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

CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI

WAGYU MEATBALLS, NAPOLI & ROCKET

ROAST PEPPER, CORN, GREEN PEA & HALLOUMI ARANCINI WITH SPCIED 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

CARAMALIZED 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