

# CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA 1872

## SHARING ENTRÉE

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, goats feta, guindilla pepper, saffron tomato & cheesy arancini

Fried calamari with wild rocket, lemon & aioli

## CHOICE OF MAIN COURSE

Homemade Casarecce with Speck, artichoke, green olives, chilli & mint

Pan fried gnocchi with pumpkin, sage & walnuts

Pan fried Barramundi with almond romesco, heirloom tomato, fennel & basil salad

Slow cooked lamb shoulder with roasted Brussels sprouts, crispy kale, pea puree & lamb jus

## SHARING SIDES

Mixed leaves salad with cherry tomato, black olives, red onion, cucumber and balsamic oregano dressing

Shoestring fries

## CHOICE OF DESSERT

Blueberry cheesecake tart with lemon cream

Dark chocolate torte with chocolate sauce, cocoa nib crumble & vanilla ice cream

Tiramisù della nonna

Selection of Gelati

3 COURSE MENU | \$80PP