

# CANAPÉS & PETIT FOURS

## SHARING BOARDS

Grazing platter - a selection of hot finger foods with dipping sauces – <i>small serves up to 4 / large serves up to 8</i>	30/60
Antipasto with prosciutto & bresaola, Sicilian olives, artichoke pesto, arancini, toasted focaccia – <i>serves up to 4</i>	33
Crumbed green olives with balaboosta, quinoa & feta falafels, kawakawa hummus & Turkish bread – <i>serves up to 4</i>	31
Chicken liver parfait, aged cheddar, baguette, cornichons, beetroot & horopito relish, pink onions – <i>serves up to 4</i>	32
Cheese board - three local cheeses with walnut bread, sesame lavosh, grapes & quince paste – <i>serves up to 4</i>	48

### CANAPÉS

4 flavours : \$20pp | 5 : \$24pp | 6 : \$28pp | 7 : \$32pp

#### HOT CANAPÉS

Mussel & sweetcorn fritters, lime mayo <sup>DF/NF</sup>

Crumbed prawn cutlets, aioli <sup>DF/NF</sup>

Salt & pepper squid, aioli, lemon <sup>DF/EFp/NF</sup>

Marinated free range chicken skewers <sup>DF/EF/NF</sup>

Steamed pork & chive dumplings, sesame praline, soy vinegar <sup>DF/NF</sup>

Kransky hot dogs, with agria potato & crème fraiche <sup>GF/EF/NF</sup>

Pork belly chicharrones with apple caramel <sup>NF</sup>

Roasted Angus beef yorkies with cherry demi-glace <sup>NF</sup>

Angus beef & cheese mini pies, tomato ketchup <sup>NF</sup>

Broccoli & cheddar croquettes with aioli <sup>NF</sup>

Handmade arancini, served with aioli <sup>GF/DFp/EF/NF Vegan possible</sup>

Quinoa & feta falafels, balaboosta, coriander <sup>GF/NF/Vegetarian</sup>

#### COLD CANAPÉS

Market fish ceviche spoons with coconut cream, lime & chilli <sup>GF/DF/EF/NF</sup>

Smoked salmon blini with crème fraiche, chives & caviar <sup>NF</sup>

Cheese puffs with blue cheese crème & quince paste <sup>EF/NF/Vegetarian</sup>

Smoked salmon bruschetta with radish & cucumber <sup>DF/NF</sup>

Mushroom pate on truffle toast with beetroot relish <sup>EF/NF/Vegetarian</sup>

Vegetable rice rolls with chilli jam <sup>GF/DF/EF/NF/Vegan</sup>

Seasonal crudités, hummus with dukkah & olive oil <sup>GF/DF/EF/NF/Vegan</sup>

### PETIT FOURS

1 flavour : \$5pp | 2 : \$8pp | 3 : \$10.5pp | 4 : \$14pp

Raspberry lamingtons <sup>NF</sup>

Banoffee tarts <sup>NF</sup>

Kiwifruit Pavlovas <sup>NF</sup>

Chocolate truffles <sup>GF/NF</sup>

Lemon meringue pies <sup>NF</sup>

Choc-dipped strawberries <sup>GF/DF/EF/NF</sup>

MINIMUM ORDER FOR CANAPÉS & PETIT FOURS IS 20 PERSONS. MENU SELECTIONS SUBJECT TO CHANGE.  
DIETARY REQUIREMENTS CATERED FOR, BUT WILL HAVE TO BE ADVISED IN ADVANCE AS WELL AS ON THE DAY

GF - GLUTEN FREE   DF - DAIRY FREE   NF - NUT FREE   EF - EGG FREE

# DOCKSIDE

WWW.DOCKSIDENZ.COM DINE@DOCKSIDENZ.COM  
SHED 3 QUEENS WHARF, WELLINGTON  
(04) 499 9900