

FONDATA 1872

TWO COURSE MENU | 45pp



ENTREE

CHOICE OF

Corn, leek & jalapeno arancini with herb mayonnaise v NF

Beef croquettes with paprika mayonnaise, pickle onion & balsamic NF

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

MAIN

CHOICE OF

House made orechiette 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 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

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

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

Miso caramel carrots with dates & almond v GF EF

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