FONDATA 1872

TWO COURSE MENU | 45pp

ENTREE
CHOICE OF

Corn, leek & jalapeno arancini with herb mayonnaise V NF

Mac n cheese croquettes with truffle mayonnaise V NF

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

MAIN
CHOICE OF

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

House made ricotta gnocchi with semi sundried tomatoes, spinach, hazelnut, creamy arrabbiata sauce & stracciatella V

Pan fried rockling 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

SIDES
EXTRA $13

Shoestring fries V VG GF DF EF NF

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

Miso caramel carrots with dates & almond V GF EF

BBQ asparagus with spiced bearnaise, pepita seed & rice flake crumble GF NF

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