

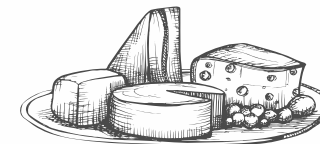


Chef's Feed Me Menu



3 COURSE SHARING MENU \$75PP

How do Italians enjoy food? Proverb 'a tavola non si invecchia' means one does not grow old at the table. In Italy, time stands still, and nothing else matters, when we come together at the table over good food and wine. At Arundel, we want to show you how to eat the Italian way. Our guests are invited to stay as long as they desire. Pull up a chair and forget about life for a while. Soak in the views, revel in the conversation, but, most of all, mangi (OR EAT) until your heart's content.



UPON ARRIVAL

a complementary selection of fresh breads served with dipping oil



STARTER

Chef's selection of starters, which will be served sharing style down the center of the table

Antipasto, local and imported salumi, cheese, pickles and olives
Fritto Misto All'Italiana, mixed plate of crisp fried calamari, stuffed olives and arancini, fresh lemon and aioli



MAINS

Arundel Farm Estates signature dishes, which will be served sharing style down the center of the table

Porchetta ala Romana, Zio Giacomo's secret recipe
12 Hour slow cooked Lamb shoulder, wine makers sauce
Gnocchi alla Sorrentina, classic baked gnocchi, sugo, mozzarella and fresh basil

SIDES

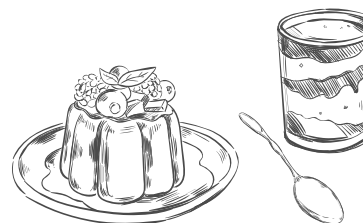
Served sharing style down the center of the table

Triple cooked herb and confit garlic potatoes
Salad leaves, mustard vinaigrette

DESSERT

Chef's favourite which is served individually, alternative drop

Panna cotta del giorno
Sorbetto limone



ADDITIONALS

Add Fresh Shucked Oysters and accompaniments P.O.A

Add on any of the below woodfired pizzas

PIZZA ROSSO

Using only the king of tomatoes, San Marzano - a rich and sweet taste offers the perfect flavour base for your choice of topping.

CLASSIC MARGHERITA (V)	25
tomato, fior di latte, basil	
SAN DANIELE	28
tomato, mozzarella, prosciutto San Daniele 24 months, rocket	
DIAVOLA	28
tomato, mozzarella, hot salami, red onion, chilli honey	
CAPRICCIOSA	28
tomato, fior di latte, smoked leg ham, black olives, mushrooms	
GAMBERI	30
tomato, mozzarella, tiger prawns, zucchini, rocket, garlic	

PIZZA BIANCA

A white cheese base allowing the full flavour of selective toppings.

CACIO E PEPE (V)	27
mozzarella, gorgonzola, taleggio, garlic, black pepper	
FUNGHI (V)	27
taleggio cheese, mixed mushrooms ragù, garlic, Italian herbs	
SALSICCIA	29
mozzarella, casalinga sausage, vedura, conserva chilli, garlic	



Vegetarian (V) Gluten Free (GF)
Gluten Free (GF) pizza bases + \$4.00 Gluten Free (GF) pasta + \$4.00
Menu subject to change

