

# 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 CUCUMBER CUP  
HEIRLOOM TOMATO, BASIL & BURRATA BRUSCHETTA

### CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI  
WAGYU MEATBALLS, NAPOLI & ROCKET  
ROAST PUMPKIN RICOTTA, & SPINACH ARANCINI WITH SAFFRON AIOLI  
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 ROAST PUMPKIN, COUSCOUS SALAD, LEMON  
YOGHURT & RED WINE JUS

### DESSERT

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