

FONDATA 1872

3 COURSE MENU | \$80PP

ENTRÉE

Shared

Antipasto platter served with a selection of cured meats, house made dip, marinated olives, cornichons, white bean, capsicum, artichoke salad & housemade arancini

Lemon pepper calamari with wild rocket GF DF NF

MAIN

Choice of

House made casarecce with spicy salami, pepper, tomato, black olives, basil & parmesan NF EF

House made pappardelle with mushroom ragu, black garlic, spinach & parmesan V NF EF

Pan fried salmon with asparagus, cherry tomato, green peas salad & tarragon béarnaise GF NF

Pan fried lamb rump with sweet potato puree, green beans, kale pesto & lamb jus GF NF EF

300g 3+ O'Connor grain fed Porterhouse with spiced roast pumpkin, braised shallots, watercress & red wine jus GF NF EF

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

SIDES

Shared

Shoestring fries V VG GF DF NF

Rocket salad with pickle onion, cherry tomato, cucumber & green herb dressing V GF EF

DESSERT

Choice of

Black forest mousse with cherry glaze, cocoa crumble & milk chocolate flakes v

Rosewater & yoghurt pannacotta with strawberry puree, peach & macadamia crumble v

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