

FONDATA 1872

DESSERT MENU

Vegan chocolate mousse with berry compote & freeze dried raspberries V VG GF DF EF	17
Brioche bread & butter pudding with apple, raisin, dark chocolate & vanilla ice cream V NF	17
Tiramisu della nonna V NF	17
Selection of gelati V GF	12
Milk chocolate mousse, cocoa nib, brown crumble & hot chocolate sauce V NF	17
Affogato 'drowned vanilla ice cream' with espresso & liqueur of your choice V GF	18
<i>Without liqueur</i>	11

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

Please notify our wait staff of any dietary requirements when ordering
15% Public Holiday Surcharge 1.5% transaction fee applies to all card payments

FONDATA 1872

TEA, COFFEE & AFTER DINNER DRINKS

Arthurs Creek Coffee

Espresso	4.5
Single Shot Coffee	5.5
Double Shot Coffee	6.5
Soy, Almond, Oat, Lactose Free Milk	ADD 1.0

Yarra Valley Tea Co.

6.0

English Breakfast, Earl Grey, Green, Peppermint, Lemongrass & Ginger

Digestif (30ml)

Averna 'Amaro Siciliano'	12
Montenegro 'Amaro Italiano'	12
Frangelico	12

Fortified Wine (60ml)

Penfolds 10yr Father Grand Tawny	11
Penfolds 20yr Grandfather Tawny	22
Penfolds 30yr Great Grandfather Rare Tawny	50

Cognac (30ml)

Hennessy VSOP Privilege	20
Hennessy XO	40
Camus Borderies XO	40

Full selection of after dinner drinks can be found on final page of our wine list

15% Public Holiday Surcharge 1.5% transaction fee applies to all card payments