

FONDATA 1872

CANAPÉ MENU

CANAPÉS (SERVED COLD)

NATURAL ROCK OYSTERS WITH GRANNY SMITH APPLE, TARRAGON & SHALLOT
MIGNONETTE (A) GF DF EF NF

BRUSCHETTA WITH HEIRLOOM TOMATO, BASIL & BURRATA V EF NF

PUMPKIN TART WITH THREE CHEESE, PUMPKIN SEED & WALNUT CRUMBLE V

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

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

CANAPÉS (SERVED HOT)

LEMON PEPPER CALAMARI WITH AIOLI (I) GF DF NF

CORN, LEEK & JALAPENO ARANCINI WITH HERB MAYONNAISE V NF

BEEF CROQUETTES WITH PAPRIKA MAYONNAISE, PICKLE ONION & BALSAMIC NF

MAC N CHEESE CROQUETTES WITH TRUFFLE MAYONNAISE V NF

WAGYU MEATBALLS, NAPOLI & ROCKET GF NF

POLENTA FRIES WITH BALSAMIC & PARMESAN V GF EF NF

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

SUBSTANTIAL CANAPÉ (SERVED HOT)

HOUSE MADE ORECHIETTE WITH TOMATO PESTO, CAPSICUM, CHERRY TOMATO, BABY
BURRATA CHILLI BRIOCHE CRUMBS V

HOUSE MADE RICOTTA GNOCCHI WITH SEMI SUNDRIED TOMATOES, SPINACH,
HAZELNUT, CREAMY ARRABBIATA SAUCE & STRACCIATELLA V NF

PAN FRIED SALMON WITH SAFFRON CASHEW CREAM, SPINACH & SWEET POTATO
CRISP (A) GF EF NF

BBQ CHICKEN FILLETS WITH CAULIFLOWER FLORETS, RAISIN, ROAST BEETROOT &
JUS GRAS GF DF EF NF

DESSERT

TIRAMISU BITES V NF

ORANGE, PISTACHIO & MASCARPONE TART GF DF EF NF

DARK CHOCOLATE & PEANUT TART WITH SALTED CARAMEL ICE CREAM V

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

\$87.50PP | MENU INCLUDES 6 CANAPES, (MINIMUM OF 2 COLD ITEMS TO BE CHOSEN)
2 GRAZING DISHES & 2 DESSERTS

\$72.50PP | MENU INCLUDES 5 CANAPES, (MINIMUM OF 2 COLD ITEMS TO BE CHOSEN)
1 GRAZING DISH & 1 DESSERT

V vegetarian | VG 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