

*buon appetito*  
**NONNA'S SHED**

THE MENU FOR SEPTEMBER 2025

**'PASCOLO' | GRAZING**

Zucchini, mint & smoked Scamorza 'fritti'

Marinated wild olives from Mt Zero, The Grampians, Victoria

Vitello Tonnato, poached veal, tuna mayonnaise, Parmesan, capers

Trapani fried calamari, dried chilli, capers, sesame & curry leaf, lemon mayonnaise

Rigatoni, cavolo nero salsa, Stracciatella cheese

**SECONDI | MAIN COURSE**

Slow-cooked beef cheeks, heritage carrots, green beans and cipollini onions

Nonna's creamy mashed potatoes, rocket salad with artichokes & Parmesan

**DOLCE | SOMETHING SWEET**

Warm lemon custard, candied lemon and Pavesini biscuits

**BEVERAGES**

*Available for purchase with our friendly staff.*

Marnong Estate Vino Bianco

Marnong Estate Vino Rosso

Selection of Beer

*Non Alcoholic*

Lyre's Amalfi Spritz

Lyre's Classico non-alcoholic  
sparkling wine

Selection of Soft Drinks

Still and sparkling water



*buon appetito*  
**NONNA'S SHED**

THE MENU FOR OCTOBER 2025

**'PASCOLO' | GRAZING**

Daniele's multigrain & fennel bread, Nduja & Burrata

Marinated wild olives from Mt Zero, The Grampians, Victoria

Wagyu beef 'polpette', San Marzano tomatoes, cous cous, basil, salted ricotta

Trapani fried calamari, dried chilli, capers, sesame & curry leaf, lemon mayonnaise

Rigatoni alla Norma al forno, oven baked pasta with smoked Scamorza cheese

**SECONDI | MAIN COURSE**

Slow-braised shin of lamb alla Cacciatora, red peppers, olives and tomato

Nonna's roasted rosemary potatoes, creamy polenta with chicory & Parmesan

**DOLCE | SOMETHING SWEET**

Rum Baba, orange cream, cinnamon & pistachio nib

**BEVERAGES**

*Available for purchase with our friendly staff.*

Marnong Estate Vino Bianco

Marnong Estate Vino Rosso

Selection of Beer

*Non Alcoholic*

Lyre's Amalfi Spritz

Lyre's Classico non-alcoholic  
sparkling wine

Selection of Soft Drinks

Still and sparkling water

