



Casual Set Menu

Hot Dish, the new wave artisan food company seeks out and gathers food jewels of the earth. All menus are carefully crafted to ensure optimum outcomes, consistently delivering beautifully presented seasonal food that will elate lovers of food.

This menu is a great idea for off-site events. It is attractively priced and is adapted for brisk service delivery.

Select two items from each course...

Entree

- Fried sheeps milk feta with roasted pear and rocket salad, pomegranate molasses and cinnamon sugar
- Palm sugar-cured beef and chilli salad
- Sweet potato tartlet with pineapple salsa topping
- Corn frittata with spinach and dill

Mains

- Smoked trout fillet with chickpea, spinach and tomato salad
- Lamb brochette with grilled vegetable locketts on scented cous-cous served with a yoghurt dressing
- Soy glazed chicken breast with warm rice noodle salad, spicy peanut, lime and corriander dressing
- Thai pork curry with coconut milk and jasmine rice

Desserts

- Fresh seasonal fruit with chocolate fondue sauce
- Jaffa tiger cake with cointreau sauce
- Chocolate cake (flourless) with berry coulis

Per person

35.00

Wait staff/beverage packages available
 All prices exclude GST
 HOT DISH is flexible in tailoring all your catering requirements
 in pricing, menu adjustments and service delivery

