

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 (I) GF DF 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 barramundi with charred corn, harissa potatoes & corn puree (A) GF EF NF

Slow cooked lamb shank with creamy polenta, dutch carrot, green peas, broccolini & lamb 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

A Australian | i imported

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

Please notify our wait staff of any dietary requirements when ordering