



# CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA

## SHARED ENTRÉE

Antipasto platter of salumi, house made dip,  
mixed olives, cornichons, pickle figs & compressed rockmelon.

Housemade arancini.

Fried lemon pepper calamari with wild rocket, lemon & aioli.

## CHOICE OF MAIN COURSE

Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan.

Housemade casarecce with merguez sausage,  
cherry tomatoes, mix beans, kale & parmesan.

Bbq swordfish with tomato, citrus, olive,  
radicchio salad & caper mayonnaise.

Slow cooked lamb shoulder with chargrilled  
broccolini, garlic herb yogurt & lamb jus

## SIDES

Shoestring fries

Rocket salad with pear, walnuts & parmesan

## CHOICE OF DESSERT

Tiramisu della nonna.

Italian crostoli with white chocolate custard,  
spiced bread & macerated strawberries.

Pecan & coconut upside down cake with  
salted caramel & coconut ice cream.

Selection of Gelati.