

FONDATA 1872

CANAPÉ MENU

CANAPÉS (SERVED COLD)

CARAMELISED ONION, GOAT CHEESE & CAULIFLOWER TART
SMOKED SALMON TARTARE WITH CREME FRAICHE, CHIVES & CROUTON
BOCCONCINI LEAF, PROSCUITTO & ROCKMELON ROLL
WATERMELON CUP WITH WHIPPED FETA & SALSA VERDE
CRAB & PRAWN LETTUCE CUP
HEIRLOOM TOMATO, BASIL & BURRATA BRUSCHETTA

CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI
WAGYU MEATBALLS, NAPOLI & ROCKET
ROAST PEPPER, CORN, GREEN PEA & HALLOUMI ARANCINI WITH SPICED PEPPER PESTO
MAC N CHEESE CROQUETTES
CHICKPEA FRIES WITH TARRAGON MAYONNAISE
SOUS VIDE PORK RIBS 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 POTATO TERRINE & RED WINE JUS

DESSERT

COCONUT PANNA COTTA WITH PASSIONFRUIT CURD & PINEAPPLE COMPOTE
CARAMELIZED APPLE & BISCOFF CANNOLI
PASSIONFRUIT & BLUEBERRY TART
DARK CHOCOLATE & COCONUT MOUSSE WITH BERRY COMPOTE

\$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