



FRIDAY NIGHT MENU

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*

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

Happy Hour - 3-6pm

\$12 cocktails

\$6 glass of wine

(excludes Arundel Farm Shiraz 2011)