



# CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA

## Sharing entrée

Antipasto Platter of salumi & prosciutto,  
chickpea dip, tomato arancini, mixed olives & aioli  
Fried calamari with wild rocket, lemon & aioli (gf,df,nf)

## Choice of main course

12hr slow cooked lamb shoulder, chargrilled  
broccolini & garlic yoghurt (gf,nf,ef)  
Pan fried barramundi, tuscan butter,  
fregola ,tomato, green olive & caper salsa (gf,nf,ef)  
Ricotta Gnocchi with Napoli, basil & Fior di buratta (v,gf,nf)  
Housemade casarecce with braised beef, gremolata & parmesan (ef,nf)

## Sharing sides

Green salad (v,vg,gf,df,nf,ef)  
Shoestring fries (v,vg,gf,df,nf,ef)

## Choice of dessert

Vanilla panna cotta with strawberries & brown butter crumble  
Chocolate mousse, salted caramel, peanuts & vanilla ice cream (v)  
Tiramisu della nonna (v)

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