

FONDATA TAKE AWAY MENU

House baked garlic bread (nf)	10
Flat bread, spiced prawns & tomato salsa (nf,ef)	16
Gnocchi 'alla norma' eggplant & tomato (v,gf)	24
Pan fried gnocchi, pumpkin, sage & walnuts (v,gf)	24
Housemade casarecce, bolognese ragu & parmesan (ef)	26
Housemade fettucine, smoked pancetta, tomato & chilli (ef)	26
Housemade rigatoni, lamb ragu, preserved lemon & gremolata (nf,ef)	26
Seafood spaghetti, king prawns, rockling, calamari, garlic, chilli & basil (nf,ef)	28
Crumbed chicken, coleslaw & lemon aioli (nf)	30
Slow cooked short rib crushed potatoes, pancetta & caramelized onion jus (gf,nf)	33
Pork belly, apple puree & jus gras with fennel, apple, mint & chilli salad (gf,nf,ef)	33
250gm wagyu porterhouse MB+5, rocket & parmesan salad & jus (gf,nf,ef)	40
SIDES	
Rocket, pear & parmesan salad (v,gf,nf,ef)	8
Beetroot, goats cheese, balsamic, pumpkin seeds & mint salad (v,gf,nf,ef)	10
Roasted potatoes (v,gf,df,nf,ef)	10
DESSERT	
Tiramisu della nonna (v)	10
Steamed chocolate and orange pudding & chocolate sauce (v)	10
WINE	
Varichon & Clerc Blanc de Blanc Savour, FR	28
Little Goat Creek Sauvignon Blanc Marlborough, NZ	26
Shaws Road Chardonnay Yarra Valley, Vic	30
Hoddles Creek Rose Yarra Valley, Vic	26
Buttermans Track Pinot Noir Yarra Valley, Vic	35
Goodman Cabernet Sauvignon Yarra Valley, Vic	30
Zonte's footstep "Chocolate Factory" Shiraz McLaren Vale, SA	30
Bolle Italian sparkling mineral water, 750ml, ITA	5