

MARNONG WINES

At Marnong Estate, every wine is hand-picked, estate-grown and shaped by our cool-climate vineyards. In the past three years our Winemaking & Viticulture team has been awarded 123 medals and trophies across the range, a recognition of our precise, disciplined approach to wine production. We specialise in high density & volcanic soil plantings expressing pure, mineral Pinot Noir, Chardonnay and Sangiovese, with unique examples of Italy’s noble varieties: Fiano, Nebbiolo, Montepulciano and Pinot Bianco.

	GLASS 125ML	CARAFE 500ML	BOTTLE 750ML
N/V Marnong Estate Brut Mickleham, VIC	\$13		\$58

	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2024 Marnong Estate Rose Mickleham, VIC	\$12	\$41	\$54
N/V Marnong Estate Prosecco Rose Mickleham, VIC	\$13		\$58

	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2024 Marnong Estate Pinot Grigio Mickleham, VIC	\$12	\$41	\$54
2023 Marnong Estate Single Vineyard Fiano Mickleham, VIC	\$16	\$55	\$74
2023 Marnong Estate Chardonnay Mickleham, VIC	\$13	\$43	\$58

	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2022 Marnong Estate Single Vineyard Shiraz Mickleham, VIC	\$19	\$63	\$84
2024 Marnong Estate Single Vineyard Pinot Noir Mickleham, VIC	\$19	\$63	\$84
2024 Marnong Estate Pinot Noir Shiraz Mickleham, VIC	\$12	\$41	\$54
2023 Marnong Estate Single Vineyard Montepulciano Mickleham, VIC	\$16	\$55	\$74
2024 Marnong Estate Single Vineyard Sangiovese Mickleham, VIC	\$16	\$55	\$74

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.

COCKTAILS

Midori Illusion Midori, Vodka, Triple Sec, Pineapple juice, Lemon Juice	\$18
Blackberry Smash Gin, Cassis Liqueur, Lemon Juice	\$20
Aperol, Limoncello or Campari Spritz Aperol or Campari, Brut, Soda	\$18
Sicilan Storm Spiced Rum, Chinotto, Lemon Juice	\$20
Lychee Martini Vodka, Lychee Liqueur, Lime, Lemon	\$20
Watermelon Margarita Tequila, Cointreau, Watermelon Juice, Lime Juice	\$20
Estate Sour Southern Comfort, Makers Mark, Lemon Juice, Pinot Noir	\$20

Classic cocktails available upon request

SOFT DRINKS

San Pellegrino Aranciata Rossa, Limonata, Chinotto, Clementina	GLASS \$5
Post Mix Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger, Lemon Lime Bitters	\$5

DRAUGHT BEER

Great Northern, Super Crisp
Peroni, Nastro Azzuro
4 Pines, Pacific Ale

BOTTLED BEER

Asahi, Super Dry
Little Creatures, Pale Ale
White Rabbit, Dark Ale
Pure Blonde
Somersby Cider
Four Pines, Amber Ale
Heaps Normal XPA
Balter, Cerveza

MOCKTAILS

Coconut Lemonade Coconut water, Pineapple juice, Lemonade, Lime	\$16
Honey and Strawberry Spritz Honey, Strawberry Syrup, Lemonade, Mint, Lime	\$18
Mango Mojito Lyre's White Cane Spirit, mango nectar, lime juice, mint leaves, sugar syrup, soda	\$18
Amaretti Sour Lyre's Amaretti, lemon juice, sugar syrup, wonder foam	\$18
LYRES Amalfi Spritz Nonalcoholic take on Aperol Spritz	\$14
LYRES Prosecco Nonalcoholic sparkling wine	\$12

JUICE

Juice Apple, Orange, Cranberry, Pineapple	GLASS \$7
T2 Peach & Raspberry	\$5

	POT / SCHN / PINT
QLD, 3.5%	\$8 / 10 / \$13
VIC, 5.0%	\$9 / \$13 / \$16
NSW, 3.5%	\$10 / \$13 / \$15

JP, 5.0%	\$12
VIC, 5.2%	\$12
VIC, 4.9%	\$13
VIC, 4.2%	\$11
VIC, 5.0%	\$10
NSW, 5.1%	\$10
VIC,<0.1%	\$10
QLD, 4.0%	\$10

DOLCE - DESSERT

Cannoli Siciliani Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs (halal)	\$12ea
Bread & Butter 'Budino' (Pudding) Brioche & raisins, slow poached apples with verjuice, cardamom & cinnamon, vanilla gelato (pf, halal)	\$18
Marnong Misu Cucina's version of the famous 'Pick me Up' trifle from Treviso. The Tiramisu (pf, halal)	\$18
Duomo Chocolate & pistachio dome, gold powder (v, gf)	\$20
Panna Cotta Honey & yoghurt, Iranian soaked figs in saffron & Sherry vinegar, blackberries and pinenut crumble (gf, v, halal)	\$18
Affogato Lavazza espresso, with hints of cinnamon & chocolate, Vanilla bean gelato (V, can be gf, halal) + Add Baileys or Frangelico \$6	\$16

LE SPECIALITÀ DI CUCINA -
WEEKLY SPECIALS AT CUCINA 3064

Sicilian Chicken Parma & Fries Day Every Monday	\$28pp
Pizza Day Every Tuesday	\$25pp
Pasta Day Every Wednesday	\$28pp
Cheeseburger and Fries Day Every Thursday	\$28pp
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.



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!	PICCOLI PIATTI	SECONDI
Adults \$59pp Children \$20pp	Sicilian Green Olives	Chef’s Selection of Pizza & Pasta
	Sfincione	
	Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano	Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad
	Calamari	Supplement +58/75ea
	Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon	O’Connor Porterhouse OR O’Connor Scotch Fillet Both 300g, pasture-fed from Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon
	Add Wagyu beef meatballs, Parmigiano Reggiano, San Marzano sugo and basil \$7ea	

GRANDE FESTA!	PICCOLI PIATTI	SECONDI
Adults \$75pp Children \$20pp	Sicilian Green olives	Select two options:
	Pizza Bianca	Pollo
	Rosemary, local pink salt & Frantoio olive oil, whipped ricotta	Grilled Hazeldine Free-range chicken thigh fillet, Marsala–style saffron Moghrabieh (big Cous Cous) with an aubergine, soft feta, tomato, red onion & currant salad, lemon
	Arancini	Chef’s Selection of Pizze
	All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise	Chef’s Selection of Pasta
	Calamari	Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad
	Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon	Supplement
	Burrata	O’Connor Porterhouse +\$58 OR O’Connor Scotch Fillet +\$75 Both 300g, pasture-fed from Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon
	Cow’s milk Mozzarella, smoky aubergine puree, Caponata salad, vino cotto	OR Our whole 1.2kg slow-cooked lamb shoulder with Romesco sauce, lemon & cumin (minimum 4) + 75ea

SUBITO PRONTO - STRAIGHT AWAY

Sicilian Green Olives (GI, DF, PF, V, Vg, can be done GF, halal)	\$12
A little bowl of Nduja stuffed fried green olives (PF, LF) <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 (PF, V, halal)	\$16
Sfincione Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano (PF, V, halal)	\$18

PICCOLI PIATTI - SMALL PLATES

Calamari Trapeni style fried calamari, sesame dried chilli, sage & capers, lemon pepper aioli (GI, PF, halal)	\$28/\$42
Arancini al fungi (3) add extra Arancini \$6.5 each All sorts of mushrooms, black truffle, thyme, Fior di Latte and truffle mayonnaise (GI, V, halal)	\$20
Burrata Cow’s milk Mozzarella with a pocket of fresh cream Smoky aubergine puree, Caponata salad, fried polenta & Parmigiano chips (GI, PF, halal)	\$28
Ravioli Mooloolaba prawn ravioli (2) crustacean sauce made from its shells with Cassia bark, Star Anise, curry leaves and Aleppo pepper (PF, halal)	\$26
Affettati Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta <small>(can be done for GI)</small>	\$36
Polpette (3) add extra Polpette \$7 each Wagyu beef meatballs on wood-fired flatbread, Parmigiano Reggiano, San Marzano tomato Sugo and basil (can be for GI, halal)	\$26

PIZZE - PIZZA

We have gluten-free / vegan bases available upon request (Please note not suitable for celiacs) We also carry vegan cheese - no charge	Supp \$5
Margherita San Marzano tomato, Wild Oregano, Fior di Latte, and basil (halal)	\$26
Capricciosa Tomato Sugo, Grandma Ham, Mushrooms, Olives, artichokes, Fior di Latte (Let the waitstaff know if you would like some Cantabrian anchovies put on it.)	\$28
Tartufata Local Mushrooms, Truffle Cream, Fior di Latte, rocket and Parmigiano (halal) + Add Prosciutto san Daniele \$10	\$28
Prosciutto Tomato sugo, Prosciutto san Daniele, Mozzarella di Bufala & rocket	\$34
Gamberi Garlic Prawns, semi-dried cherry tomato, Calabrian chilli, rocket & Mozzarella (halal)	\$32
Salsiccia Calzone Italian pork, fennel & chilli sausage, Friarelli (cima di rapa) and smoked Scamorza	\$28
Pepperoni Calabrese hot salami, Vodka sauce, Fior di Latte, dried chilli flakes, Burrata, rosemary oil	\$28
Mortadella Mr Cannubi Mortadella, Stracciatella cheese, pistachio, basil pesto, Mozzarella	\$27

PRIMI - FIRST COURSE - PASTA

All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available	
Lasagna (Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella	\$27
Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal)	\$28
Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10	\$25
Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal)	\$34
Orecchiette 'Amatricana' A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoio extra virgin olive oil (PF)	\$30
Hand Rolled Potato Gnocchi Slow-braised lamb shoulder ragu with Ditarini tomatoes, rosemary, peas and Pecorino DOP (PF)	\$38
Spaghetti 'Frutti di Mare' Local shellfish, Tiger prawns, calamari and scallops, white wine, tomato, chilli, garlic and parsley (alc)	\$36

SECONDI - MAIN COURSE

Insalata 'Cesare' Cucina's version of the famous Caesar salad, Baby Gem lettuce, soft boiled egg, Garlicky croutons, crispy pancetta, Parmesan wafers (PF, can be done V) + Add marinated & chargrilled free range chicken \$7	\$29
Pesce Pan-roasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus & peas, cherry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, can be GF, halal)	\$44
Pollo Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be GI or GF, halal)	\$38
Parma Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF)	\$36
Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries (PF, halal)	\$29
Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Both 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5	\$58 / \$75
Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) *Please allow 25 minutes for the Agnello.	\$85

CONTORNI - SIDES

Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal)	\$12
Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette (GI, PF, LF, V, halal)	\$15
Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	\$15
Finocchio Roasted fennel with thyme & black truffle butter, Cannellini bean puree and fennel fronds (GI, LF, V, VG, GF, halal)	\$16
Cavolfiore Cauliflower 'Fioretto', Romesco sauce, almonds, Parmesan crisps, salmoriglio dressing (GI, PF, LF, V, halal)	\$16

(gi) Gluten Intolerant, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan, (pf) Peanut Free, (lf) Lactose Free, (alc) contains alcohol, halal

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.