



# FONDATA 1872

TWO COURSE MENU | 45pp

**ENTREE**  
CHOICE OF

Roast pumpkin, ricotta & spinach arancini with saffron aioli v NF

Mac n cheese croquettes with truffle mayonnaise v NF

Bruschetta with heirloom tomato, burrata, basil & balsamic v EF NF

**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

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

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

**SIDES**  
EXTRA \$13

Shoestring fries v VG GF DF EF NF

Citrus, fennel & radicchio salad with mustard dressing v GF EF NF

Duck fat kipfler potato with sour cream & bacon jam GF EF NF

Celeriac, leek, pumpkin, feta & rosemary gratin v EF NF

v vegetarian | vg vegan | gf gluten friendly | df dairy free | nf nut free | ef egg free

Please notify our wait staff of any dietary requirements when ordering

Please note cross contamination in our shared kitchen can not be completely avoided