

FONDATA 1872

3 COURSE MENU | \$85PP

ENTRÉE

SHARED

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, scamorza, guindilla peppers, sesame lavosh & housemade arancini

Lemon pepper calamari with wild rocket & aioli GF NF DF

MAIN

CHOICE OF

Housemade orecchiette with roast zucchini, green peas, crispy potato garnish, chilli, butter sauce & parmesan V EF NF

Housemade ricotta gnocchi with semi sundried tomatoes, spinach, hazelnut, creamy arrabbiata sauce & stracciatella V GF

Pan fried tuscan salmon with creamy garlic spinach sauce, caper & green olive salsa GF EF NF

Chicken thighs with roast pumpkin, couscous salad, lemon yoghurt & red wine jus EF NF

300g O'Connors 3+ Grain fed Porterhouse with cauliflower puree, broccoli leaves, crispy onion garnish & red wine jus GF EF NF

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

SIDES

SHARED

Shoestring fries V VG GF DF NF

Wild rocket salad with pear, caramelised walnuts, parmesan & mustard dressing V GF EF

DESSERT

CHOICE OF

Mascarpone & honey semifreddo with mango salsa, roasted peach & almond biscotti V GF

Dark chocolate & hazelnut brûlée with chocolate ice cream V GF EF

Selection of gelati V GF

Tiramisu della nonna V

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