

FONDATA 1872

3 COURSE MENU | \$85PP

ENTRÉE

Shared

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 & aioli GF NF DF

MAIN

Choice of

Housemade orecchiette with chestnut, mushroom, basil pesto & parmesan v

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 roasted carrot, artichoke, spinach, garlic yoghurt & lamb jus GF NF EF

300g O'Connors 3+ Grain fed Porterhouse with chargrilled broccolini, almond romesco & red wine jus GF EF

COOKED MEDIUM | OPTIONAL | EXTRA \$15PP IF ORDERED

SIDES

Shared

Shoestring fries V VG GF DF NF

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

DESSERT

Choice of

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

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

Please notify us of any dietary requirements when ordering