

# 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 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