



WELCOME TO ARUNDEL FARM ESTATE

A LA CARTE MENU

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@arundelfarmestatewinery

Recommended wine pairing for meal

STARTERS

WOODFIRED FOCACCIA (V)	\$18
Fior di latte, garlic and oregano.	
SALUMI BOARD (FOR 2)	\$29
Selection of cured meat and cheeses served with marinated Ligurian olives, pickled vegetables and homemade bread.	
ARANCINI (V)	\$18
Mushroom and cheese rice balls served with rosemary mayonnaise.	
CALAMARI (GF)	\$21
Lightly fried calamari, served with black garlic emulsion.	
OCTOPUS BRUSCHETTA	\$21
Served with red onion, capers, tomatoes and rocket pesto.	
HAM HOCK TERRINE	\$19
Served with pistachio, mango chutney and homemade bread.	
BURRATA	\$23
Olive tapenade, pickled shallots, confit tomatoes, char-grilled focaccia and basil oil.	

MAIN

12HR SLOW COOKED LAMB SHOULDER 2020 Shiraz Reserve	\$39
12hr slow cooked lamb shoulder served with salsa verde, eggplant "caponata" and red wine jus.	
BEEF CHEEK 2021 Pinot Grigio	\$42
12hr slow cooked beef cheek, butternut puree, mixed seasonal mushrooms and red wine jus.	
CHEF'S MIXED MEAT BOARD 2021 Novello Rosso	\$78
Selection of mixed pork, lamb, and chicken. Served with roasted potatoes, mixed salad and red wine jus.	
CAULIFLOWER STEAK 2020 Rosé 2021 Pinot Grigio	\$26
Cauliflower Steak served with pickles, pine nuts, sultanas and vincotto dressing.	
MARKET FISH 2016 Viognier	\$42
Please see specials board.	

PASTA

PAPPADELLE 2017 Shiraz	\$29
Homemade pappardelle with slowed braised lamb ragù, roasted Arundel Farm Estate wine with pecorino cheese.	
RICOTTA GNOCCHI 2021 Pinot Grigio	\$29
Homemade ricotta gnocchi, roasted capsicum puree, fennel and chili pork sausage and breadcrumbs.	
PUMPKIN RISOTTO 2016 Viognier	\$27
Taleggio cheese, walnuts and crispy sage.	
TAGLIOLINI 2021 Pinot Grigio 2020 Rosé	\$29
Homemade tagliolini with fresh tomatoes, prawns, fish stock, capers and citrus gremolata.	

PIZZA

MARGHERITA (V) 2021 Pinot Grigio	\$21
San Marzano tomato, fior di latte, basil and olive oil.	
CAPRICCIOSA 2021 Novello Rosso	\$26
San Marzano tomato, mozzarella, ham, mushrooms and olives.	
DIAVOLA 2017 Shiraz	\$26
San Marzano tomato, mozzarella, hot salami and chilli flakes.	
CARNIVORA 2017 Shiraz	\$28
San Marzano tomato, mozzarella, ham, salami, sausage and pancetta.	
VEGETARIANA (V) 2016 Viognier	\$26
San Marzano tomato, mushrooms, eggplant, capsicum, mozzarella and red onion.	
SAN DANIELE 2021 Novello Rosso	\$28
San Marzano tomato, mozzarella, Parmigiano-Reggiano, prosciutto san daniele, and rocket.	
MESSICANA 2021 Novello Rosso	\$26
San Marzano tomato, mozzarella, hot salami, red onion, capsicum and olives.	
SALSICCIA 2016 Viognier 2017 Shiraz	\$28
San Marzano tomato, mozzarella, sausage, wild mushroom, Parmigiano-Reggiano and rocket.	
ARUNDEL 2016 Viognier	\$29
Mozzarella, wild mushrooms, pancetta, taleggio and olio tartufo.	
FUNGHI 2020 Rosé 2016 Viognier	\$26
Fior di latte, mixed mushrooms, garlic and parmesan cheese.	

FUNCTIONS

Looking for a venue for your next function?

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

SIDES + SALADS

TRIPLE COOKED POTATOES (V) (GF)	\$9.5
Roasted potatoes with rosemary aioli.	
BETROOT 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)	\$9
Served with rosemary aioli.	