



Welcome to Arundel Farm Estate

MENU

Wine tasting and take away wine sales available at our wine cellar

PLEASE NOTE WE DO NOT SPLIT THE BILL

GF- Gluten Free

V – Vegetarian

www.arundelfarmestate.com.au

0448 079 585

Starters

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

Bolognese arancini with tomato dip \$14

Chicken liver terrine, peach chutney and toasted home made brioche \$15

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

Cured Bonito (fish), smoked yoghurt, fried friggiteli peppers and crispy onion dressing \$17 *gf

Pasta

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

Tagliatelline with rocket pesto and smoked cod \$27 *gf avail.

Paccheri (large tube pasta) 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

Arundel Farm Estate Shiraz braised beef cheeks, Jerusalem artichokes and grilled polenta \$34 *gf

Snapper and farmer's vegetables (carrots, zucchini, leeks, turnip, borlotti), with lemon and brown butter sauce and fennel stems *gf
market price

Crispy pork belly with evoo potato puree, cime di rapa (winter green) and horseradish \$35 *gf

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

Sides

Sauteed green vegetables with bagna cauda (similar to a fondue made with milk, anchovies garlic and oil) \$11 *gf

Farmer salad (mixed lettuce) \$10 *gf

Beetroot salad with feta cheese, dill and almonds \$11.50 *v, gf

Fries with rosemary infused aioli \$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 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 (FOLDED OVER, CLOSED PIZZA) \$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 (PROSCIUTTO PIZZA) \$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

Buttermilk and chocolate mousse with orange compote, vanilla ice-cream and hazelnut praline \$13 *gf

Baked cheesecake with persimmon and bitter caramel \$13

Yoghurt and home made nougat, almond dacquoise and citrus semifreddo \$13

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