



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 FOCACCIA (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 8 – 16 adults - 2 courses (entree/main).

GF = GLUTEN FREE* V = VEGETARIAN VV = VEGAN

*May contain trace gluten