

FONDATA 1872

WEEKEND SET MENU

2 COURSE (ENTREE/MAIN) \$70PP, 3 COURSE (INCLUDING DESSERT) \$85PP

ENTRÉE

Shared

Sharing antipasto platter with selection of cured meats, chicken terrine, housemade dip, marinated olives, cornichons, provolone cheese, guindilla peppers & sesame lavosh

Roast pepper, corn, green pea & halloumi arancini with spiced pepper pesto V NF

Lemon pepper calamari with wild rocket & aioli GF DF NF

MAIN

Choice of

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

Housemade orecchiette with chestnut, mushroom, basil pesto & parmesan

Housemade rigatoni with spicy pork sausage, rainbow chard, red pepper sauce & parmesan NF EF

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

Pan fried barramundi with eggplant caponata, sea herbs, dill & radish salad GF NF EF

Chargrilled chicken fillets with risoni, asparagus, lemon, caper & butter sauce 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 NF EF **Add \$15**

SIDES

\$10 EACH

Shoestring fries V VG GF NF

Cheesy polenta with burnt corn salsa & parmesan GF NF EF

Mix leaf & quinoa salad with chickpea, cherry tomato, cucumber, honey & coriander dressing V GF EF DF NF

Roast potatoes with black garlic & mixed herbs GF NF EF DF

DESSERT

Choice of

White chocolate & raspberry brownie, raspberry sorbet & milk chocolate sauce

Coconut pannacotta with passionfruit curd, pineapple compote & kiwi

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