



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

#### WOODFIRED FOCACCIA (V)

Fior di latte, garlic and oregano.

#### ARANCINI (V)

Mushroom and cheese rice balls served with rosemary mayonnaise.

#### CALAMARI (GF)

Lightly fried calamari, served with black garlic emulsion.

#### HAM HOCK TERRINE

Served with pistachio, mango chutney and homemade bread.

### PASTA

#### PAPPARDELLE | 2017 Shiraz

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

#### TAGLIOLINI | 2021 Pinot Grigio | 2020 Rosé

Homemade tagliolini with fresh tomatoes, prawns, fish stock, capers and citrus gremolata.

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

### MAIN

Choose one from either, Main, Pasta, or Pizza

#### 12HR SLOW COOKED LAMB SHOULDER | 2020 Shiraz Reserve

12g slow cooked lamb shoulder served with salsa verde, eggplant "caponata" and red wine jus.

#### CAULIFLOWER STEAK | 2020 Rosé | 2021 Pinot Grigio

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

#### MARKET FISH | 2016 Viognier

Please see specials board.

### SIDES + SALADS

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

\$9.5

Roasted potatoes with rosemary aioli.

#### BEETROOT SALAD (V)

\$13

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

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

\$7.5

Mixed lettuce and lemon dressing.

#### PANZANELLA (V)

\$11.5

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

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

\$8

Served with rosemary aioli.

### PIZZA

#### MARGHERITA (V) | 2021 Pinot Grigio

San Marzano tomato, fior di latte, basil and olive oil.

#### CAPRICCIOSA | 2021 Novello Rosso

San Marzano tomato, mozzarella, ham, mushrooms and olives.

#### DIAVOLA | 2017 Shiraz

San Marzano tomato, mozzarella, hot salami and chilli flakes.

#### CARNIVORA | 2017 Shiraz

San Marzano tomato, mozzarella, ham, salami, sausage and pancetta.

#### VEGETARIANA (V) | 2016 Viognier

San Marzano tomato, mushrooms, eggplant, capsicum, mozzarella and red onion.

#### FUNGHI | 2020 Rosé | 2016 Viognier

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

\$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.