

## SUBITO PRONTO - STRAIGHT AWAY

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

## PANINI COTTI AL FORNO A LEGNA - WOOD OVEN BREADS

<b>Pizza Bianca</b> Rosemary, local pink salt & Frantoio olive oil, whipped ricotta	\$18
<b>Sfincione</b> Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano	\$16

## PICCOLI PIATTI - SMALL PLATES

<b>Calamari</b> Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon <small>(gf)</small>	\$26/\$38
<b>Arancini al funghi (3)</b> All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise <small>(v)</small>	\$20
<b>Suppli al Telefono (3)</b> Roman fried rice with saffron, Bolognese ragu, Mozzarella <small>(gf)</small>	\$22
<b>Affettati</b> Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta <small>(gfo)</small>	\$28
<b>Polpette (3)</b> Wagyu meatballs, Parmigiano Reggiano, San Marzano sugo, bruschetta <small>(gfo)</small>	\$22

## PIZZE - PIZZA

<b>Margherita</b> San Marzano tomato, Wild Oregano, Fior di Latte & basil	\$25
<b>Capricciosa</b> Tomato Sugo, Grandma Ham, Mushrooms, Olives, artichokes & Fior di Latte (Let the waitstaff know if you would like some Catabrian anchovies put on it.)	\$26
<b>Tartufata</b> Local Mushrooms, Truffle Cream, Fior di Latte, rocket & Parmigiano + Add Prosciutto san Daniele	\$28 \$6
<b>Prosciutto</b> Tomato sugo, Prosciutto san Daniele, Mozzarella di Bufala & rocket	\$29
<b>Gamberi</b> Garlic Prawns, tomato sugo, semi-dried tomato, chilli oil, rocket & Fior di Latte,	\$28
<b>Agnello</b> Tomato sugo, lamb, Mozzarella, balsamic onions, local goat's cheese & fresh parsely	\$28
<b>Salsiccia</b> Italian pork & fennel sausage, Friarelli, smoked Scamorza, Calabrian chilli & Fior di Latte	\$26
<b>Boscaiola</b> Hot salami, marinated chicken, Grandma ham, balsamic onions, Caciocavallo & Fior di Latte	\$28
<b>Calabrese</b> Tomato sugo, hot salami, red onion, grilled red peppers, Nduja & Fior di Latte	\$26
<b>Salmone</b> Smoked salmon, red onion, capers, Fior di Latte, mascapone, horseradish crema & salsa verde	\$27
<b>Mortadella</b> Mr Cannubi Mortadella, Stracciatella, pistachio, basil pesto, roasted garlic & Fior di Latte	\$27

## PRIMI - FIRST COURSE - PASTA

<b>Gnocchi</b> Slow-braised lamb shoulder ragu with rosemary & Pecorino DOP	\$36
<b>Orecchiette</b> A Puglian classic of pork & fennel 'Salsiccia', broccolini, lemon, Parmigiano, dried chilli	\$32
<b>Rigatoni</b> Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, almond pangrattato <small>(v)</small>	\$30
<b>Lasagna</b> (Just like Nonna use to make), Marnong's ragu of beef with nutmeg, Caciocavallo	\$26
<b>Spaghetti 'Frutti di Mare'</b> Crustacean bisque, clams, prawns, calamari, scallops and white fish	\$38
<b>Saffron Tagliatelle</b> Creamy black truffle, chicken & mushroom sauce, Parmigiano, parsley	\$32
<b>Casarecce Genovesi</b> Summer basil pesto, green beans, pinenuts, Stracciatella cheese, chilli	\$28
<b>Gluten free/vegan Gnocchi, Casarecce (short twist pasta) &amp; vegan cheese available</b> <b>We also carry vegan cheese at no extra charge</b>	

## SECONDI - MAIN COURSE

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<b>Insalata Primavera</b>	\$26
A Spring salad of Baby Gem lettuce, asparagus & peas, Mozzarella di Bufala, cherry tomatoes, cucumber, Cucina vinaigrette	
+ Add Chargrilled Chicken or Smoked Salmon	\$6
<b>Pesce</b>	\$42
Pan-roasted fillet of salmon, orange, caper, fennel salad, fries, salmoriglio & lemon	
<b>Pollo</b>	\$34
Free-range chicken 'Cacciatora' marinated boneless thigh meat cooked in the Hunters Way <sup>(gf)</sup>	
<b>Parma</b>	\$36
Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella	
<b>Hamburger al Formaggio</b>	\$28
Cheeseburger with Tuscan Chianina ground beef, pickles, onions, tomato, lettuce, secret sauce & fries	
<b>Manzo</b>	\$52
O'Connor Porterhouse, 300g, pasture-fed, Gippsland, Victoria	
Served with leafy greens, Marnong salsa, lemon & fries	
<b>Agnello</b>	\$75
Slow-cooked lamb shoulder (for two or more) Romesco, preserved lemon & cumin <sup>(gf)</sup>	

\*Please allow 25 minutes for the Agnello.

## CONTORNI - SIDES

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<b>Patatine Fritte</b>	\$12
Shoestring fries, Sicilian Sea salt, garlic mayonnaise	
<b>Insalata di Giardino</b>	\$14
Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette	
<b>Rucola e Pere</b>	\$15
Rocket, Corella pear, toasted walnuts, Parmigiano Reggiano & Estate vio cotto	
<b>Asparago</b>	\$16
Grilled asparagus, semi-dried cherry tomatoes, capers, Cantabrian anchovy, Burrata cheese	
<b>Cavolfiore</b>	\$16
Cauliflower 'Fioretto', Romesco sauce, almonds, Parmesan crisps, salmoriglio dressing	

<sup>(gf)</sup> Gluten Free, <sup>(df)</sup> Dairy Free, <sup>(v)</sup> Vegetarian, <sup>(vg)</sup> Vegan <sup>(nf)</sup> 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

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<b>Cannoli Siciliani</b>	\$10ea
Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs	
<b>Brioche con Gelato</b>	\$12ea
A soft brioche bun stuffed with a fat smear of Itallo's gelato of the Day, mandarin sherbet	
<b>Marnong Misu</b>	\$18
Cucina's version of the famous 'Pick me Up' trifle from Treviso. The Tiramisu	
<b>Panna Cotta</b>	\$18
Vanilla & buttermilk, pineapple, Passionfruit, river mint & fig leaf powder	
<b>Tris di Cioccolato</b>	\$18
Chocolate Trio layered cake, crumble, sponge & glaze, blackberries & coconut crema <sup>(vg,gf)</sup>	
<b>Affogato</b>	\$16
Lavazza espresso, with hints of cinnamon & chocolate, Vanilla bean gelato	
+ Add Baileys or Frangelico	+ \$5

## LE SPECIALITÀ DI CUCINA - WEEKLY SPECIALS AT CUCINA 3064

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<b>Sicilian Chicken Parma &amp; Fries</b>	\$25pp
Every Monday	
<b>Pizza Day</b>	\$20pp
Every Tuesday	
<b>Pasta Day</b>	\$25pp
Every Wednesday	
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

**Mojito Bianco**

Marnong Estate Pinot Grigio, rum, lime, mint, soda

\$18

**Veneto Sour**

Aperol, Vodka, mango puree, lemon

\$20

**Aperol, Limoncello or Campari Spritz**

Aperol or Campari, Brut, Soda

\$18

**Peach Sangria**

Marnong Estate Miscela Rossa, Grand Marnier, peach puree

\$18

**Lychee Martini**

Vodka, Lychee Liqueur, Lime, Lemon

\$20

Classic cocktails available upon request

**MOCKTAILS**

**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 lusia 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

*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.