

# CANAPÉS & PETIT FOURS

## SHARING BOARDS

<b>Prosciutto:</b> roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia – serves up to 4		37
<b>Balaboosta:</b> Loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce – serves up to 4		35
<b>Ploughman:</b> Chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette – serves up to 4		36
<b>Grazing platter</b> - a selection of hot finger foods with dipping sauces – serves up to 8		65
<b>Cheeseboard</b> - three local cheeses with walnut bread, sesame lavosh, grapes & quince paste – serves up to 4		48

## CANAPÉS

\$6 per piece | 4 choices : \$24pp | 5 : \$30pp | 6 : \$36pp | 7 : \$42pp

### COLD CANAPÉS

### HOT CANAPÉS

Chilled tiger prawns, marie rose sauce <sup>GF/NF</sup>

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

Smoked salmon bruschetta, taramaslata, radish & cucumber dip <sup>DFp/NF</sup>

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

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

Kransky potato rolls, with crème fraiche & chives dip <sup>NF</sup>

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

Crumbed free range chicken bites with bang bang sauce <sup>NF</sup>

Cherry tomato & basil pesto crostini, balsamic glaze <sup>DFp/EF/Vegan possible</sup>

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

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

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

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

Tempura market fish goujons, tarragon tartare <sup>NF</sup>

Pork belly chicharrones, apple caramel & pickled ginger mayo <sup>NF</sup>

## PETIT FOURS

1 choice : \$6pp | 2 : \$12pp | 3 : \$18pp | 4 : \$24pp

Raspberry lamingtons with whipped cream <sup>NF</sup>

Mini lemon meringue pies <sup>NF</sup>

Chocolate, orange & coconut truffles <sup>GF/NF/EF</sup>

Mini pavlovas with whipped cream & kiwifruit <sup>NF</sup>

Carrot & walnut cakes, cream cheese <sup>GF/DF/NF</sup>

Brownie boysenberry vegan cheesecake <sup>DF/EF</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