

# FONDATA 1872

## 3 COURSE MENU | \$85PP

### 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 & aioli GF DF NF

### MAIN

*Choice of*

House made casarecce with slow cooked brisket, rocket pesto, corn & parmesan NF EF

House made orecchiette with jerusalem artichoke, green peas, spinach & parmesan

Pan fried barramundi with baba ganoush, roast zucchini, cherry tomato, green olive & mint GF NF

Slow cooked lamb shoulder with white bean, rainbow chard cassoulet & lamb jus GF EF

300g O'Connors 3+ Grain fed Porterhouse served with spiced spiced pumpkin, chicory & red wine jus GF NF EF

COOKED MEDIUM | OPTIONAL | EXTRA \$12PP IF ORDERED

### SIDES

*Shared*

Shoestring fries V VG GF DF NF

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

### DESSERT

*Choice of*

Almond financier with red wine poached pear & lavender cream

Apple & biscoff crumble tart with biscoff creme patisserie & salted caramel 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