

## WELCOME TO ARUNDEL FARM ESTATE

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@arundelestatewinery



### ANTIPASTO - ENTRÉE

<b>FOCACCIA AL FORNO A LEGNA (V, GFA)</b>	<b>20</b>
wood-fired mozzarella, garlic	
<b>AFFETTATI MISTI (GFA) (2 guests)</b>	<b>38</b>
cured meats, giardiniera, olives, freshly baked bread	
<b>Add Bocconcini cheese \$5</b>	
<b>CAPELANTE ALLA VENEZIANA (3) (GFA)</b>	<b>26</b>
oven-roasted scallops, garlic butter, herb pangrattato	
<b>ARANCINI AL TARTUFO (3) (V)</b>	<b>20</b>
mushroom arancini, mozzarella, truffle aioli	
<b>POLPETTE DI WAGYU (3)</b>	<b>22</b>
wagyu meatballs, sugo di pomodoro, Parmigiano-Reggiano, fresh baked bread	
<b>COSTOLETTE D'ANGELO (GFA)</b>	<b>25</b>
crispy lamb ribs cooked in vincotto, pistachio crumb	
<b>CALAMARI FRITTI</b>	<b>25</b>
lightly dusted calamari, homemade tartare sauce	

### SECONDI - MAIN

<b>PORCHETTA ARROSTO (GF)   2022 Novello Rosso</b>	<b>42</b>
pork belly, roasted potatoes, braised beans, Novello jus	
<b>AGNELLO BRASATO (GF)   2022 Reserve Shiraz</b>	<b>39</b>
slow-cooked lamb shoulder, grilled zucchini, broccoli pesto, Arundel Shiraz sauce	
<b>PESCE AL VINO BIANCO (GF)   2023 Marsanne</b>	<b>MP</b>
oven-roasted market fish, sweet peas, carrot butter, white wine & caper sauce	
<b>POLLO ALLA CACCIATORE (GFA)   2021 Viognier</b>	<b>40</b>
chicken cacciatore, bell peppers, onions, polenta, fresh bread	
<b>COSTOLETTE DI ANGELO IMPANATE (3)   2018 Shiraz</b>	<b>44</b>
crumbed lamb cutlets, fig, potato & rocket salad, balsamic glaze	

### PRIMI - PASTA/RISOTTO

<b>RIGATONI ALL'ARRABBIATA   2018 Shiraz</b>	<b>34</b>
pork sausage, fermented Calabrian chilli, arrabbiata sauce, pecorino Romano	
<b>FETTUCCINE AI FRUTTI DI MARE   2023 Sauvignon Blanc</b>	<b>38</b>
prawns, fish, mussels, pipies, cherry tomatoes, garlic, chilli, olive oil, white wine, soft herbs	
<b>PAPPARDELLE AL RAGÙ D'ANGELO   2018 Shiraz</b>	<b>36</b>
slow-cooked lamb ragù, truffle oil	
<b>GNOCCHI QUATTRO FORMAGGI (V)   2022 Novello Rosso</b>	<b>36</b>
gorgonzola, blue cheese, taleggio, Parmigiano-Reggiano, pistachio	
<b>SPAGHETTI PUTTANESCA   2022 Novello Rosso</b>	<b>34</b>
tomato, olives, capers, anchovies, garlic	
<b>RISOTTO DI POMODORI SECCHI (V)   2024 Pinot Grigio</b>	<b>34</b>
sundried tomatoes, pesto, stracciatella, pine nuts	

### PIZZA

<b>CLASSIC MARGHERITA (V)</b>	<b>25</b>
tomato, basil, Sicilian oregano, fior di latte	
<b>SAN DANIELE</b>	<b>28</b>
tomato, prosciutto San Daniele 24 months, rocket, fior di latte	
<b>SALAME</b>	<b>28</b>
tomato, hot salami, red onion, fior di latte	
<b>MELANZANE (V)</b>	<b>27</b>
tomato, eggplant, red onion, pesto, fior di latte	
<b>BROCCOLI (V)</b>	<b>27</b>
garlic, broccoli, cime di rapa, chilli crisp, taleggio	
<b>NDUJA</b>	<b>28</b>
tomato, spicy pork, pickled peppers, capers, fior di latte	
<b>CAPRICOSSA</b>	<b>28</b>
tomato, smoked ham, mushroom, black olives, fior di latte	

### CONTORNI - SIDES

<b>PATATE ARROSTO (V, GFA)</b>	<b>14</b>
roasted potatoes, caramelized garlic, parmesan	
<b>PATATINE FRITTE (V, GF)</b>	<b>12</b>
fries, rosemary salt, aioli	
<b>INSALATA VERDE (V, GF)</b>	<b>12</b>
bitter leaves, honey, olive oil	
<b>SEASONAL GREEN ALLA GRIGLIA (V)</b>	<b>14</b>
char-grilled seasonal greens, smoked almonds, fresh lemon	
<b>BARBABIETOLA ROSSA (V)</b>	<b>15</b>
beetroot, feta, mint	

### CHILDREN'S MENU \$25

A choice of soft drink and an ice-cream

Aged 1 - 10 yrs old

<b>PENNE NAPOLI</b>
penne with napoli sauce
<b>PENNE AL BURRO</b>
penne with butter and cheese
<b>MARGHERITA PIZZA</b>
tomato base with cheese and herbs
<b>HAWAIIAN PIZZA</b>
tomato base with ham, pineapple and cheese

Vegetarian (V) Gluten Free (GF)

Gluten Free (GF) pizza bases + \$4.00 Gluten Free (GF) pasta + \$4.00

We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens

Available for bookings of 1 - 12 adults

All credit cards attract a 1.65% surcharge

\*No Split Bills

 Recommended wine pairing for meal