

MOTHER'S DAY

SUNDAY 10TH MAY 2026

ANTIPASTI | APPETIZERS *(All served to share)*

Affettati | Prosciutto di Parma, Mr Cannubi Mortadella, Rosedale Wagyu bresaola, Cerignola green olives, fennel seed Grissini
+ Add Vanella mozzarella di bufala, NSW, +\$14

Crochette | Lasagna croquettes 'fatte in casa' parmesan, tomato sugo

Focaccia | Soft freshly baked potato focaccia with confit garlic, wild oregano and EVOO

SECONDI | MAIN COURSE

Please choose your Pizza:

Patate | Potato, rosemary, Fior di latte, caramelised onion, Taleggio

Salsiccia e Funghi | Italian pork sausage, porcini 'trifolati', smoked Cacciocavallo, roquette

Frutti di Mare | Mussels, prawns, mini Roma tomatoes and their sugo, wild oregano, red chilli oil

Please choose your Pasta:

Gnocchi | Traditional basil pesto alla Genovese, green beans, Parmesan

Tagliatelle | Ribbons of fresh pasta with Cucina's ragu of Chianina beef with rosemary from the garden and Pecorino DOP

Spaghetti | Spanner crab meat, zucchini, lemon and extra virgin olive oil

Main course is served with leafy green salad

Optional addition:

Pollo | Whole roast Bannockburn Free Range chicken, Venetian spice rub, chicken jus
Portioned for 4 ppl, +45\$

DOLCE | DESSERT

Torta di Mele | Upside-down Frangipani cake with spiced apples, burnt butter and chestnuts (GF)
NF, DF, Vegan dessert option : Caramelised Apple Sorbet

CUCINA • 3064



MARNONG

ESTATE