



WELCOME TO ARUNDEL FARM ESTATE

## A LA CARTE MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

### STARTERS

<b>CALAMARI (GF)</b> Lightly fried calamari served with black garlic emulsion.	<b>\$17</b>
<b>ARANCINI (V)</b> Mushroom and mozzarella rice balls served with sage and rosemary aioli.	<b>\$14.5</b>
<b>POLPETTINE</b> Pork and beef meatballs served in a tomato sugo with grilled focaccia bread and shaved parmesan.	<b>\$18</b>
<b>FISH CROQUETTES</b> Cod and smoked hake croquettes served with our in-house roast prawn mayonnaise.	<b>\$19</b>
<b>BRESAOLA</b> Italian cured wagyu beef served with rocket, parmesan and pickled mushrooms.	<b>\$18</b>
<b>WOODFIRED FOCACCIA (V)</b> Fior di latte, garlic and oregano.	<b>\$14</b>

### MAIN

<b>LAMB SHANK   2019 Sangiovese</b> Slow roasted lamb shank served with lentils, seasonal mushroom and lamb jus.	<b>\$37</b>
<b>CAULIFLOWER STEAK (VV)   2020 Rosé</b> Cauliflower steak served with pickles, pine nuts, sultanas and vincotto dressing.	<b>\$26</b>
<b>FISH OF THE DAY</b> Please see specials board.	<b>\$POA</b>

### PASTA

<b>OX-TAIL GNOCCHI   2017 Shiraz</b> Homemade potato gnocchi with slow braised ox-tail ragù, roasted in Arundel Farm Estate wine with truffle pecorino.	<b>\$29</b>
<b>SPAGHETTI ALLE COZZE   2019 Pinot Grigio</b> Homemade spaghetti with mussels, saffron and lemon breadcrumbs.	<b>\$30</b>
<b>PIZZOCCHERI VALTELLINESE (V)   2017 Field Blend</b> Buckwheat pasta baked with potatoes, cabbage, taleggio cheese and burnt butter.	<b>\$28</b>

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

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

\*May contain trace gluten.

### PIZZA

<b>MARGHERITA (V)   2017 Field Blend</b> San Marzano tomato, fior di latte and basil.	<b>\$18</b>
<b>CAPRICCIOSA   2016 Sangiovese</b> San Marzano tomato, fior di latte, leg ham, mushrooms and kalamata olives.	<b>\$23</b>
<b>MEAT LOVERS   2017 Shiraz</b> San Marzano tomato, Fior di latte, leg ham, hot salami, pork sausage.	<b>\$26</b>
<b>ORTOLANA (V)   2017 Field Blend</b> Fresh tomato, fior di latte, baked potatoes, capsicum and zucchini.	<b>\$24</b>
<b>PARMA   2016 Sangiovese</b> San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan.	<b>\$26</b>
<b>DIAVOLA   2017 Shiraz</b> San Marzano tomato, fior di latte, red capsicum, salami & parsley.	<b>\$25</b>
<b>FUNGHI   2016 Sangiovese</b> Fior di latte, mixed mushroom, garlic and parmesan cheese.	<b>\$24</b>

### SIDES + SALADS

<b>BEETROOT SALAD (V)</b> Spinach, beetroot, orange, goats cheese and puffed rice.	<b>\$12</b>
<b>PANZANELLA (V)</b> Tomatoes, red onion, cucumber, croutons, oregano and basil with a red wine dressing.	<b>\$11.5</b>
<b>FARMER SALAD (V) (VV) (GF)</b> Mixed lettuce and balsamic dressing.	<b>\$7.5</b>
<b>TRIPLE COOKED POTATOES (V) (GF)</b> Roasted potatoes with garlic and rosemary aioli.	<b>\$9.5</b>
<b>ROASTED PUMPKIN (V)</b> Roasted pumpkin, stracciatella cheese, pepitas, sage and rocket with balsamic dressing.	<b>\$13</b>
<b>SHOESTRING FRIES (V) (VV) (GF)</b> Served with rosemary aioli.	<b>\$8</b>

### FUNCTIONS

Looking for a venue for your next function?

Make an Booking Enquiry:  
cafe@arundelfarmestate.com.au  
0448 079 585