

## FONDATA TAKE AWAY MENU

House baked Italian bread (nf,v,ef,df)	6
House baked Garlic Bread (nf,ef)	10
Antipasto platter; fennel & chilli salami, prosciutto, cornichons, mixed olives, smoked eggplant dip, hummus dip & Italian housebaked bread (loaf)	26
Pork & beef meatballs, napoli & fior di latte (nf)	14
Fried calamari, rocket, aioli & lemon (gf,nf,df)	21

### PASTA

Pumpkin & ricotta ravioli, sage & brown butter (v)	26
Rigatoni, pork & beef ragu & parmesan (nf,ef)	26
Fettucine, zucchini, chilli, marinated feta & herbs (v,ef)	26
Orecchiette, pork, braised fennel, chilli & parmesan (ef,nf)	26
Spaghetti, tiger prawns, smoked paprika, rocket, white wine, chilli & basil (nf,ef)	30

### MAIN COURSE

Crumbed chicken, with fennel, cabbage & herb coleslaw & aioli & lemon	32
12 hour slow cooked lamb shoulder, chargrilled broccolini & garlic yoghurt (gf,nf)	35
Roasted pork belly, apple puree, apple, fennel & chilli salad & jus gras (gf)	35
250g grilled beef scotch fillet, new season asparagus & jus (gf,ef)	39

### SIDES

Shoestring fries (v,gf,nf)	8
Mixed leaf salad (v,gf,nf)	8
Potato gratin (v,gf)	10

### HEAT AT HOME

House made lasagne (for two)	25
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### DESSERT

Tiramisu della nonna (v)	10
Chocolate mousse, salted caramel & peanut crumble (v,gf)	10
Caramelized lemon tart with chantilly cream & boysenberries (v)	10

v vegetarian / gf gluten free / df dairy free / nf nut free/ ef egg free

Please check website as takeaway menu changes daily