



BANKVALE RUN

Manning Estate

PRIVATE DINING

SHARING FEAST MENU

Adults

Two course \$65 | Three course \$75

Children

Two course \$33 | Three course \$38



ENTREE

Select three

Salted Cooked Beetroot

Maple pecan, figs, native herbs (vg/df/gf)

Seafood Ravioli

Mussels, bok choy, lobster broth

Beef Short Rib

Shiraz jus, peas, puree, radish (df/gf)

Pumpkin and Tofu Tart (vg)

Oysters

Finger lime dressing (df/gf)

MAIN

Select three

Served with

Marnong Estate's house garden salad and Chips

Oven Roasted Beef Striploin (gf/df)

Marinated in Champagne mustard and thyme, roasted carrots

Slow Roasted Lamb Shoulder (gf/df)

Eggplant and harissa jus

Grilled Free Range Chicken (gf/df)

Blistered cherry tomatoes and Chardonnay

Salmon (gf)

Pickled zucchini, dill, yoghurt, smoked almonds

Pumpkin Tortellini

Parmesan, burnt butter, walnuts, sage,



DESSERT

Mini tart Selection

Dark chocolate & Marshmallow

Vanilla and berries

Sticky Date pudding

Or

House cheeses, crackers, membrillo (gf)

UPGRADES

Sparkling on-arrival + \$10 pp

Marnong Estate Brut

Antipasto +\$8pp

Soused vegetables, garlic cobs, freshly shaven prosciutto,
marinated olives

Side +\$4pp

Roasted cauliflower with tomato pesto

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.

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