



WELCOME TO ARUNDEL FARM ESTATE

## \$49 TWO COURSE MENU

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@arundelfarmstatewinery

Recommended wine pairing for meal

### STARTERS

Choose one of the following starters

#### CALAMARI (GF)

Lightly fried calamari served with black garlic emulsion.

#### ARANCINI (V)

Mushroom and mozzarella rice balls served with sage and rosemary aioli.

#### POLPETTINE

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

#### FISH CROQUETTES

Cod and smoked hake croquettes served with our in-house roast prawn mayonnaise.

#### BRESAOLA

Italian cured wagyu beef served with rocket, parmesan and pickled mushrooms.

#### WOODFIRED FOCACCIA (V)

Fior di latte, garlic and oregano.

### PASTA

Choose one from either, Pasta, Main, or Pizza

#### OX-TAIL GNOCCHI | 2017 Shiraz

Homemade potato gnocchi with slow braised ox-tail ragù, roasted in Arundel Farm Estate wine with truffle pecorino.

#### SPAGHETTI ALLE COZZE | 2019 Pinot Grigio

Homemade spaghetti with mussels, saffron and lemon breadcrumbs.

#### PIZZOCCHERI VALTELLINESE (V) | 2017 Field Blend

Buckwheat pasta baked with potatoes, cabbage, taleggio cheese and burnt butter.

### MAIN

#### LAMB SHANK | 2019 Sangiovese

Slow roasted lamb shank served with lentils, seasonal mushroom and lamb jus.

#### CAULIFLOWER STEAK (VV) | 2020 Rosé

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

#### FISH OF THE DAY

Please see specials board.

### PIZZA

#### 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

Fresh tomato, fior di latte, baked potatoes, capsicum and zucchini.

#### PARMA | 2016 Sangiovese

San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan.

#### DIAVOLA | 2017 Shiraz

San Marzano tomato, fior di latte, red capsicum, salami & parsley.

#### FUNGHI | 2016 Sangiovese

Fior di latte, mixed mushroom, garlic and parmesan cheese.

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.

\$11.5

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

Mixed lettuce and balsamic dressing.

\$7.5

#### TRIPLE COOKED POTATOES (V) (GF)

Roasted potatoes with garlic and rosemary aioli.

\$9.5

#### ROASTED PUMPKIN (V)

Roasted pumpkin, stracciatella cheese, pepitas, sage and rocket with balsamic dressing.

\$13

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

Served with rosemary aioli.

\$8

\$49 PER ADULT FOR TWO COURSES (entree + main)

Please note Sides & Salads are an additional cost.

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

\*May contain trace gluten.