

# CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA

## SHARED ENTRÉE

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, asiago cheese & pickled figs.

Housemade arancini v NF

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 GF

Housemade casarecce with lamb merguez sausage, cherry tomatoes, black olive, mint & parmesan NF EF

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

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

300g O'Connors 3+ grain fed porterhouse with roast potato, bamboo shoots, green peas & 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 crumbs & macerated strawberries v NF

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

Selection of Gelati v GF

v vegetarian | VG vegan | GF gluten friendly | DF dairy free | NF nut free | EF egg free