

FONDATA 1872

3 COURSE MENU

ENTRÉE

Shared

Antipasto platter of cured meats, housemade dip, mixed olives, house made arancini, cornichons, bocconcini & tomato salad, pickled onion & roast mushroom

Lemon pepper calamari with mix leaf lettuce & aioli GF NF DF

MAIN

Choice of

House made spinach orecchiette with black truffle, wild mushroom, crispy kale & creme fraiche V NF EF

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

Pan fried salmon with fennel, asparagus, tomato, saffron & tarragon sauce NF EF

Lamb rump with pearl couscous, roasted zucchini, broccolini, sweet corn, mint yoghurt & lamb jus NF EF

SIDES

Shared

Shoestring fries V VG GF DF NF

Mixed leaf salad with tomato, cucumber, black olive & red wine vinaigrette V GF EF

DESSERT

Choice of

Butterscotch panna cotta with mixed berries compote, gingernut & hazelnut crumble

White chocolate bread & butter pudding with caramelized pineapple and spiced rum creme anglaise V

Selection of Gelati V GF

Tiramisu della nonna V