

# FONDATA 1872

3 COURSE MENU | \$87.50PP

## ENTRÉE

SHARED

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, cheddar cheese, artichokes & crusty house baked italian bread & housemade arancini

Lemon pepper calamari with wild rocket & aioli (I) GF DF NF

## MAIN

CHOICE OF

House made orecchiette with tomato pesto, capsicum, cherry tomato, baby burrata & chilli brioche crumbs v NF

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

Pan fried salmon with saffron cashew cream, spinach & sweet potato crisp (A) GF EF NF

BBQ Chicken fillets with cauliflower florets, raisin, roast beetroot & jus gras GF DF EF NF

300g O'Connors 3+ Grain fed Porterhouse with leek puree, herb roast potatoes & red wine jus GF EF NF

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

## SIDES

SHARED

Shoestring fries v VG GF DF EF NF

Witlof, rocket, cranberries & pickle rockmelon salad with green goddess dressing v GF EF NF

## DESSERT

CHOICE OF

Coconut pannacotta with mango granita, passionfruit & toasted coconut EF NF

Dark chocolate & peanut tart with salted caramel ice cream v

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