

PRIVATE DINING \$85 SHARING MENU

Adults \$85pp

Children's Menu \$20pp

PRONTO A TAVOLA | READY TO THE TABLE

Cucina Dips

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

PER CONDIVIDERE | TO SHARE

Stuzzichini

Arancini, Formaggio Fritto, Frittatina (V)

Antipasto

Selection of Italian cured meat, focaccia bread, Giardiniera (DF)

SECONDI - MAIN COURSE

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.

DOLCI | DESSERT

Cannoli Siciliani

Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs (halal)

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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.

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