

FONDATA TAKE AWAY MENU

House baked Italian bread (nf)	6
House baked Garlic Bread	10

ENTREE

Antipasto platter; fennel & chilli salami, prosciutto, Gruyère cheese, cornichons, mixed olives, smoked eggplant dip & hummus dip	26
Pumpkin & Gruyère arancini (two arancini pieces)	10
Pork & beef meatballs, napoli, fior di latte	14
Fried calamari, wild rocket, aioli & lemon (gf,nf,df)	21

PASTA

Pan fried gnocchi, pumpkin, sage & walnuts (v,gf)	28
House made pappadelle, beef cheek ragu & gremolata (nf,ef)	28
House made fettuccine, pork & beef ragu, parmesan (nf,ef)	28
House made spaghetti, calamari, mussels, rockling, prawns, chilli & basil (nf)	32

MAIN COURSE

Crumbed chicken, cabbage, coleslaw & aioli	27
Salmon, kipfler potatoes, prawns, tomatoes, green beans & black olives	30
12 hour slow cooked lamb shoulder, chargrilled broccolini & garlic yoghurt (gf,nf)	35
Roasted pork belly, quince puree, brussels sprouts, pancetta & jus gras (gf)	35
300g Wagyu porterhouse 4+MB, truffle mash & jus (gf,nf,ef)	45

SIDES

Shoestring fries	8
Rocket, pear & parmesan salad (v,gf,nf)	8
Roast potatoes (v,nf,gf,df)	10

DESSERT

Tiramisu della nonna (v)	10
Chocolate & Orange pudding with fresh whipped cream (v)	10
Caramelised Lemon tart, boysenberry compote & chantilly cream	10