

FONDATA 1872

SUMMER SET MENU

2 COURSE (ENTREE/MAIN) \$68PP, 3 COURSE (INCLUDING DESSERT) \$80PP

ENTRÉE

Shared

Sharing antipasto platter with selection of cured meats, housemade dip, marinated olives, cornichons, asiago cheese, pickled figs & housemade arancini

Lemon pepper calamari with wild rocket & aioli GF DF NF

MAIN

Choice of

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

House made rigatoni with creamy leeks, green peas, asparagus & fior di latte V NF EF

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

House made spaghetti, white fish, prawns, calamari, white wine, chilli & basil NF EF

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

Pan fried chicken Maryland with chorizo, roasted capsicum, mixed beans, spinach & tomato sugo GF NF EF

12hr slow cooked lamb shoulder with chargrilled broccolini, garlic herb yoghurt & lamb jus GF NF EF

GRILL

300g O'Connors 3+ grain fed Porterhouse

ADD \$15

Steaks served roast potato, bamboo shoot, green peas & red wine jus GF NF EF

SIDES

\$10 EACH

Shoestring fries V VG GF NF

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

Pan fried corn with crispy bacon, kale & parmesan NF EF

DESSERT

Choice of

Vegan chocolate mousse with berry compote & freeze dried raspberries V GF DF EF

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

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

Tiramisu della Nonna V

Selection of Gelati V GF

V vegetarian | VG vegan | GF gluten free | DF dairy free | NF nut free | EF egg free.

Please note due to the large amount of flour used in our kitchen cross contamination can't be completely avoided

Please notify our wait staff of any dietary requirements when ordering

0.9% transaction fee applies to all card payments