

CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA 1872

SHARING ENTRÉE

Antipasto platter of cured meats, house made dip,
mixed olives, cornichons, Asiago cheese,
guindilla pepper & roast almonds

Cheesy tomato & saffron arancini with arrabiata sauce V,NF

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

CHOICE OF MAIN COURSE

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

Pan fried ricotta gnocchi with pumpkin, sage & walnuts V,GF

Pan fried barramundi with celeriac puree,
slow roasted tomatoes, fennel & basil salad GF,EF,NF

Slow cooked lamb shoulder with green pea puree,
Kipfler potato, salsa verde & lamb jus GF,DF,EF,NF

SHARING SIDES

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

Shoestring fries V,VG,GF,DF,NF

CHOICE OF DESSERT

Blueberry cheesecake tart
with lemon cream & pistachio v

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

Tiramisù della nonna v

Selection of Gelati v

V VEGETARIAN | VG VEGAN | GF GLUTEN FRIENDLY | DF DAIRY FREE | NF NUT FREE | EF EGG FREE

PLEASE NOTIFY US OF ANY DIETRY REQUIREMENTS WHEN ORDERING