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, pearl couscous & 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