

# FONDATA 1872

3 COURSE MENU | \$80PP

## 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 lamb merguez sausage, cherry tomatoes, black olive, mint & parmesan NF EF

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

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

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

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

**STEAK ADDITIONAL \$12 CHARGE | OPTIONAL**

## SIDES

*Shared*

Shoestring fries V VG GF DF NF

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

## DESSERT

*Choice of*

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

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

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*