

ARUNDEL FARM ESTATE

MENU

STARTERS

SALUMI & CHEESE BOARD	\$29
<i>Local selection of capocollo, prosciutto crudo, salamino, piccante accompanied with bocconcini & stracciatella cheeses. Served with chef made focaccia & grissini, homemade giardiniera & house-marinated olives.</i>	
CALAMARI (GF)	\$16
<i>Lightly fried calamari served with lemon & dill mayo</i>	
CROQUETTES	\$14.5
<i>Prosciutto and potato croquettes, smoked paprika aioli</i>	
ARANCINI (V)	\$14.5
<i>Mushroom arancini balls served with thyme oil</i>	
VITELLO TONNATO (GF)	\$18
<i>Thinly sliced veal, tuna mayonnaise, capers, chili, rocket and parmesan cheese</i>	
BURRATA + POMODORI (V) (GF)	\$17
<i>Burrata cheese, confit heirloom tomato, cucumber, black olive powder, basil oil</i>	

PASTA

PAPPARDELLE	\$28
<i>Home-made pasta, lamb Ragù slow roasted in Arundel Farm Estate red wine, pecorino cheese</i>	
GNOCCHI	\$27
<i>Homemade potato dumplings, gorgonzola 'fonduta' asparagus + macadamia nuts</i>	
TAGLIOLINI	\$28
<i>Homemade tagliolini, italian pork sausage, friarielli (italian broccolli), breadcrumbs</i>	
CAVATELLI (V)	\$29
<i>Prawns, tomatoes, ligurian olives, lemon zest</i>	

GLUTEN FREE PASTA AVAILABLE \$4

MAIN

CHICKEN ROULADE	\$32
<i>Chicken breast, roasted capsicum puree, asparagus, chicken jus</i>	
VEAL SALTIMBOCCA	\$37
<i>Veal fillet stuffed with prosciutto + sage, silver beet, veal jus</i>	
OCTOPUS	\$36
<i>Chargrilled Octopus, potatoes, tomato, red onion, capers + rocket pesto</i>	
PEARL COUS COUS SALAD (V) (VV)	\$24
<i>Summer vegetables, puffed rice, salsa verde</i>	
LAMB FOR 2	\$75
<i>12 hour cooked lamb shoulder, eggplant, flat bread, sweet potatoes + lamb jus</i>	

SALAD + SIDES

ROCKET & PARMESAN SALAD (V)	\$10.5
<i>Rocket, Parmesan, pear, walnut</i>	
BEETROOT SALAD (V)	\$12
<i>Spinach, beetroot, orange + goats cheese</i>	
FARMER SALAD (V) (VV) (GF)	\$6
<i>Mixed Lettuce, Balsamic dressing</i>	
TRIPLE COOKED POTATOES (GF)	\$9.5
<i>Garlic + rosemary salt</i>	
SWEET POTATO FRIES (V) (GF)	\$6
<i>Served with rosemary aioli</i>	
SHOESTRING FRIES (V) (VV) (GF)	\$8
<i>Served with rosemary aioli</i>	

PIZZA

GARLIC FOCACCIA (V)	\$14
<i>Fior di latte, garlic and oregano</i>	
MARGHERITA (V)	\$18
<i>San Marzano tomato, fior di latte and basil</i>	
CAPRICCIOSA	\$23
<i>San Marzano tomato, fior di latte, leg ham, mushrooms and kalamata olives</i>	
NORCINA	\$26
<i>Fior di latte, truffle pasta, cream, mushrooms, pork sausage</i>	
ZUCCHINI + GAMBERETTI	\$24
<i>Fior di latte, prawns, zucchini, mint</i>	
MEAT LOVERS	\$26
<i>San Marzano tomato, Fior di latte, leg ham, hot salami, pork sausage</i>	
SALSICCIA + FRIARIELLI	\$25
<i>Fior di latte, pork sausage, friarielli, parmesan</i>	
PARMA	\$26
<i>San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan</i>	
ARUNDEL	\$27
<i>San Marzano tomato, Fior di Latte, mushrooms, pork sausage, prosciutto crudo di Parma</i>	
MARE + MONTI	\$26
<i>San Marzano tomato, fior di latte, mushrooms, prawns, prosciutto crudo di Parma</i>	
ORTOLANA (V)	\$24
<i>San Marzano tomato, fior di latte, baked potatoes, capsicum and zucchini</i>	
4 FORMAGGI	\$25
<i>Fior di latte, parmesan, pecorina, gorgonzola</i>	

GLUTEN FREE PIZZA BASES AVAILABLE \$4