gf)</small> + Add Prosciutto di Parma	\$24 + \$6

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 <small>(Let the waitstaff know if you would like some Catabrian anchovies put on it.)</small>	\$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 parsley	\$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 <small>(v)</small>	\$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
Insalata Primavera Baby Gem lettuce, cornichon, red onion, cherry tomatoes, cucumber & capers, Cucina vinaigrette + Add Chargrilled Chicken or Smoked Salmon	\$24 \$6
Pesce Pan-roasted fillet of Barramundi, orange, caper & fennel salad, salmoriglio, lemon & fries	\$42
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	\$28
Manzo O'Connor Porterhouse, 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, Marnong salsa, lemon & fries	\$52
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 Sgagliozze Polenta chips, truffle 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.

DESSERT + SPECIALS

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
Chocolate Trio Layered cake with crumble, sponge, glaze, blackberries & coconut crema (vg,gf)	\$18
Affogato Lavazza espresso, with hints of cinnamon & chocolate, Vanilla gelato + Add Baileys or Frangelico	\$16 + \$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, VIC

GLASS 125ML CARAFE 500ML BOTTLE 750ML

\$10 \$50

N/V Marnong Estate Nuovo Rich
Mickleham, VIC

\$10 \$50

ROSE

GLASS 150ML

2022 Marnong Estate Rose
Mickleham, VIC

\$12 \$35 \$47

WHITE

2023 Marnong Estate Pinot Grigio
Mickleham, VIC

\$12 \$35 \$47

2021 Marnong Estate Fiano
Mickleham, VIC

\$14 \$42 \$57

2021 Marnong Estate Chardonnay
Mickleham, VIC

\$16 \$49 \$67

2023 Marnong Estate Miscela Secca
Mickleham, VIC

\$12 \$35 \$47

RED

2021 Marnong Estate Shiraz
Mickleham, VIC

\$16 \$49 \$67

2021 Marnong Estate Pinot Nero
Mickleham, VIC

\$16 \$49 \$67

2022 Marnong Estate Pinot Noir Shiraz
Mickleham, VIC

\$14 \$42 \$57

2022 Marnong Estate Montepulciano
Mickleham, VIC

\$14 \$42 \$57

2022 Marnong Estate Miscela Rossa
Mickleham, VIC

\$12 \$35 \$47

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

Lychee Diamante

Vodka, Lychee Liqueur, Lime, Lemon

\$20

Classic cocktails available upon request

\$14

MOCKTAILS

Tropical Fling

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

\$15

Cranberry Fizz

Cranberry juice, lemon juice, raspberry syrup, lemonade

\$15

Mojito

Lime juice, mint and lurlisia limonata

\$10

LYRES Amalfi Spritz

Nonalcoholic take on Aperol Spritz

\$10

LYRES Prosecco

Nonalcoholic sparkling wine

GLASS

SOFT DRINKS

San Pellegrino: Aranciata Rossa, Limonata, Chinotto, Clementina

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

Orange, Apple, Pineapple or Cranberry Juice

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

\$4

\$5

\$7

\$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

Thank you for dining with us



JOIN OUR WINE CLUB
Scan the QR code to sign up to Marnong Estate's Wine Club to redeem member's pricing.



WHAT'S ON
Scan the QR code to read more about our events on our blog.