



CHRISTMAS IN JULY AT MARNONG

ADULTS \$85

CHILDREN \$35

MARNONG
ESTATE



Sharing Menu

Glass of Marnong Estate Sparkling on arrival

Entrées

Salt roasted beetroot, marinated goat feta, figs, pecan

Oysters finger lime, shallot, verjus, cab sav vinegar

Garlic and chilli flame roasted king prawns

Shaved Prosciutto,

Honey glazed ham

Gin and pink peppercorn cured Salmon

Selection of dips, olives, and artisan breads

Mains

Wattleseed butter Roasted Turkey, cranberry, pancetta chipolatas

Roasted classic porchetta

Table side of

Seasonal greens, honey glazed carrots and sprouts, roasted chats, house salad

Desserts

Whipped white chocolate Pavlova, balsamic pearls, kiwi,

Traditional Christmas Pudding, brandy sauce

Cheese, membrillo, bark bread, nuts

Tea & Coffee

Mince pies

(gf) Gluten Free, (df) Dairy Free, (v) Vegetarian, (vg) Vegan

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.

Please speak to one of our staff should you have any concerns.