

FONDATA 1872

CANAPÉ MENU

CANAPÉS (SERVED COLD)

BAKED EGGPLANT TART WITH GOATS FETA, HERB PESTO & CONFIT TOMATOES V NF

TUNA TARTARE WITH TARRAGON MAYONNAISE & TAPIOCA CRACKER (A) GF DF NF

NATURAL ROCK OYSTERS WITH PICKLED RED CABBAGE & GINGER (A) GF DF EF NF

TEMPURA PRAWNS WITH SPICED ONION RELISH (I) DF EF NF

HEIRLOOM TOMATO, BASIL & BURRATA BRUSCHETTA V EF NF

CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI (I) GF DF NF

WAGYU MEATBALLS, NAPOLI & ROCKET GF NF

CARAMELIZED ONION & KALE ARANCINI WITH CHILLI PECORINO & TOMATO SUGO V NF

MAC N CHEESE CROQUETTES V NF

POLENTA FRIES WITH BALSAMIC & PARMESAN V GF EF NF

CHICKEN SKEWERS WITH NAPOLI, BLACK OLIVE & ROAST CAPSICUM SALSA GF DF EF NF

CRUMBED HALLOUMI BITES WITH HERB PESTO MAYONNAISE V GF NF

GRAZING DISHES (SERVED HOT)

RICOTTA GNOCCHI WITH TOMATO SUGO, BASIL & FIOR DI LATTE V GF NF

HOUSE MADE ORECCHIETTE WITH CHILLI, GARLIC, MISO, KING OYSTER MUSHROOM,
CRUMBED HALLOUMI & PARMESAN V GF NF

HOMEMADE PASTA WITH PRAWNS, CHERRY TOMATO, WHITE WINE, CHILLI
ANCHOVIES, GARLIC & BASIL (I) EF NF

SLOW COOKED LAMB SHANK WITH CREAMY POLENTA, DUTCH CARROT,
GREEN PEAS, BROCCOLINI & LAMB JUS GF EF NF

DESSERT

TIRAMISU BITES V NF

ORANGE, PISTACHIO & MASCARPONE TART V

CHOCOLATE MOUSSE WITH BERRY COMPOTE & FREEZE DRIED RASPBERRIES V EF NF

\$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

v vegetarian | vc vegan | gf gluten friendly | df dairy free | nf nut free | ef egg free
A Australian | I imported

Please note cross contamination in our shared kitchen can not be completely avoided