



WELCOME TO ARUNDEL FARM ESTATE

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@arundelestatewinery

Gruppi

Adults \$49pp

Minimum of 4 required for sharing menu.

Menu required for tables of 12 - 20

ANTIPASTO - ENTRÉE

Served sharing style down the center of the table

Chef's selection of cured meats, fresh breads served with dipping oil

Crisp fried calamari, fresh lemon and aioli

Add Arancini ai Funghi, mozzarella, truffle, pecorino (3) \$20

SECONDI - MAIN

Arundel Farm Estates signature dishes for you to choose either a Pizza, Pasta or Main

POLLO ALLA CACCIATORE (GFA) | 2021 Viognier

chicken cacciatore, bell peppers, onions, polenta, fresh bread

PESCE AL VINO BIANCO (GFA) | 2023 Marsanne

oven-roasted market fish, sweet peas, carrot butter, white wine & caper sauce

GNOCCHI AL RAGÙ D'ANGELO | 2018 Shiraz

slow-cooked lamb ragù, truffle oil

RIGATONI ALL'ARRABBIATA | 2018 Shiraz

pork sausage, fermented Calabrian chilli, arrabbiata sauce, pecorino Romano

RISOTTO DI POMODORI SECCHI (V) | 2024 Pinot Grigio

sundried tomatoes, pesto, stracciatella, pine nuts

CLASSIC MARGHERITA (V)

tomato, basil, Sicilian oregano, fior di latte

NDUJA

tomato, spicy pork, pickled peppers, capers, fior di latte

SALAME

tomato, smoked ham, mushroom, black olives, fior di latte

MELANZANE (V)

tomato, eggplant, red onion, pesto, fior di latte

CAPRICOSSA

tomato, smoked ham, mushroom, black olives, fior di latte

CONTORNI - SIDES

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

DOLCI - DESSERT

CANNOLI SICILIANI	8.5
ricotta, pistachio, poached golden raisins, white chocolate	
TORTA AL CIOCCOLATO FONDENTE (GF)	15
flourless dark chocolate torte, milk chocolate ganache, honey pears, caramel sauce	
CHEESECAKE ALLE FRAGOLE MANTATA (GFA)	15
whipped strawberry cheesecake, yogurt mousse, berry powder, Biscoff	
FORMAGGI (GFA)	28
chef selection of three cheeses, house quince, lavosh	
SORBETTO MISTO (GF)	12
assorted flavours	
AFFOGATO AL CAFFÈ	
vanilla bean ice cream and espresso coffee	10
as above and with your choice of one liqueur	19

CHILDREN'S MENU \$25

A choice of soft drink and an ice-cream

Aged 1 - 10 yrs old

PENNE NAPOLI
penne with napoli sauce
PENNE AL BURRO
penne with butter and cheese
MARGHERITA PIZZA
tomato base with cheese and herbs
HAWAIIAN PIZZA
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 12 - 20 adults
All credit cards attract a 1.65% surcharge

*No Split Bills

 Recommended wine pairing for meal