



Executive Lunch 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.

Designed for a snappy business lunch with style. Our bread rolls are baked fresh from the Hot Dish kitchen daily and all our produce is bought fresh from daily markets. Treat yourself to a sensational lunch.

The Menu

Smoked salmon with capers, cream cheese, lettuce, spanish onion and cucumber

Ploughmens lunch: generous slice of beef, lettuce, Jarlsberg cheese, caramelised onion, beetroot, tomato, egg, chorizo and gherkin

Smoked ham, lettuce, tomato, cucumber and a slice of fresh pineapple

Cajun chicken, lettuce, cucumber and roasted peppers

Vegetarian with roasted vegetables and basil pesto

Per roll

8.50

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





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Cheese Board

Chef's selection of three cheeses, served at room temperature. Chosen with integrity and maturation in mind. Served with crackers and fresh market grapes on our wooden boards.

Per person

6.50

Desserts

House made muesli bar

African pumpkin cake with lime drench

Jaffa tiger cake

Chocolate raspberry slice

Fruit compote with yoghurt in glassware

Banana cake supreme

Per piece

3.50

Wait staff/beverage packages available

All prices exclude GST

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