

FONDATA 1872

WEEKEND SET MENU

2 COURSE (ENTREE/MAIN) \$72.50PP

3 COURSE (INCLUDING DESSERT) \$87.50PP

ENTRÉE

SHARED

Sharing antipasto platter of cured meats, house made dip, mixed olives, cornichons, cheddar cheese, artichokes & crusty house baked italian bread

Corn, leek & jalapeno arancini with herb mayonnaise v NF

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

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

House made spaghetti with white fish, prawns, calamari, white wine, chilli & basil (I) EF NF

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

Braised lamb shoulder with roasted capsicum hummus, pickle red onion, fennel & lamb jus GF DF EF NF

300g O'Connor 3+ grain fed Porterhouse with leek puree, herb roast potatoes & red wine jus GF EF NF **Add \$15**

SIDES

\$13 EACH

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, sunflower seed & rice flake crumble v GF NF

DESSERT

CHOICE OF

Vegan chocolate mousse with berry compote & freeze dried raspberries v VG GF DF EF

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

Dark chocolate & peanut tart with salted caramel ice cream v

Tiramisu della Nonna v NF

Selection of Gelati v GF

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