

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 : \$25pp | 5 : \$30pp | 6 : \$35pp | 7 : \$40pp

COLD CANAPÉS

HOT CANAPÉS

Chilled tiger prawns, marie rose sauce ^{GF/NF}

Salt & pepper squid, aioli ^{DF/NF}

Smoked salmon bruschetta, taramaslata, radish & cucumber ^{DF/NF}

Steamed pork & chive dumplings, black vinegar ^{DF/NF}

Market fish ceviche spoons with coconut cream, lime & chilli ^{GF/DF/EF/NF}

Kransky potato rolls, with crème fraiche & chives ^{NF}

Cheese puffs with blue cheese crème & quince paste ^{EF/NF/Vegetarian}

Crumbed chicken bites with bang bang sauce ^{NF}

Cherry tomato & pesto crostini, balsamic glaze ^{DFp/EF/Vegan possible}

Quinoa & feta falafels, balaboosta, coriander ^{GF/NF/Vegetarian}

Seasonal crudités, hummus with dukkah & olive oil ^{GF/DF/EF/NF/Vegan}

Handmade arancini, served with aioli ^{GF/DFp/EF/NF Vegan possible}

PETIT FOURS

1 choice : \$6pp | 2 : \$9pp | 3 : \$12pp | 4 : \$15pp

Raspberry lamingtons ^{NF}

Lemon meringue pies ^{NF}

Choc-dipped strawberries ^{GF/DF/NF/EF}

Kiwifruit Pavlovas ^{NF}

Banoffee tarts ^{NF}

Chocolate truffles ^{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