

CANAPÉS & PETIT FOURS

SHARING BOARDS

Prosciutto: Bresaola, roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia – serves up to 4		35
Balaboosta: Loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce – serves up to 4		33
Ploughman: Chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette – serves up to 4		34
Grazing platter - a selection of hot finger foods with dipping sauces – small serves up to 4 / large serves up to 8		30/60
Cheeseboard - three local cheeses with walnut bread, sesame lavosh, grapes & quince paste – serves up to 4		48

CANAPÉS

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

COLD CANAPÉS

Chilled tiger prawns, marie rose sauce ^{GF/NF}
Smoked salmon bruschetta with radish & cucumber ^{DF/NF}
Market fish ceviche spoons with coconut cream, lime & chilli ^{GF/DF/EF/NF}
Cheese puffs with blue cheese crème & quince paste ^{EF/NF/Vegetarian}
Cherry tomato & basil pesto crostini, balsamic glaze ^{DFp/EF/Vegan possible}
Vegetable rice rolls with chilli jam ^{GF/DF/EF/NF/Vegan}
Seasonal crudités, hummus with dukkah & olive oil ^{GF/DF/EF/NF/Vegan}
Smoked salmon blini with caviar, crème fraiche & chives ^{NF}

HOT CANAPÉS

Salt & pepper squid, aioli ^{DF/NF}
Beer battered market fish goujons with tarragon tartare ^{NF}
Crumbed tiger prawns, aioli ^{DF/NF}
Steamed pork & chive dumplings, sesame praline, soy vinegar ^{DF/NF}
Kransky potato rolls, with crème fraiche & chives ^{NF}
Pork belly chicharrones with apple caramel ^{NF}
Crumbed chicken bites with cranberry sauce ^{NF}
Handmade arancini, served with aioli ^{GF/DFp/EF/NF Vegan possible}
Quinoa & feta falafels, balaboosta, coriander ^{GF/NF/Vegetarian}

PETIT FOURS

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

Raspberry lamingtons ^{NF}	Lemon meringue pies ^{NF}	Mini carrot & walnut cakes
Kiwifruit Pavlovas ^{NF}	Coconut marshmallows ^{GF/DF/NF}	Dark chocolate torte ^{GF/NF}

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