

Wednesday 14th of February 2024 From 5pm



3 COURSE SET MENU GLASS OF PROSECCO ON ARRIVAL

Wandering Musician

\$98 PER PERSON

BOOK NOW 0448 079 585 cafe@arundelfarmestate.com.au

ARUNDEL ESTATE

SET MENU

Wednesday 14th of February 2024



SHARED ENTRÉE

Marinated Mt zero olives, fresh baked bread, butter
Truffled Porcini Arancini, aioli
Wagyu Bresaola Carpaccio, fig, shaved parmesan, aged balsamic
Crisp Lamb Ribs, vincotto, pistachio crumb

CHOICE OF MAIN

12 Hour Slow Cooked Beef Cheek (GF)

Whipped potato, Novelo jus, braised shallots

Lamb Shoulder (GF)

Buckwheat polenta, wood roasted bullhorns, jus

Pan Seared Barramundi (GF)

Tuscan white bean, fregola salad, lemon

Squid Ink Tagliatelle

Crab, tiger prawns, chilli, tomato

Mushroom Gnocchi

Truffle, mushroom ragu, pecorino

Vegetarian Risotto

Asparagus, lemon, goats curd

CHOICE OF DESSERT

Passionfruit Semifreddo (GF)

passionfruit semifreddo & passionfruit sorbet

Panna Cotta (GF)

pistachio, mulberry compote

Lemon Sorbetto (GF, VV)

lemon sorbet