

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.

SPARKLING	GLASS 125ML	BOTTLE 750ML
<b>N/V Marnong Estate Brut</b> Sunbury, VIC	\$15	\$61
<b>N/V Marnong Estate Prosecco</b> Sunbury, VIC	\$15	\$61
<b>2022 Marnong Estate Reserve Blanc de Blancs</b> Sunbury, VIC ( <i>Bottle only</i> )		\$158
ROSE	GLASS 150ML	BOTTLE 750ML
<b>2024 Marnong Estate Rosé</b> Sunbury, VIC	\$14	\$57
<b>N/V Marnong Estate Prosecco Rosé</b> Sunbury, VIC	\$15	\$61
WHITE	GLASS 150ML	BOTTLE 750ML
<b>2024 Marnong Estate Pinot Grigio</b> Sunbury, VIC	\$14	\$57
<b>2024 Marnong Estate Single Vineyard Fiano</b> Sunbury, VIC	\$19	\$77
<b>2024 Marnong Estate Chardonnay</b> Sunbury, VIC	\$15	\$59
<b>2024 Marnong Estate Single Vineyard Chardonnay</b> Sunbury, VIC	\$22	\$89
RED	GLASS 150ML	BOTTLE 750ML
<b>2025 Marnong Estate Pinot Noir</b> Sunbury, VIC	\$15	\$59
<b>2025 Marnong Estate Shiraz</b> Sunbury, VIC	\$15	\$59
<b>2023 Marnong Estate Single Vineyard Shiraz</b> Sunbury, VIC	\$22	\$89
<b>2024 Marnong Estate Single Vineyard Sangiovese</b> Sunbury, VIC	\$19	\$77
<b>2023 Marnong Estate Single Vineyard Montepulciano</b> Sunbury, VIC	\$19	\$77

*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.

**DRINKS**

**SPRITZ**

<b>Aperol</b> Aperol, Prosecco & Soda, Orange Slice	\$18	<b>Campari</b> Campari, Prosecco & Soda, Orange Slice	\$18
<b>Elderflower</b> Ortolon Elderflower Liqueur, Piquette Sparkling & Soda, Cucumber Slice, Rosemary	\$20	<b>Limoncello</b> Limoncello, Prosecco & Soda, Lemon Slice	\$20

**COCKTAILS**

<b>Watermelon Margarita</b> Tequila, Cointreau, Watermelon Juice, Lime	\$21
<b>Blood Orange Americano</b> Campari, Cinzano 1757 Rosso & Mischief Brew Blood Orange Soda, Orange Slice	\$19
<b>Energy</b> Grey Goose Vodka, White Nectarine, Verjuice, Strawberry Gum, Lemon Myrtle, Taurine	\$21
<b>Melon Drama</b> Midori, Vodka, Triple Sec, Pineapple Juice, Lemon Juice	\$18
<b>Peachy Lychee</b> Vodka, Soho Lychee, Peach Puree	\$20
<b>Strawberry Daiquiri</b> Rum, Strawberry Syrup, Lime	\$20
<b>Hawaiian Dream</b> Rum, Blue Curacao, Pineapple Juice, Coconut Syrup, Lime	\$21

**MOCKTAILS**

<b>Coconut Lemonade</b> Coconut water, Pineapple juice, Lemonade, Lime	\$16
<b>Mango Mojito</b> Lyre's White Cane Spirit, Mango Nectar, Lime Juice, Mint Leaves, Sugar Syrup, Soda	\$18
<b>Amaretti Sour</b> Lyre's Amaretti, Lemon Juice, Sugar Syrup, Wonder Foam	\$18
<b>Honey and Strawberry Spritz</b> Honey, Strawberry Syrup, Lemonade, Mint, Lime	\$18
<b>LYRES Amalfi Spritz</b> Non-alcoholic take on Aperol Spritz	\$14
<b>LYRES Prosecco</b> Non-alcoholic Sparkling Wine	\$12

*Classic cocktails available on request*

**DRINKS**

<b>San Pellegrino</b> Aranciata Rossa, Limonata, Chinotto, Clementina	GLASS \$7
<b>Post Mix</b> Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger, Lemon Lime Bitters	\$6

**JUICE**

<b>Juice</b> Apple, Orange, Cranberry, Pineapple	GLASS \$7
<b>T2</b> Peach & Raspberry	\$6

**DRAUGHT BEER**

	POT 285ML	SCHN 425ML	PINT 570ML
<b>Great Northern, Super Crisp</b> Queensland, 3.5%	\$9	\$12	\$15
<b>Peroni, Nastro Azzuro</b> Victoria, 5.0%	\$10	\$13	\$16

**BOTTLED BEER**

<b>Asahi, Super Dry</b> Japan, 5.0%	\$12	<b>Somersby Cider</b> Victoria, 5.0%	\$10
<b>Little Creatures, Pale Ale</b> Victoria, 5.2%	\$12	<b>Four Pines, Amber Ale</b> New South Wales, 5.1%	\$10
<b>White Rabbit, Dark Ale</b> Victoria, 4.9%	\$13	<b>Heaps Normal XPA</b> Victoria, <0.1%	\$10
<b>Pure Blonde</b> Victoria, 4.2%	\$11	<b>Balter, Cerveza</b> Queensland, 4.0%	\$10

## SUBITO PRONTO - STRAIGHT AWAY

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<b>Sicilian Green Olives</b> (Gl, DF, PF, V, Vg, can be done GF, halal)	\$12
<b>A little bowl of Nduja stuffed fried green olives</b> (100g, contains pork) (PF, LF)	\$18

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

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<b>Pizza Bianca</b> Rosemary, local pink salt & Frantoio olive oil, whipped ricotta (PF, V, halal)	\$16
<b>Sfincione</b> Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano (PF, V, halal)	\$18
<b>Garlic Pizza "Formaggio"</b> Fior di latte, garlic, parsley and Pecorino	\$20

## PICCOLI PIATTI - SMALL PLATES

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<b>Calamari</b> Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon (Gl, PF, halal)	\$28 / \$42
<b>Arancini al funghi (3)</b> All sorts of mushrooms, black truffle, thyme, Fior di Latte and truffle mayonnaise (Gl, V, halal) Add extra Arancini \$6.5 each	\$20
<b>Burrata</b> Cow's milk Mozzarella with a pocket of fresh cream Smoky aubergine puree, Caponata salad and fried polenta (Gl, PF, halal)	\$28
<b>Ravioli</b> Mooloolaba prawn ravioli (2) crustacean sauce made from its shells with Cassia bark, star anise, curry leaves and Aleppo pepper (PF, halal)	\$26
<b>Affettati</b> Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta (can be done for Gl)	\$36
<b>Polpette (3)</b> Wagyu beef meatballs on wood-fired flatbread, Parmigiano Reggiano, San Marzano tomato sugo and basil (can be for Gl, halal) <i>+ Add extra Polpette \$7 each</i>	\$26

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

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## PIZZE - PIZZA

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<i>We have gluten-free / vegan bases available upon request (Please note not suitable for coeliacs)</i>	\$5
<i>We also carry vegan cheese - no charge</i>	
<b>Margherita</b>	\$26
San Marzano tomato, Wild Oregano, Fior di Latte, and basil (halal)	
<i>Wine pairing - 2024 Marnong Estate Pinot Grigio (Glass \$14   Bottle \$57)</i>	
<b>Capricciosa</b>	\$28
Tomato Sugo, Grandma Ham, Mushrooms, Olives, artichokes, Fior di Latte	
(Let the waitstaff know if you would like some Cantabrian anchovies put on it)	
<i>Wine pairing - 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19   Bottle \$77)</i>	
<b>Tartufata</b>	\$28
Local Mushrooms, Truffle Cream, Fior di Latte, rocket and Parmigiano (halal)	
+ Add Prosciutto San Daniele \$10	
<i>Wine pairing - 2024 Marnong Estate Chardonnay (Glass \$15   Bottle \$59)</i>	
<b>Prosciutto</b>	\$34
Tomato sugo, Prosciutto San Daniele, Mozzarella di Bufala & rocket	
<i>Wine pairing - 2024 Marnong Estate Rosé (Glass \$14   Bottle \$57)</i>	
<b>Gamberi</b>	\$32
Garlic Prawns, semi-dried cherry tomato, Calabrian chilli, rocket & Mozzarella (halal)	
<i>Wine pairing - 2024 Marnong Estate Single Vineyard Fiano (Glass \$19   Bottle \$77)</i>	
<b>Salsiccia</b>	\$28
Italian pork, fennel & chilli sausage, Friarielli (cima di rapa) and smoked Scamorza	
<i>Wine pairing - 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22   Bottle \$89)</i>	
<b>Pepperoni</b>	\$28
Calabrese hot salami, Vodka sauce, Fior di Latte, dried chilli flakes, Burrata, rosemary oil	
<i>Wine pairing - 2023 Marnong Estate Single Vineyard Montepulciano (Glass \$19   Bottle \$77)</i>	
<b>Mortadella</b>	\$27
Mr Cannubi Mortadella, Straciatella cheese, pistachio, basil pesto, Mozzarella	
<i>Wine pairing - 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22   Bottle \$89)</i>	
<b>Wagyu</b>	\$34
Wagyu Bresaola, cherry tomato, rocket, Mozzarella and Straciatella cheese	
<i>Wine pairing - 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19   Bottle \$77)</i>	

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## 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

<b>Lasagna</b>	\$30
(Just like Nonna used to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavallo & Mozzarella	
Wine pairing - 2023 Marnong Estate Single Vineyard Montepulciano (Glass \$19   Bottle \$77)	
<b>Casarecce 'Quattro Formaggi'</b>	\$32
Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (V, halal)	
Wine pairing - 2024 Marnong Estate Chardonnay (Glass \$15   Bottle \$59)	
<b>Rigatoni alla Vodka</b>	\$30
Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (V)	
+ Add pork, fennel and chilli sausage \$5	
Wine pairing - 2025 Marnong Estate Pinot Noir (Glass \$15   Bottle \$59)	
<b>Saffron Tagliatelle</b>	\$34
Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal)	
Wine pairing - 2024 Marnong Estate Single Vineyard Fiano (Glass \$19   Bottle \$77)	
<b>Orecchiette 'Amatriciana'</b>	\$30
A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoio extra virgin olive oil (PF)	
Wine pairing - 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19   Bottle \$77)	
<b>Hand Rolled Potato Gnocchi</b>	\$38
Slow-braised lamb shoulder ragu with Ditarini tomatoes, rosemary, peas and Pecorino DOP (PF)	
Wine pairing - 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22   Bottle \$89)	
<b>Spaghetti 'Frutti di Mare'</b>	\$36
Local shellfish, Tiger prawns, calamari and scallops, white wine, tomato, chilli, garlic and parsley (alc)	
Wine pairing - 2024 Marnong Estate Pinot Grigio (Glass \$14   Bottle \$57)	

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## SECONDI - MAIN COURSE

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<b>Insalata 'Cesare'</b>	\$29
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 Wine pairing - 2024 Marnong Estate Single Vineyard Chardonnay (Glass \$22   Bottle \$89)	
<b>Pesce</b>	\$44
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) Wine pairing - 2024 Marnong Estate Single Vineyard Fiano (Glass \$19   Bottle \$77)	
<b>Pollo</b>	\$38
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) Wine pairing - 2024 Marnong Estate Chardonnay (Glass \$15   Bottle \$59)	
<b>Parma</b>	\$36
Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF) Wine pairing - 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19   Bottle \$77)	
<b>Hamburger al Formaggio</b>	\$29
Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries (PF, halal) Wine pairing - 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22   Bottle \$89)	
<b>Manzo</b> O'Connor Porterhouse <b>or</b> Scotch Fillet (GI, PF, LF, halal)	\$59 / \$75
Both 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, Kipfler potatoes, thyme, salsa verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Wine pairing - 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22   Bottle \$89)	
<b>Agnello</b>	\$85
Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) *Please allow 25 minutes for the Agnello. Wine pairing - 2023 Marnong Estate Single Vineyard Montepulciano (Glass \$19   Bottle \$77)	

## CONTORNI - SIDES

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<b>Patatine Fritte</b>	\$12
Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal)	
<b>Insalata di Giardino</b>	\$15
Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette (GI, PF, LF, V, halal)	
<b>Rucola e Pere</b>	\$15
Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate Vino Cotto (GI, LF, V, halal)	
<b>Cavolfiore</b>	\$16
Cauliflower 'Fioretto', Romesco sauce, almonds, Parmesan crisps, salmoriglio dressing (GI, PF, LF, V, halal)	

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## DESSERT

## DOLCE - DESSERT

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<b>Cannoli Siciliani (1)</b> Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs (halal)	\$12
<b>Bread &amp; Butter 'Budino' (Pudding)</b> Brioche & raisins, slow poached apples with verjuice, cardamom & cinnamon, vanilla gelato (PF, halal)	\$18
<b>Marnong Misu</b> Cucina's version of the famous 'Pick me Up' trifle from Treviso. The Tiramisu (PF, halal)	\$18
<b>Duomo</b> Chocolate & pistachio dome, gold powder (V, GF)	\$20
<b>Buttermilk Panna Cotta</b> Tahitian vanilla, pineapple-passionfruit compote, Nasturtium petal (GF, V, halal)	\$18
<b>Affogato</b> Lavazza espresso, with hints of cinnamon & chocolate, Vanilla bean gelato (V, can be GF, halal) <i>+ Add Baileys or Frangelico \$6</i>	\$16

## SPECIALS

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

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<b>Sicilian Chicken Parma &amp; Fries Day</b> <i>Every Monday</i>	\$28pp
<b>Pizza Day</b> <i>Every Tuesday</i> Seafood pizza and Wagyu Bresaola pizza includes a supplement	\$23pp + \$5
<b>Pasta Day</b> <i>Every Wednesday</i> Seafood pasta includes a supplement	\$26pp + \$5
<b>Cheeseburger and Fries Day</b> <i>Every Thursday</i>	\$23pp



## 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!

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*Minimum of 8 Adults required for sharing menu.*

*Menu required for tables of 11+.*

### PICCOLA FESTA!

Adults \$59pp  
Children \$20pp

### PICCOLI PIATTI

#### Sicilian Green Olives

#### Sfincione

Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano

#### Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon

*Add Wagyu beef meatballs, Parmigiano Reggiano, San Marzano sugo and basil \$7ea*

### SECONDI

#### Chef's Selection of Pizze

#### Chef's Selection of Pasta

Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad

#### Supplement

O'Connor Porterhouse **+\$58ea**  
OR O'Connor Scotch Fillet **+\$75ea**  
Both 300g, pasture-fed from Gippsland, Victoria  
*Served with leafy greens, potato, thyme & Parmesan gratin, salsa verde and lemon*

### GRANDE FESTA!

Adults \$75pp  
Children \$20pp

### PICCOLI PIATTI

#### Sicilian Green olives

#### Pizza Bianca

Rosemary, local pink salt & Frantoio olive oil, whipped ricotta

#### Arancini

All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise

#### Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon

#### Burrata

Cow's milk Mozzarella, smoky aubergine puree, Caponata salad, vino cotto

### SECONDI

#### Select two options:

#### 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

#### Chef's Selection of Pizze

#### Chef's Selection of Pasta

*Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad*

#### Supplement

O'Connor Porterhouse **+\$58ea**  
or O'Connor Scotch Fillet **+\$75ea**  
Both 300g, pasture-fed from Gippsland, Victoria  
*Served with leafy greens, Kipfler potatoes, thyme & Parmesan gratin, salsa verde and lemon*

Our whole 1.2kg slow-cooked lamb shoulder with Romesco sauce, lemon & cumin (minimum 4) **+\$75ea**