



rob dolan

YARRA VALLEY

WINE DINNER

AT FONDATA 1872

28TH MARCH 2025

ON ARRIVAL

*Crab and king prawn brioche, finger lime & wild rocket
NV Black Label Blanc de Blanc*

STARTER

*Smoked ora king salmon, green apple, kohlrabi,
baby cucumber & creme fraiche
2024 White Label Pinot Gris*

ENTRÉE

*Sous vide duck breast with potato dauphinoise,
macadamia crumble, caramelised chicory & duck jus
2017 Signature Series Chardonnay
2023 White Label Pinot Noir*

MAIN

*Wagyu hanging tender with onion textures,
smoked eggplant & red wine juss
2017 Signature Series Cabernet Sauvignon*

DESSERT

*Lemon meringue tart with raspberry snow
2015 White Label Late Harvest Sauvignon Blanc*