



MOTHERS DAY MENU

WELCOME TO ARUNDEL FARM ESTATE

@arundelfarmestatewinery

ENTRÉE

– To Share –

SALUMI BOARD

PUMPKIN MOZZARELLA ARANCINI WITH THYME OIL

ORTOLANA PIZZA

MAIN

– Pre-ordered Choice Of The Following –

PAN-FRIED ATLANTIC SALMON

Fresh Atlantic Salmon pan-fried and served with a leek puree, roasted beetroot, capers and herb oil
2020 Rose | 2015 Viognier

BRAISED BEEF CHEEK

Tender beef cheeks braised in our own Arundel red wine, served on a bed of truffle mash potatoes with mixed mushrooms
2017 Shiraz | 2016 Sangiovese

CAULIFLOWER STEAK (V)

Cauliflower steak served with pickled vegetables, pine nuts, sultanas and pecorino cheese
2020 Rose | 2019 Pinot Grigio

DESSERT

– Tasting Plate –

PISTACHIO RICOTTA CANNOLI

Prosecco (Murray Darling Region NSW) | Moscato (Riverland S.A.) | 2017 Field Blend

ALMOND CHOCOLATE CAKE

Moscato (Riverland S.A.)

KIDS

NAPOLI PENNE PASTA

Served with fries, and includes ice cream and soft drink

MARGHERITA PIZZA

Served with fries, and includes ice cream and soft drink

CHICKEN SCHNITZEL

Served with fries, and includes ice cream and soft drink

H A P P Y

Mothers Day

TO ALL THE AMAZING
MOTHER FIGURES IN OUR LIVES

GF = GLUTEN FREE V = VEGETARIAN VV = VEGAN
GLUTEN FREE PASTA & PIZZA BASES AVAILABLE \$4

Wine Pairing Recommendations ●