

# FONDATA 1872

3 COURSE MENU | \$85PP

## ENTRÉE

SHARED

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, brie cheese, roast vegetables & housemade arancini

Lemon pepper calamari with wild rocket & aioli GF NF DF

## MAIN

CHOICE OF

Housemade orecchiette with chilli, garlic, miso, king oyster mushroom, crumbed halloumi & parmesan V NF

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

Grilled swordfish with charred corn, harissa potatoes & corn puree GF EF NF

Chicken thighs with creamy polenta, dutch carrot, green peas, broccolini & red wine jus GF EF NF

300g O'Connors 3+ Grain fed Porterhouse with roast sweet potato, pea puree, crispy parsnip & red wine jus GF EF NF  
COOKED MEDIUM | OPTIONAL | EXTRA \$15PP IF ORDERED

## SIDES

SHARED

Shoestring fries V VG GF DF NF

Citrus fennel & radicchio salad with mustard dressing V GF EF NF

## DESSERT

CHOICE OF

Brioche bread & butter pudding with apple, raisin, dark chocolate & vanilla ice cream V NF

Milk chocolate mousse, cocoa nib, brown butter crumble & hot chocolate sauce V 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 note cross contamination in our shared kitchen can not be completely avoided