



# FRIDAY NIGHT MENU

AVAILABLE 5-9pm

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

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

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

Paccheri (large tube pasta) with beef and pork ragù, shaved pecorino cheese \$26

Snapper and farmer's vegetables (carrots, zucchini, leeks, turnip, borlotti), with lemon and brown butter sauce and fennel stems \*gf \$38

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

Farmer salad (mixed lettuce) \$10 \*gf

Fries with rosemary infused aioli \$9 \*gf

## PIZZAS

Garlic focaccia - Garlic, mozzarella cheese and parsley \*v \$12

Veggie focaccia - Capsicum, onion, basil, cherry tomatoes and mozzarella cheese \*v \$19

Margherita - San Marzano tomato, mozzarella cheese and basil \*v \$18

Calzone prosciutto e funghi - San Marzano tomato, mozzarella cheese, mushrooms, Virginia ham, topped with parmesan cheese \$24

Capricciosa - San Marzano tomato, mozzarella cheese, Virginia ham, mushrooms, anchovies and kalamata olives \$23

Parma - San Marzano tomato, mozzarella cheese, from the oven Parma Prosciutto, rocket and parmesan cheese \$26

Calabrese - San Marzano tomato, mozzarella cheese, baked capsicum and hot salami \$23

Ortolana - San Marzano tomato, mozzarella cheese, grilled eggplant, zucchini and capsicum \*v \$24

Tartufosa - Mozzarella cheese, fresh mushrooms, garlic, parsley and truffle oil \*v \$26

Contadina - Mozzarella cheese, Italian sausages, baked potatoes and parmesan cheese \$24

Greca - San Marzano tomato, mozzarella cheese, onion, cherry tomatoes, feta cheese and kalamata olives \*v \$23

*\*add \$4 for gluten free base*



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## KIDS

**Margherita pizza** - Mickey mouse shaped pizza with San Marzano tomato and mozzarella cheese \*v \$13

**Hawaiian pizza** - Mickey mouse shaped pizza with San Marzano tomato, ham, pineapple and mozzarella cheese \$15

**Pasta al pomodoro** - Pasta with Napoli sauce \$13 \*v \*ga

**Pasta and Bolognese** - Pasta with a Bolognese sauce \$15 \*ga

**Kids ice-cream** – Vanilla ice cream with chocolate or strawberry topping \$5.50

## DESSERTS

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

**Baked cheesecake:** with persimmon and bitter caramel \$13

**Semifreddo:** yogurt 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

## MAY SPECIALS

### Happy Hour - 3-6pm

\$12 cocktails

\$6 glass of wine

(excludes Arundel Farm Shiraz 2011)

### 5-9pm

### **Salumi board and bottle of wine for 2 \$50**

(excludes Arundel Farm Estate Shiraz 2011)

### **\$20 Burger and chips**

Beef pattie, mayo, ketchup, cheddar, fresh tomatoes and gherkin, served with chips