



WELCOME TO ARUNDEL FARM ESTATE

A LA CARTE MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

STARTERS

SALUMI & CHEESE BOARD	\$29
Local selection of capocollo, prosciutto and salamino accompanied with asiago and bocconcini cheeses. Served with chef made focaccia and grissini, funghi sotto olio & spicy olives.	
CALAMARI (GF)	\$17
Lightly fried calamari served with black garlic emulsion.	
ARANCINI (V)	\$14.5
Sundried tomato, mushroom and spinach rice balls served with a capsicum sauce.	
FISH CROQUETTES	\$16
Cod and smoked hake croquettes served with our in-house roast prawn mayonnaise.	
POLPETTINE	\$18
Pork and beef meatballs served in a tomato sugo with grilled focaccia bread and shaved parmesan.	

PASTA

PAPPARDELLE 2017 Shiraz	\$28
Homemade pappardelle with slowed braised lamb ragù, roasted in Arundel Farm Estate wine with pecorino cheese.	
GNOCCHI 2017 Field Blend	\$27
Homemade potato gnocchi with mixed seasonal mushrooms, peas and ricotta salata.	
TAGLIOLINI 2019 Pinot Grigio	\$29
Homemade tagliolini with mixed seafood, capers and tomatoes.	
CASARECCE 2017 Field Blend	\$29
Casarecce pasta with cauliflower, pork sausage and breadcrumbs.	

GLUTEN FREE* PASTA & PIZZA BASES AVAILABLE \$4

MAIN

SLOW COOKED BEEF CHEEK 2016 Sangiovese	\$37
Beef cheek with celeriac puree, sautee Tuscan kale, sultanas and beef jus.	
CHICKEN INVOLTINO 2015 Viognier	\$34
Chicken breast stuffed with duxelles mushrooms, thyme and breadcrumbs on broccoli puree, olives and jus.	
FISH SOUP 2019 Pinot Grigio	\$36
Prawns, clams, mussels and fish in tomato based sauce with parsley. Served with home made bread.	
MARKET FISH	\$POA
Please see specials board.	
PORCHETTA FOR 2 2019 Pinot Grigio	\$75
Roasted porchetta stuffed with aromatic herbs and served with coleslaw, salsa verde, roast potatoes and jus.	
CAULIFLOWER STEAK 2020 Rose	\$26
Cauliflower steak served with pickles and roasted pine nuts with a vincotto dressing and pecorino cheese.	

PIZZA

GARLIC FOCACCIA (V) 2019 Prosecco (Murray Darling)	\$14
Fior di latte, garlic and oregano.	
MARGHERITA (V) 2017 Field Blend	\$18
San Marzano tomato, fior di latte and basil.	
CAPRICCIOSA 2016 Sangiovese	\$23
San Marzano tomato, fior di latte, leg ham, mushrooms and kalamata olives.	
NORCINA 2016 Sangiovese	\$26
Fior di latte, truffle paste, cream, mushrooms, pork sausage.	
ZUCCHINI + GAMBERETTI 2019 Pinot Grigio	\$24
Fior di latte, prawns, zucchini, mint.	
MEAT LOVERS 2017 Shiraz	\$26
San Marzano tomato, fior di latte, leg ham, hot salami, pork sausage.	
SALSICCIA + FRIARIELLI 2016 Sangiovese	\$25
Fior di latte, pork sausage, friarielli, parmesan.	
PARMA 2016 Sangiovese	\$26
San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan.	
ARUNDEL 2017 Shiraz	\$27
San Marzano tomato, fior di latte, mushrooms, pork sausage, prosciutto crudo di Parma.	
MARE + MONTI 2019 Pinot Grigio	\$26
San Marzano tomato, fior di latte, mushrooms, prawns, prosciutto crudo di Parma.	
ORTOLANA (V) 2017 Field Blend	\$24
San Marzano tomato, fior di latte, baked potatoes, capsicum and zucchini.	
DIAVOLA 2017 Shiraz	\$25
San Marzano tomato, fior di latte, red capsicum, salami & parsley.	

SIDES + SALADS

BETROOT SALAD (V)	\$12
Spinach, beetroot, orange, goats cheese and puffed rice.	
PANZANELLA (V)	\$11.5
Tomatoes, red onion, cucumber, croutons, oregano and basil with a red wine dressing.	
FARMER SALAD (V) (VV) (GF)	\$7.5
Mixed Lettuce and balsamic dressing.	
TRIPLE COOKED POTATOES (V) (GF)	\$9.5
Roasted potatoes with garlic and rosemary aioli.	
SWEET POTATO FRIES (V) (GF)	\$7
Served with rosemary aioli.	
SHOESTRING FRIES (V) (VV) (GF)	\$8
Served with rosemary aioli.	

GF = GLUTEN FREE* V = VEGETARIAN VV = VEGAN

*May contain trace gluten.