



WELCOME TO ARUNDEL FARM ESTATE

## \$49 FUNCTION MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

### STARTERS

Choose one of the following starters

#### CALAMARI (GF)

Lightly fried calamari served with black garlic emulsion.

#### ARANCINI (V)

Sundried tomato, mushroom and spinach rice balls served with a capsicum sauce.

#### POLPETTINE

Pork and beef meatballs served in a tomato sugo with grilled focaccia bread and shaved parmesan.

### MAIN

Choose one from either, Main, Pasta or Pizza

#### SLOW COOKED BEEF CHEEK | 2016 Sangiovese

Beef cheek with celeriac puree, sautee'd Tuscan kale, sultanas and beef jus.

#### MARKET FISH |

Please see specials board.

#### CAULIFLOWER STEAK | 2020 Rose

Cauliflower steak served with pickles and roasted pine nuts, with a vincotto dressing.

### PASTA

#### PAPPARDELLE | 2017 Shiraz

Homemade pappardelle with slowed braised lamb ragù, roasted in Arundel Farm Estate wine with pecorino cheese.

#### GNOCCHI | 2017 Field Blend

Homemade potato gnocchi with mixed seasonal mushrooms, peas and ricotta salata.

#### TAGLIOLINI | 2019 Pinot Grigio

Homemade tagliolini with mixed seafood, capers and tomatoes.

#### CASARECCE | 2017 Field Blend

Casarecce pasta with cauliflower, pork sausage and breadcrumbs.

### PIZZA

#### GARLIC FOCACIA (V) | 2019 Prosecco (Murray Darling)

Fior di latte, garlic and oregano.

#### MARGHERITA (V) | 2017 Field Blend

San Marzano tomato, fior di latte and basil.

#### CAPRICCIOSA | 2016 Sangiovese

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

#### MEAT LOVERS | 2017 Shiraz

San Marzano tomato, Fior di latte, leg ham, hot salami, pork sausage.

#### ORTOLANA (V) | 2017 Field Blend

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

GLUTEN FREE PASTA\* & PIZZA BASES AVAILABLE \$4

### SIDES + SALADS

#### BEETROOT SALAD (V)

Spinach, beetroot, orange, goats cheese and puffed rice.

\$12

#### PANZANELLA (V)

Tomatoes, red onion, cucumber, croutons, oregano, and basil with a red wine dressing.

\$12

#### FARMER SALAD (V) (VV) (GF)

Mixed Lettuce and balsamic dressing.

\$6

#### TRIPLE COOKED POTATOES (GF)

Roasted potatoes with garlic and rosemary aioli.

\$9.5

#### SWEET POTATO FRIES (V) (GF)

Served with rosemary aioli.

\$6

#### SHOESTRING FRIES (V) (VV) (GF)

Served with rosemary aioli.

\$8

Bookings of 10 – 16 adults - 2 courses (entree/main).

GF = GLUTEN FREE\* V = VEGETARIAN VV = VEGAN

\*May contain trace gluten