



Welcome to Arundel Farm Estate

MENU

Wine tasting available please ask your waiter

Arundel Farm Estate wines are also available to purchase take away at cellar prices.

PLEASE NOTE WE DO NOT SPLIT THE BILL

GF- Gluten Free

V – Vegetarian

www.arundelfarmestate.com.au

0448 079 585

Starters

Arundel farm salumi and cheese board. Selection of local cured meats, salami and cheeses. Accompanied by home made sour dough and homemade pickled vegetables \$26

Wood fire oven tomatoes, stracciatella (cheese), wild rocket salad and basil oil \$23.5 *gf, v

Ham hock terrine, homemade peach and yellow mustard seeds chutney, mini brioche \$20

House marinated olives with home made sourdough \$10 *gf if no bread, v

Cheddar cheese tart, with summer vegetables and herbs \$19 *v

Pasta

Home made gnocchi with tomatoes basil and Parmesan \$20 *gf, v

Tagliatelle with seafood ragù \$27 *gf avail.

Pappardelle with beef and pork ragù, shaved pecorino cheese \$26

Risotto vialone nano (rice) with summer butternut squash, fried sage and Parmesan. \$24 *gf, v

Mains

Chicken roulade with mustard and honey emulsion, carrot purée \$35 *gf

Market Fish market price (please ask your waiter)

Pork cotoletta with gravy and fries \$33

Slow roast Lamb shoulder for 2 \$75 *gf without bread
With flat bread, smoked Labneh, fennel and zucchini salad
(please allow an extra 15 minutes)

Sides

Italian coleslaw with fresh mint \$11 *gf

Farmer salad (mixed lettuce) \$10 *gf

Roasted cauliflower, toasted almonds and dried cranberries \$11.5 *gf

Fries with rosemary infused aioli b \$9 *gf

Kids

MARGHERITA PIZZA \$13

Mickey mouse shaped pizza with San Marzano tomato and mozzarella cheese *v

HAWAIIAN PIZZA \$15

Mickey mouse shaped pizza with San Marzano tomato, ham, pineapple and mozzarella cheese

PASTA AL POMODORO \$13

Pasta with Napoli sauce *v *ga

PASTA AND BOLOGNESE \$15

Pasta with a Bolognese sauce *ga

Pizzas

GARLIC FOCACCIA \$12

Garlic, mozzarella cheese and parsley *v

VEGGIE FOCACCIA \$19

Capsicum, onion, basil, cherry tomatoes and mozzarella cheese *v

MARGHERITA \$18

San Marzano tomato, mozzarella cheese, and basil *v

CALZONE PROSCIUTTO E FUNGHI \$24

San Marzano tomato, mozzarella cheese, mushrooms, virginia ham, topped with parmesan cheese

CAPRICCIOSA \$23

San Marzano tomato, mozzarella cheese, virginia ham, mushrooms, anchovies and kalamata olives

PARMA \$26

San Marzano tomato, mozzarella cheese, from the oven Parma Prosciutto, rocket and parmesan cheese

CALABRESE \$23

San Marzano tomato, mozzarella cheese, baked capsicum and hot salami

Pizzas Cont.

ORTOLANA \$24

San Marzano tomato, mozzarella cheese, grilled eggplant, zucchini and capsicum *v

TARTUFOSA \$26

Mozzarella cheese, fresh mushrooms, garlic, parsley and truffle oil *v

CONTADINA \$24

Mozzarella cheese, Italian sausages, baked potatoes and parmesan cheese

GRECA \$23

San Marzano tomato, mozzarella cheese, onion, cherry tomatoes, feta cheese and kalamata olives *v

**add \$4 for gluten free base*

Dessert

Tiramisù \$14

Strawberries millefoglie (layered pastry dessert), with chantilly cream \$15

70% Dark chocolate tart with salted caramel ice cream \$16

Trio of locally made ice-cream: Vanilla, dark chocolate, salted caramel

Sorbets: Mango, lemon and strawberry \$8 *gf

Kids Vanilla Ice cream \$5.5

Choice of chocolate or strawberry topping