

FONDATA 1872

3 COURSE MENU

ENTRÉE

Shared

Antipasto platter of cured meats, housemade dip, mixed olives, cornichons, asiago cheese, pickled figs & housemade arancini

Lemon pepper calamari with wild rocket & aioli GF DF NF

MAIN

Choice of

House made casarecce with wagyu beef ragu, spinach, carrots & golden raisins & parmesan NF EF

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

Grilled swordfish with tomato, orange, green olives, witlof salad & caper mayonnaise GF DF NF

Slow cooked lamb shoulder with chargrilled broccolini, garlic herb yoghurt & lamb jus GF NF EF

300g 3+ O'Connor grain fed Porterhouse with roast potato bamboo shoot, green peas & red wine jus *cooked medium* GF NF EF

SIDES

Shared

Shoestring fries V VG GF DF NF

Quinoa and mixed leaf salad with sunflower seeds, raisins, pomegranate & balsamic dressing V GF DF NF EF

DESSERT

Choice of

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

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

Selection of Gelati V GF

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