

# CANAPÉS & PETIT FOURS

## SHARING BOARDS

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

Chilled tiger prawns, marie rose sauce <sup>GF/NF</sup>
Smoked salmon bruschetta with radish & cucumber <sup>DF/NF</sup>
Market fish ceviche spoons with coconut cream, lime & chilli <sup>GF/DF/EF/NF</sup>
Cheese puffs with blue cheese crème & quince paste <sup>EF/NF/Vegetarian</sup>
Cherry tomato & basil pesto crostini, balsamic glaze <sup>DFp/EF/Vegan possible</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>
Smoked salmon blini with caviar, crème fraiche & chives <sup>NF</sup>

### HOT CANAPÉS

Salt & pepper squid, aioli <sup>DF/NF</sup>
Beer battered market fish goujons with tarragon tartare <sup>NF</sup>
Crumbed tiger prawns, aioli <sup>DF/NF</sup>
Steamed pork & chive dumplings, sesame praline, soy vinegar <sup>DF/NF</sup>
Kransky potato rolls, with crème fraiche & chives <sup>NF</sup>
Pork belly chicharrones with apple caramel <sup>NF</sup>
Crumbed chicken bites with cranberry sauce <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>

## PETIT FOURS

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

Raspberry lamingtons <sup>NF</sup>	Lemon meringue pies <sup>NF</sup>	Choc-dipped strawberries <sup>GF/DF/NF/EF</sup>
Kiwifruit Pavlovas <sup>NF</sup>	Coconut marshmallows <sup>GF/DF/NF</sup>	Dark chocolate torte <sup>GF/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

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