

CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA

SHARED ENTRÉE

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

Housemade arancini

Lemon pepper calamari with wild rocket, lemon & aioli GF NF DF

CHOICE OF MAIN COURSE

Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan NF EF

Housemade casarecce with merguez sausage

cherry tomatoes, mix beans, kale & parmesan NF EF

Bbq swordfish with tomato, citrus, olive,
witlof salad & caper mayonnaise GF NF DF

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

300g O'Connors 3+ grain fed porterhouse with confit jerusalem
artichoke, roasted leeks & red wine jus GF NF EF SERVED MEDIUM, EXTRA \$12PP

SIDES

Shoestring fries GF V VG EF NF DF

Rocket salad with pear, candied walnuts & parmesan V GF EF

CHOICE OF DESSERT

Tiramisu della nonna v

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

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

Selection of Gelati V GF