

FONDATA 1872

CANAPÉ MENU - WINTER 2025

CANAPÉS (SERVED COLD)

SPICED PUMPKIN, EDAMAME & COCONUT TART

CARAMELISED ONION, GOAT CHEESE & CAULIFLOWER TART

SMOKED SALMON TARTARE WITH CREME FRAICHE, CHIVES & CROUTON

BLUE CHEESE, CARAMELISED PEAR & WALNUT CROSTINI

CELERIAC REMOULADE & CRISPY NDUJA TART

HEIRLOOM TOMATO, BASIL & BURRATA BRUSCHETTA

SESAME CRUSTED TUNA, CUCUMBER & TOMATO SALSA

CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI

WAGYU MEATBALLS, NAPOLI & ROCKET

SUNDRIED TOMATO, SAFFRON & SPINACH ARANCINI WITH ARRABBIATA SAUCE

MAC N CHEESE CROQUETTES

GREEN PEA, HAM & MINT FRITTERS

CRISPY PORK BELLY WITH HOMEMADE BBQ SAUCE & BABY CUCUMBER

GRAZING DISHES (SERVED HOT)

RICOTTA GNOCCHI WITH TOMATO SUGO, BASIL & FIOR DI LATTE

BLACK TRUFFLE RISOTTO WITH WILD MUSHROOM, CRISPY KALE & CREME FRAICHE

HOMEMADE PASTA WITH PRAWNS, CHERRY TOMATO, WHITE WINE, CHILLI, ANCHOVIES, GARLIC & BASIL

SLOW COOKED BRISKET WITH SWEET POTATO PUREE, BALSAMIC HONEY ROASTED BRUSSEL SPROUTS, ALMOND CRUMB & LAMB JUS

DESSERT

APPLE & BISCOFF CRUMBLE TART WITH BISCOFF CREME PATISSERIE & SALTED CARAMEL

ALMOND FINANCIER WITH RED WINE POACHED PEAR & LAVENDER CREAM

ORANGE, PISTACHIO AND RICOTTA CANNOLI

PASSIONFRUIT & BLUEBERRY TART

\$85PP | MENU INCLUDES 6 CANAPES, (MINIMUM OF 2 COLD ITEMS TO BE CHOSEN)
2 GRAZING DISHES & 2 DESSERTS

\$70PP | MENU INCLUDES 5 CANAPES, (MINIMUM OF 2 COLD ITEMS TO BE CHOSEN)
1 GRAZING DISH & 1 DESSERT