



WELCOME TO ARUNDEL FARM ESTATE

\$49 TWO COURSE MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

STARTERS

Choose one of the following starters

CAPRESE

Fresh tomatoes, file di latte, basil, oregano served with balsamic and homemade bread.

CALAMARI (GF)

Lightly fried calamari served with black garlic emulsion.

BRESAOLA

Thinly sliced cured beef served, marinated mixed mushrooms, rocket, parmesan, and mustard dressing, served with grissini.

ARANCINI (V)

Mushroom and cheese rice balls served with rosemary mayonnaise.

WOODFIRED FOCACCIA (V)

Fior di latte, garlic and oregano.

PIZZA

MARGHERITA (V) | 2021 Pinot Grigio

San Marzano tomato, fior di latte and basil.

CAPRICCIOSA | 2019 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) | 2016 Viognier

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

DIAVOLA | 2017 Shiraz

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

FUNGHI | 2019 Sangiovese | 2020 Rosé

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

MAIN

Choose one from either, Main, Pasta, or Pizza

LAMB SHOULDER | 2019 Sangiovese | 2017 Shiraz

24h slow cooked lamb shoulder, chargrilled eggplant, smoked yogurt, pickle chilly and lamb jus.

MARKET FISH | 2016 Viognier | 2020 Rosé

Please see specials board.

EGGPLANT PARMIGIANA (V) | 2019 Sangiovese | 2016 Viognier

Layers of sliced eggplant with mozzarella and Parmesan, baked in a tomato sauce, and served with homemade bread.

SIDES + SALADS

TRIPLE COOKED POTATOES (V) (GF)

Roasted potatoes with rosemary aioli.

\$9.5

BEETROOT SALAD (V)

Roasted beetroot, apple, fennel, goat cheese and hazelnut orange dressing.

\$13

FARMER SALAD (V) (VV) (GF)

Mixed lettuce and lemon dressing.

\$7.5

PANZANELLA (V)

Tomatoes, red onion, cucumber, croutons, oregano and basil with a red wine dressing.

\$11.5

SHOESTRING FRIES (V) (VV) (GF)

Served with rosemary aioli.

\$8

PASTA

SPAGHETTI | 2021 Pinot Grigio | 2020 Rosé

Homemade spaghetti with king prawns, tomato and white wine.

PAPPADELLE | 2017 Shiraz

Homemade pappadelle with slowed braised lamb ragù, roasted Arundel Farm Estate wine with pecorino cheese.



GLUTEN FREE* PASTA & PIZZA BASES AVAILABLE \$4

GF = GLUTEN FREE* V = VEGETARIAN VV = VEGAN

*May contain trace gluten.

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

Please note Sides & Salads are an additional cost.