



WELCOME TO ARUNDEL FARM ESTATE

## A LA CARTE MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

### STARTERS

<b>SALUMI BOARD</b>	<b>\$29</b>
Selection of cured meat and cheeses served with marinated Ligurian olives, pickled vegetables and homemade bread.	
<b>CAPRESE</b>	<b>\$16</b>
Fresh tomatoes, fior di latte, basil, oregano served with balsamic and homemade bread.	
<b>CALAMARI (GF)</b>	<b>\$18</b>
Lightly fried calamari served with black garlic emulsion.	
<b>KINGFISH CARPACCIO</b>	<b>\$21</b>
Thinly sliced cured kingfish, capers, fennel, orange and lemon dressing.	
<b>BRESAOLA</b>	<b>\$18</b>
Thinly sliced cured beef served, marinated mixed mushrooms, rocket, parmesan, and mustard dressing, served with grissini.	
<b>ARANCINI (V)</b>	<b>\$14.5</b>
Mushroom and cheese rice balls served with rosemary mayonnaise.	
<b>WOODFIRED FOCACCIA (V)</b>	<b>\$14</b>
Fior di latte, garlic and oregano.	

### MAIN

<b>LAMB SHOULDER   2019 Sangiovese   2017 Shiraz</b>	<b>\$37</b>
24h slow cooked lamb shoulder, chargrilled eggplant, smoked yogurt, pickle chilly and lamb jus.	
<b>COTOLETTA DI VITELLO   2016 Viognier</b>	<b>\$36</b>
Sliced veal crumbed in breadcrumb, parsley, garlic served with a heirloom tomatoes salad, capers and balsamic dressing.	
<b>PORCHETTA FOR 2   2016 Viognier   2021 Novello Rosso</b>	<b>\$75</b>
Rolled pork belly stuffed with aromatic herbs serve with coleslaw salad, roasted potatoes and salsa verde and pork jus.	
<b>MARKET FISH   2016 Viognier   2020 Rosé</b>	<b>\$POA</b>
Please see specials board.	
<b>EGGPLANT PARMIGIANA (V)   2019 Sangiovese   2016 Viognier</b>	<b>\$26</b>
Layers of sliced eggplant with mozzarella and Parmesan, baked in a tomato sauce, and served with homemade bread.	

### PASTA

<b>GNOCCHI   2017 Shiraz</b>	<b>\$28</b>
Homemade potato gnocchi with pork and fennel sausage, capsicum sauce and parsley breadcrumb.	
<b>SPAGHETTI   2021 Pinot Grigio   2020 Rosé</b>	<b>\$29</b>
Homemade spaghetti with king prawns, tomato and white wine.	
<b>CANNELLONI   2019 Sangiovese</b>	<b>\$27</b>
Homemade cannelloni stuffed with ricotta and spinach served with fresh tomatoes sauce.	
<b>PAPPADELLE   2017 Shiraz</b>	<b>\$28</b>
Homemade pappadelle with slowed braised lamb ragù, roasted Arundel Farm Estate wine with pecorino cheese.	

### PIZZA

<b>MARGHERITA (V)   2021 Pinot Grigio</b>	<b>\$18</b>
San Marzano tomato, fior di latte and basil.	
<b>CAPRICCIOSA   2019 Sangiovese</b>	<b>\$23</b>
San Marzano tomato, fior di latte, leg ham, mushrooms and kalamata olives.	
<b>MEAT LOVERS   2017 Shiraz</b>	<b>\$26</b>
San Marzano tomato, Fior di latte, leg ham, hot salami, pork sausage.	
<b>ORTOLANA (V)   2016 Viognier</b>	<b>\$24</b>
Fresh tomato, fior di latte, baked potatoes, capsicum and zucchini.	
<b>PARMA   2019 Sangiovese</b>	<b>\$26</b>
San Marzano tomato, fior di latte, prosciutto crudo di Parma, rocket, parmesan.	
<b>DIAVOLA   2017 Shiraz</b>	<b>\$25</b>
San Marzano tomato, fior di latte, red capsicum, salami & parsley.	
<b>FUNGHI   2019 Sangiovese   2020 Rosé</b>	<b>\$24</b>
Fior di latte, mixed mushroom, garlic and parmesan cheese.	

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

### FUNCTIONS

Looking for a venue for your next function?

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

### SIDES + SALADS

<b>TRIPLE COOKED POTATOES (V) (GF)</b>	<b>\$9.5</b>
Roasted potatoes with rosemary aioli.	
<b>BEETROOT SALAD (V)</b>	<b>\$13</b>
Roasted beetroot, apple, fennel, goat cheese and hazelnut orange dressing.	
<b>FARMER SALAD (V) (VV) (GF)</b>	<b>\$7.5</b>
Mixed lettuce and lemon dressing.	
<b>PANZANELLA (V)</b>	<b>\$11.5</b>
Tomatoes, red onion, cucumber, croutons, oregano and basil with a red wine dressing.	
<b>SHOESTRING FRIES (V) (VV) (GF)</b>	<b>\$8</b>
Served with rosemary aioli.	

GF = GLUTEN FREE\* V = VEGETARIAN VV = VEGAN  
\*May contain trace gluten.