



Finger Food 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.

Our finger food menu invites each guest to taste a variety of flavours from our innovative kitchen, with special detail given to the presentation of every tray.

Broken Hand Crafted Breads (our concept dish)

Celebration dukkah with boutique olive oil

Basil pesto

Hummus

Thai carrot almond blitz

Per person

7.50

Pocket Bread Morsel

Served with homemade mayonnaise or chutney

Smoked salmon, cream cheese, capers, carrot and cos lettuce

Chicken with thai influences

Roasted beef with gherkin, tomato and cos lettuce

Smoked ham with pineapple ginger salsa, tomato, cucumber and cos lettuce

Roasted pork loin with cos lettuce, gherkin, tomato and an apple cider mayonnaise

Roasted lamb with tabouli

Egg and parsley with kalamata olive tapenade and cos lettuce

Per piece

3.50

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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Torn Gourmet Pizzas

Pineapple salsa and smoked ham

Basil pesto

Pumpkin, feta, caramelised onion and dill

Damper bread with real butter and box honey

Tartlets

Smoked salmon and dill

Chorizo and sweet corn

Avocado, tomato and chicken

Mixed Finger Food

Arancini balls of mediterranean herbs and vegetables served with a napoli dipping sauce

Sweet corn and spinach frittata

Spaghetti with roast pumpkin, caramelised onion, chilli, roasted pine nuts, lemon juice and feta served in a mini box with wooden fork

Scallop in the shell with ginger, lime and white wine

Thai chicken sphere with ginger, garlic and coriander served with dipping sauce

Chicken crumbed on the bone served with a vietnamese dipping sauce

Asian noodle salad with pork served in mini box with chopsticks (gluten free)

Lamb sphere with tahini sauce

Lamb brochette char-grilled with spanish onion, capsicum and zucchini

Per piece

3.50

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Vegetarian Bread Morsels

Mediterranean combination of roasted aubergine, red capsicum, basil pesto, tomatoes and cos lettuce
Egg and parsley mayonnaise with kalamata olive tapenade and cos lettuce

Carrot shredded with chilli, coriander, currants and scented orange mayonnaise

Pumpkin, smoked almond and feta

Tabouli with chickpeas

Gluten-free breads available (polenta, rice and corn bread)

Other special dietary requirements can be catered for.

Per piece

3.50

Cheese Board

Chef's selection of vintage cheddar, jarlsberg, king island double brie and blue cheese served with australian dried fruits, nuts and crackers.

Per person

6.50

Desserts

Toasted marshmallows (over hot coals in cast iron pots)

Lemon curd and passionfruit tartlets

Strawberries and chocolate fondue

Chocolate raspberry slice (gluten free)

Fairy floss with candied fruit

Mango vodka lime granita in a shot glass

Jaffa tiger cake with cointreau sauce (gluten free)

Chocolate mousse tartlets

Per person

3.50

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