



Menu

Arundel Farm Estate

Buon Appetito.

We support local produce and believe in honouring the important ritual of sharing food as well as enjoying each other's company.
At Arundel Farm Estate, we promise to feed you like family.

Wine Tasting

available at our Cellar Door 11am - 4pm
Friday, Saturday + Sunday



Like us on Facebook for updates
facebook.com/ArundelFarm/

To start

Salumi and Cheese Board \$29

Local and in-house cured selection of capocollo, prosciutto crudo, salamino piccante accompanied with bocconcini and Stracciatella cheeses. All served with daily chef focaccia and grissini, home-made giardiniera, house-marinated olives

Croquettes \$14.50

Prosciutto and potato croquettes, smoked paprika aioli

Calamari (GF) \$16

Lightly fried squid, rocket, lemon & dill mayo

Caprese Salad (V) (GF Available) \$16

Ripe tomatoes, buffalo mozzarella, oregano, basil served with sourdough bread

Vitello Tonnato \$17

Thinly sliced veal, tuna mayonnaise, capers, rocket and parmesan cheese

Eggplant Parmigiana \$15

Baked eggplant, tomatoes, mozzarella, basil served with warm sourdough bread



Pasta

Pappardelle \$28

Home-made pasta, slow roasted in Arundel red wine lamb Ragu, pecorino cheese

Gnocchi \$27

Homemade potato dumplings, Italian pork sausage, mixed mushrooms, pecorino cheese, thyme oil

Homemade Tagliolini \$29

Homemade tagliolini, prawns, tomatoes, Ligurian olives, lemon zest

Cavatelli \$26

with fresh tomatoes, eggplant, basil, ricotta salata

***Gluten free penne available with all above pasta sauces + \$4*

Mains

Pork Belly \$35

Crispy skin pork belly, red capsicum, braised fennel, pork jus

Beef Cheek \$37

Slow cooked beef cheek, celeriac puree, mushrooms, potato crumb

Fish Soup \$38

Prawns, mussels, clams, calamari in a tomato soup served with warm homemade sourdough bread

Lamb Shoulder - 2 People \$75

12 hour cooked lamb shoulder, triple cooked potatoes, chargrilled vegetables, flat bread, smoked yogurt, jus

Peperone Ripieno (V) (VV) \$22

Baked capsicum stuffed with semi dry tomatoes, olives, capers and breadcrumbs



Sides

Rocket and Parmesan Salad (V) \$10.50

Rocket, parmesan, pear, walnut

Triple cooked potatoes (V) (VV) (GF) \$9.50

Rosemary and garlic paste, rosemary aioli

Farmer Salad (V) (VV) (GF) \$8.50

Mixed Lettuce, Balsamic dressing

Fries (V) (VV) (GF) \$9

Rosemary aioli

Children's menu

Pasta al Pomodoro (V) (VV) \$13

Penne with Napoli sauce

Pasta al Burro (V) \$12

Penne with butter and cheese

Pizza Margherita (V) \$13

San Marzano tomato, mozzarella cheese

Hawaiian Pizza \$15

San Marzano tomato, ham, pineapple, mozzarella cheese

Pizza

**add \$4 for gluten free base and \$4 for vegan cheese*

Garlic focaccia (V) \$14

Fior di latte, garlic and oregano

Margherita (V) \$18

San Marzano tomato, fior di latte and basil

Capricciosa \$23

San Marzano tomato, fior di latte, ham, mushrooms and kalamata olives

Parma (prosciutto pizza) \$26

San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan

Calabrese \$23

San Marzano tomato, fior di latte, roasted capsicum and hot salami

Arundel \$23

San Marzano tomato, fior di latte, Italian sausages, onion and pecorino cheese



Pizza's continued

**add \$4 for gluten free base and \$4 for vegan cheese*

Ortolana (V) \$24

San Marzano tomato, fior di latte, baked potatoes, capsicum and zucchini

Tartufosa (V) \$26

Fior di latte, mixed mushrooms and truffle oil

Calzone (folded over, closed pizza) \$24

San Marzano tomato, fior di latte, mushrooms, ham, topped with parmesan cheese

Napoletana (V) \$22

San Marzano tomato, Fior di latte, basil, oregano, anchovies, garlic and kalamata olives

Meat lovers \$26

San Marzano tomato, Fio di latte, ham, salami, fresh sausages

Dessert

Cheese Board \$25

Parmesan, Taleggio and Gorgonzola served with dry and fresh fruit, crackers, bread

Nutella Calzone (V) (GF) \$16

Oven-baked folded pizza, Nutella, strawberries, vanilla ice-cream

Tiramisu' (V) \$13

Savoiard biscuits, coffee, mascarpone

Chocolate Mousse \$13

Poached pears, ricotta cheese and hazelnut

Semifreddo \$13

Vanilla flavour with apricot and pistachio

Trio of local ice-cream (GF) \$8

Vanilla, dark chocolate, salted caramel

Trio of sorbets (GF) \$8

Mango, lemon, strawberry

Kids vanilla ice-cream (GF) \$5

Choice of chocolate or strawberry topping

