

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
N/V Marnong Estate Brut Sunbury, VIC	\$15	\$61
N/V Marnong Estate Prosecco Sunbury, VIC	\$15	\$61
2022 Marnong Estate Reserve Blanc de Blancs Sunbury, VIC <i>(Bottle only)</i>		\$158

ROSE

	GLASS 150ML	BOTTLE 750ML
N/V Marnong Estate Prosecco Rosé Sunbury, VIC	\$15	\$61
2025 Marnong Estate Rosé Sunbury, VIC	\$14	\$57

WHITE

	GLASS 150ML	BOTTLE 750ML
2025 Marnong Estate Pinot Grigio Sunbury, VIC	\$14	\$57
2024 Marnong Estate Single Vineyard Fiano Sunbury, VIC	\$19	\$77
2025 Marnong Estate Chardonnay Sunbury, VIC	\$15	\$59
2024 Marnong Estate Single Vineyard Chardonnay Sunbury, VIC	\$22	\$89

RED

	GLASS 150ML	BOTTLE 750ML
2024 Marnong Estate Ripasso Sunbury, VIC <i>(served chilled)</i>	\$14	\$57
2025 Marnong Estate Pinot Noir Sunbury, VIC	WINTER SPECIAL \$15	\$55
2025 Marnong Estate SV 'Heart' Pinot Noir Sunbury, VIC	\$22	\$89
2025 Marnong Estate SV 'Weatherstone' Pinot Noir Sunbury, VIC	\$22	\$89
2025 Marnong Estate Shiraz Sunbury, VIC	WINTER SPECIAL \$15	\$55
2023 Marnong Estate Single Vineyard Shiraz Sunbury, VIC	\$22	\$89
2025 Marnong Estate Single Vineyard Sangiovese Sunbury, VIC	\$19	\$77
2024 Marnong Estate Single Vineyard Montepulciano 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.

SPRITZ

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

COCKTAILS

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

MOCKTAILS

Coconut Lemonade Coconut water, Pineapple juice, Lemonade, Lime	\$16
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
Honey and Strawberry Spritz Honey, Strawberry Syrup, Lemonade, Mint, Lime	\$18
LYRES Amalfi Spritz Non-alcoholic take on Aperol Spritz	\$14
LYRES Prosecco Non-alcoholic Sparkling Wine	\$12

Classic cocktails available on request

DRINKS

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

JUICE

	GLASS
Juice Apple, Orange, Cranberry, Pineapple	\$7
T2 Peach & Raspberry	\$6

DRAUGHT BEER

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

BOTTLED BEER

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

PRONTO A TAVOLA | READY TO THE TABLE

Olives Sicilian green olives (DF, VG, halal)	\$13
Cucina Dips Romesco, feta & spinach, parmesan whipped ricotta, served with warm focaccia (V, halal)	\$17

PANE COTTO A LEGNA | WOODFIRE BAKED BREAD

Focaccia Bruschetta Freshly baked pizza dough, tomato salsa, basil (V, halal)	\$18
Garlic Pizza Garlic and mozzarella pizza (V, halal)	\$20

PER COMINCIARE | TO BEGIN WITH...

Arancini ai Funghi e Tartufo (3) House made mushroom and truffle arancini, truffle aioli, parmesan (V, halal)	\$20
Polpette Traditional Meatballs (3) Housemade beef meatballs in rich tomato sauce, focaccia bread (halal)	\$26
Formaggio Fritto Fried Cheese (3) Crumbed provolone cheese, golden fried, Napoli tomato sauce (V, halal)	\$19
Frittatina di Maccheroni Mac & Cheese Bites (3) Crumbed four cheese maccheroni, golden fried, Napoli tomato sauce (V, halal)	\$21

PER CONDIVIDERE | TO SHARE

Antipasto (for 2-4) Selection of Italian cured meat, focaccia bread, Giardiniera (DF)	\$48
Stuzzichini Italian Street Food Platter (for 2-4) Arancini, bruschetta, Formaggio Fritto, Frittatina, Sicilian olives (V, halal)	\$40

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.

PRIMI | FIRST COURSE - PASTA

All our pasta is bronze extruded 'fatto in casa' (made in house)

We have gluten free Casarecce - short twist pasta (please note not suitable for coeliacs) & vegan cheese available

Lasagna al Forno	\$36
Homemade traditional lasagna, beef Bolognese ragù, bechamel sauce, mozzarella, parmesan (halal)	
Wine Pairing 2024 Marnong Estate Ripasso (Glass \$14 Bottle \$57) <i>served slightly chilled</i>	
Orecchiette Salsiccia e Broccoli	\$34
Little ear pasta, homemade chicken sausage, broccoli, pecorino cheese, chilli (halal)	
Wine Pairing 2025 Marnong Estate Chardonnay (Glass \$15 Bottle \$59)	
Rigatoni alla Amatriciana	\$32
Tube pasta, one of the best Roman dishes, crispy guanciale, rich tomato sauce, pecorino cheese	
Wine Pairing 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19 Bottle \$77)	
Fusilli alla Vodka	\$32
Spiral pasta, spicy vodka sauce, aromatic toasted breadcrumbs with toasted almonds (V)	
+ add Chicken sausage \$8	
+ add Porchetta \$10	
Wine Pairing 2025 Marnong Estate Pinot Noir (Glass \$15 Bottle \$55)	
Spaghetti ai Frutti di Mare (M)	\$40
Local shellfish, prawns, calamari, white wine, garlic, chilli, cherry tomato (DF)	
Wine Pairing 2025 Marnong Estate Pinot Grigio (Glass \$14 Bottle \$57)	
Tagliatelle Gamberi e Zafferano (I)	\$40
Flat ribbon pasta, creamy saffron sauce, tiger prawns (halal)	
Wine Pairing 2024 Marnong Estate Single Vineyard Fiano (Glass \$19 Bottle \$77)	
Gnocchi al Ragu di Agnello	\$38
Potato gnocchi, rich lamb ragù, dry ricotta shaved (halal)	
Wine Pairing 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22 Bottle \$89)	

(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, 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 card.

PIZZE | PIZZA

We have gluten-free bases available upon request (please note not suitable for coeliacs) \$7
We also carry vegan cheese - no charge

Margherita \$28

San Marzano tomato sauce, fior di latte, basil, parmesan (V, halal)
| **Wine Pairing** | 2025 Marnong Estate Pinot Grigio (Glass \$14 | Bottle \$57)

Capricciosa \$30

San Marzano tomato sauce, Otway smoked ham, fresh mushrooms, Taggiasca olives, marinated artichoke, fior di latte, basil, parmesan
| **Wine Pairing** | 2025 Marnong Estate Pinot Noir (Glass \$15 | Bottle \$55)

Regina \$38

San Marzano tomato sauce, fior di latte, basil, parmesan, San Daniele prosciutto, rocket leaves, tear drop cherry tomato, dry ricotta
| **Wine Pairing** | 2025 Marnong Estate Rosé (Glass \$14 | Bottle \$57)

Gamberoni (l) \$38

Tear drop cherry tomato, fior di latte, garlic prawns, chilli oil, rocket (halal)
| **Wine Pairing** | 2024 Marnong Estate Single Vineyard Fiano (Glass \$19 | Bottle \$77)

Diavola \$32

San Marzano tomato sauce, hot Calabrese salami, chilli oil, fior di latte, basil, parmesan
| **Wine Pairing** | 2025 Marnong Estate Shiraz (Glass \$15 | Bottle \$55)

Patate e Cipolla | Potato \$34

Fior di latte, confit russet potato, caramelized Tropea onion, smoked mozzarella, rosemary, confit garlic (V, halal)
+ add Prosciutto \$10
+ add Porchetta \$10
| **Wine Pairing** | 2025 Marnong Estate Chardonnay (Glass \$15 | Bottle \$59)

Tartufata \$30

Truffle sauce, fresh mushrooms, smoked mozzarella, rocket leaves, parmesan cheese (V, halal)
+ add Prosciutto \$10
+ add Porchetta \$10
| **Wine Pairing** | 2025 Marnong Estate Single Vineyard 'Heart' Pinot Noir (Glass \$22 | Bottle \$89)

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SECONDI | MAIN COURSE

Pesce Australian Barramundi	\$46
Pan seared, celeriac pure, cappers and olive braised endive (halal)	
Wine Pairing 2024 Marnong Estate Single Vineyard Fiano (Glass \$19 Bottle \$77)	
Porchetta Pork Belly	\$42
Rolled woodfire cooked overnight pork belly, apple and cinnamon sauce, Caponata	
Wine Pairing 2025 Marnong Estate SV 'Weatherstone' Pinot Noir (Glass \$22 Bottle \$89)	
Cotoletta di Pollo Parma	\$36
The Australian favourite, crumbed free range chicken breast, Napoli tomato sugo, Otway smoked ham, cheese, fries, leafy salad	
Wine Pairing 2024 Marnong Estate Single Vineyard Sangiovese (Glass \$19 Bottle \$77)	
Panino Burger	\$32
200g Wagyu beef patty, cheddar cheese, pickled relish, caramelized Tropea onion, Roma tomato, lettuce, fries (halal)	
Wine Pairing 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22 Bottle \$89)	
Stinco di Agnello Lamb Shank	\$42
Slow cooked lamb shank, creamy cheese polenta, mushroom sauce (halal)	
Wine Pairing 2024 Marnong Estate Single Vineyard Montepulciano (Glass \$19 Bottle \$77)	
Tagliata di Manzo 300g O'Connor Porterhouse	\$62
Grilled as you like, rosemary roasted Kipfler potato, leafy salad, lemon dressing (halal, can be DF)	
+ add Veal and red wine jus \$5	
+ add Green peppercorn sauce \$5	
+ add Creamy mushroom sauce \$5	
Wine Pairing 2023 Marnong Estate Single Vineyard Shiraz (Glass \$22 Bottle \$89)	
Insalata Warm Vegetable Salad	\$26
Braised endive, capsicum, eggplant, zucchini and potato, caper and olive dressing (V, VG, DF)	
+ add Chicken sausage \$8	
+ add Porchetta \$10	
Wine Pairing 2025 Marnong Estate Chardonnay (Glass \$15 Bottle \$59)	
Anelli di Calamari (l)	\$38
Golden fried calamari, rocket salad, shoestring fries, lemon, garlic aioli, Sumac salt (halal)	
Wine Pairing 2025 Marnong Estate Pinot Grigio (Glass \$14 Bottle \$57)	

CONTORNI | SIDES

Patatine Fritte Fries	\$13
Shoestring fries, aioli (halal)	
Insalatina Leafy Salad	\$15
Tomatoes, cucumbers, garden leaves, green olives, lemon dressing (DF, VG, halal)	
Broccolini	\$16
Grilled broccolini, toasted almonds, balsamic glaze (DF, VG, halal)	
Patate Arrosto Roast potatoes	\$14
Woodfire roasted rosemary Kipfler potatoes (DF, VG, halal)	
Creamy Cheese Polenta	\$13
Smoked mozzarella, fior di latte, parmesan (V, halal)	

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DESSERT

DOLCI | DESSERT

Il Cannolo Sicilian favourite, crunchy shell, ricotta and orange cream, pistachio crumbed, cocoa nibs (V, halal)	\$12
Budino di Pane e Mele Bread & Butter Pudding Soft brioche bread, estate organic egg cream, poached apple in verjuice, cinnamon, cardamom, vanilla ice cream (V, halal)	\$18
Caprese al Cioccolato Chocolate Cake Rich south of Italy almond and chocolate cake, Chantilly cream (V, halal)	\$18
Pannacotta di Cocco Coconut pannacotta, berry sauce (VG, halal)	\$18
Affogato Lavazza espresso, with hints of cinnamon & chocolate, vanilla bean gelato (V, halal) + add Baileys or Frangelico \$6	\$16

SPECIALS

LE SPECIALITA DI CUCINA | WEEKLY SPECIALS AT CUCINA 3064

Chicken Parma & Fries Day <i>Every Monday</i>	\$28pp
Pizza Day <i>Every Tuesday</i> Seafood pizza and Regina pizza includes a supplement	\$23pp + \$5
Pasta Day <i>Every Wednesday</i> Seafood pasta includes a supplement	\$26pp + \$5



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FESTEGGIAMO ALL'ITALIANA | LET'S FEAST THE CUCINA 3064 WAY!

Minimum of 4 Adults required for sharing menu

Menu required for tables of 11+

PICCOLA FESTA!

Adults \$59pp
Children \$20pp

PRONTO A TAVOLA

Cucina Dips

Romesco, feta & spinach,
parmesan whipped ricotta, served
with warm focaccia (halal)

PER CONDIVIDERE

Stuzzichini

Arancini, Formaggio Fritto,
Frittatina (V)

SECONDI

Chef's Selection of Pizze

Chef's Selection of Pasta

*Mains are served with shoestring
fries, garlic mayonnaise and leafy
green salad.*

Supplement

*Mains from the à la carte menu
can be added to the sharing menu
at extra cost if specified at the time
of booking, at least one week prior
to the event.*

GRANDE FESTA!

Adults \$75pp
Children \$20pp

PRONTO A TAVOLA

Cucina Dips

Romesco, feta & spinach,
parmesan whipped ricotta, served
with warm focaccia (halal)

PER CONDIVIDERE

Stuzzichini

Arancini, Formaggio Fritto,
Frittatina (V)

Antipasto

Selection of Italian cured meat,
Giardiniera (DF)

SECONDI

Chef's Selection of Pizze

Chef's Selection of Pasta

*Mains are served with shoestring
fries, garlic mayonnaise and leafy
green salad.*

Supplement

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