

CHRISTMAS

THROUGHOUT DECEMBER AT FONDATA

SHARED ENTREE

Antipasto platter of cured meats, house made dip,
mixed olives, cornichons, provolone cheese, guindilla peppers,
sesame lavosh & housemade arancini
Lemon pepper calamari with wild rocket, lemon & aioli GF NF DF

CHOICE OF MAIN COURSE

Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan v GF
Housemade rigatoni with spicy pork sausage
rainbow chard, red pepper & parmesan NF EF
Pan fried barramundi with eggplant caponata,
sea herbs, dill & radish salad GF NF EF
Slow cooked lamb shoulder with potato terrine,
garlic herb yoghurt & lamb jus GF NF EF
300g O'Connors 3+ grain fed porterhouse with chargrilled
broccolini, almond romesco & red wine jus GF EF SERVED MEDIUM, EXTRA \$15PP

SIDES

Shoestring fries GF V VG EF NF DF
Mixed leaf & quinoa salad with chickpea, cherry tomato, cucumber,
honey & coriander dressing v,GF,DF,NF,EF

CHOICE OF DESSERT

Tiramisu della nonna v
White chocolate & raspberry brownie,
raspberry sorbet & milk chocolate sauce v
Coconut panna cotta with passionfruit curd,
pineapple compote & kiwi
Selection of Gelati v GF

90PP | 3 COURSE MENU

v vegetarian | VG vegan | GF gluten friendly | DF dairy free | NF nut free | EF egg free