

FONDATA 1872

3 COURSE MENU

ENTRÉE

Shared

Antipasto platter of cured meats, housemade dip, mixed olives, house made arancini with arrabbiata sauce

Fried calamari with wild rocket, lemon & aioli GF NF DF

MAIN

Choice of

House made Casarecce with pancetta, artichoke, green olives, chilli & mint NF EF

Pan fried gnocchi with pumpkin, sage & walnuts GF V

Pan fried barramundi, celeriac puree, slow roast tomatoes,

fennel & basil salad GF NF EF

12hr slow cooked lamb shoulder, green pea puree,

kipfler potato, salsa verde & lamb jus GF NF EF

SIDES

Shared

Shoestring fries V VG GF DF NF

Wild rocket, fennel & orange salad with mustard dressing V GF DF EF

DESSERT

Choice of

Blueberry cheesecake tart with lemon cream & pistachio v

Dark chocolate torte, chocolate sauce,

cocoa nib crumble & vanilla ice cream v

Selection of gelati v

Tiramisu della nonna v

v vegetarian | VG vegan | GF gluten friendly | DF dairy free | NF nut free | EF egg free

Please notify us of any dietary requirements when ordering