MARNONG WINES

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 (Bottle only)		$158

ROSE

	GLASS 150ML	BOTTLE 750ML
N/V Marnong Estate Prosecco Rosé Sunbury, VIC	$15	$61
2026 Marnong Estate Sangiovese Rosé Sunbury, VIC	$14	$57

WHITE

	GLASS 150ML	BOTTLE 750ML
2026 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 (served chilled)	$14	$57
2025 Marnong Estate Pinot Noir Sunbury, VIC	$15	$59
2025 Marnong Estate SV 'Weatherstone' Pinot Noir Sunbury, VIC	$22	$89
2025 Marnong Estate Shiraz Sunbury, VIC	$15	$59
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.

DRINKS

SPRITZ

Strawberry Spritz $18
Marnong Estate Prosecco Rose, Strawberry Syrup, Lemon Juice

Elderflower Spritz $20
Ortolon Elderflower Liqueur, Piquette Sparkling, Soda Water, Cucumber, Rosemary

Montenegro Spritz $20
Montenegro, Marnong Estate Prosecco, Soda Water, Orange Slice

Limoncello Spritz $20
Limoncello, Prosecco, Soda Water, Lemon Slice

COCKTAILS

Watermelon Margarita $21
Tequila, Cointreau, Watermelon Juice, Lime

Blood Orange Americano $19
Campari, Cinzano 1757 Rosso & Mischief Brew Blood Orange Soda, Orange Slice

Energy $21
Grey Goose Vodka, White Nectarine, Verjuice, Strawberry Gum, Lemon Myrtle, Taurine

Melon Drama $18
Midori, Vodka, Triple Sec, Pineapple Juice, Lemon Juice

Peachy Lychee $20
Vodka, Soho Lychee, Peach Puree

Strawberry Daiquiri $20
Rum, Strawberry Syrup, Lime

Hawaiian Dream $21
Rum, Blue Curacao, Pineapple Juice, Coconut Syrup, Lime

MOCKTAILS

Coconut Lemonade $16
Coconut water, Pineapple juice, Lemonade, Lime

Mango Mojito $18
Lyre's White Cane Spirit, Mango Nectar, Lime Juice, Mint Leaves, Sugar Syrup, Soda

Amaretti Sour $18
Lyre's Amaretti, Lemon Juice, Sugar Syrup, Wonder Foam

Honey and Strawberry Spritz $18
Honey, Strawberry Syrup, Lemonade, Mint, Lime

LYRES Amalfi Spritz $14
Non-alcoholic take on Aperol Spritz

LYRES Prosecco $12
Non-alcoholic Sparkling Wine

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 $12
Japan, 5.0%

Little Creatures, Pale Ale $12
Victoria, 5.2%

White Rabbit, Dark Ale $13
Victoria, 4.9%

Pure Blonde $11
Victoria, 4.2%

Somersby Cider $10
Victoria, 5.0%

Four Pines, Amber Ale $10
New South Wales, 5.1%

Heaps Normal XPA $10
Victoria, <0.5%

Balter, Cerveza $10
Queensland, 4.0%

TO START

PRONTO A TAVOLA | READY TO THE TABLE

Olives $13
Sicilian green olives (GF, DF, VG, halal)

Cucina Dips $17
Romesco, feta & spinach, parmesan whipped ricotta, served with warm focaccia (V, halal, GI option available)

PANE COTTO A LEGNA | WOODFIRE BAKED BREAD

Focaccia | Bruschetta $18
Freshly baked pizza dough, tomato salsa, basil (V, halal, GI option available)

Garlic Pizza $20
Garlic and mozzarella pizza (V, halal, GI option available)

PER COMINCIARE | TO BEGIN WITH...

Arancini ai Funghi e Tartufo (3) $20
House made mushroom and truffle arancini, truffle aioli, parmesan (V, halal, GI option available)

Polpette | Traditional Meatballs (3) $26
Housemade beef meatballs in rich tomato sauce, focaccia bread (halal)

Formaggio Fritto | Fried Cheese (3) $19
Crumbed provolone cheese, golden fried, Napoli tomato sauce (V, halal, GI option available)

Frittatina di Maccheroni | Mac & Cheese Bites (3) $21
Crumbed four cheese maccheroni, golden fried, Napoli tomato sauce (V, halal)

PER CONDIVIDERE | TO SHARE

Antipasto $48
Selection of Italian cured meat, focaccia bread, Giardiniera (DF, can be done GF)

Stuzzichini | Italian Street Food Platter $40
Arancini, bruschetta, Formaggio Fritto, Frittatina, Sicilian olives (V, halal)

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.

LUNCH + DINNER

PRIMI | FIRST COURSE - PASTA

All our pasta is bronze extruded 'fatto in casa' (made in house)
We have gluten free Casarecce (short twist pasta), gluten free gnocchi, and vegan cheese available.
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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) served chilled.

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)

Paccheri alla Amatriciana $32
One of the best Roman dishes, large tube pasta, crispy guanciale, rich tomato sauce, pecorino cheese
| Wine Pairing | 2024 Marnong Estate Single Vineyard Sangiovese (Glass $19 | Bottle $77)

Rigatoni alla Vodka $32
Tube pasta, spicy vodka sauce, aromatic toasted breadcrumbs with toasted almonds (V)
+ add Chicken sausage $8
| 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, green peas, dry ricotta shaved (halal)
| Wine Pairing | 2023 Marnong Estate Single Vineyard Shiraz (Glass $22 | Bottle $89)

(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, GI (suitable for Gluten Intolerance)
We are unable to offer split bills during peak times. Menu subject to change.
15% surcharge is applied on Public Holidays.

LUNCH + DINNER

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 (I) $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
| 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
| Wine Pairing | 2025 Marnong Estate Pinot Noir (Glass $15 | Bottle $59)

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MAIN COURSE

SECONDI | MAIN COURSE

Pesce | Australian Barramundi $46
Pan seared barramundi fillet, rosemary roasted kipfler potatoes, leafy salad (halal, can be done GF)
| Wine Pairing | 2024 Marnong Estate Single Vineyard Fiano (Glass $19 | Bottle $77)

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, burger sauce,
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 mashed potato, grilled broccolini, lamb jus (halal, GF)
| 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, can be done GF)
+ 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 'Cesare' $30
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, can be done GF)
+ Add marinated & chargrilled free range chicken thigh $7
| Wine Pairing | 2025 Marnong Estate Chardonnay (Glass $15 | Bottle $59)

Anelli di Calamari (I) $38
Golden fried calamari, rocket salad, shoestring fries, lemon, garlic aioli, Sumac salt (halal, GI option available)
| Wine Pairing | 2025 Marnong Estate Pinot Grigio (Glass $14 | Bottle $57)

SIDES

CONTORNI | SIDES

Patatine Fritte | Fries $13
Shoestring fries, aioli (halal, GI option available)

Insalatina | Leafy Salad $15
Tomatoes, cucumbers, garden leaves, green olives, lemon dressing (DF, VG, halal, GF)

Broccolini $16
Grilled broccolini, toasted almonds, balsamic glaze (DF, VG, halal, can be done GF)

Patate Arrosto | Roast potatoes $14
Woodfire roasted rosemary Kipfler potatoes (DF, VG, halal, can be done GF)

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DESSERT

DOLCI | DESSERT

Il Cannolo $12
Sicilian favourite, crunchy shell, ricotta and orange cream, pistachio crumbed, cocoa nibs (V, halal)

Budino di Pane e Mele | Bread & Butter Pudding $18
Soft brioche bread, estate organic egg cream, poached apple in verjuice, cinnamon, cardamom, vanilla ice cream (V, halal)

Caprese al Cioccolato | Chocolate Cake $18
Rich south of Italy almond and chocolate cake, Chantilly cream (V, halal, GF)

Pannacotta di Cocco $18
Coconut pannacotta, berry sauce (VG, halal, GF)

Affogato $16
Lavazza espresso, with hints of cinnamon & chocolate, vanilla bean gelato (V, halal, can be done GF)
+ add Baileys or Frangelico $6

SPECIALS

LE SPECIALITA DI CUCINA | WEEKLY SPECIALS AT CUCINA 3064

Chicken Parma & Fries Day $28pp
Every Monday

Pizza Day $23pp
Every Tuesday
Seafood pizza and Regina pizza includes a supplement + $5

Pasta Day $26pp
Every Wednesday
Seafood pasta includes a supplement + $5

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SHARING MENU

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
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.

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