



Formal 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.

The formal menu is for those special occasions, fused with art installations and live music. Guests are insured of a euphoric experience that will always be remembered.

Entree

Timbale of mediterranean vegetables, pesto and polenta with a tomato broth

Trio of scallops scented with lime and ginger on sweet potato and carrot mash served with a vermouth, wine and butter sauce

Tiger prawn fettucine with poached egg, caramelised onion, garlic, chilli and parmesan shavings

Smoked trout fillet with scented chickpea puree and cherry tomatoes

Goose liver terrine with australian dried fruits and armagnac

Lamb brochette with roasted vegetable lockets served with smoked aubergine, mint yoghurt, roasted spices and nuts

Mains

Atlantic salmon with wilted lettuce, cucumber salad and a tomato butter sauce

Beef medallion with a red wine jus on a mound of roasted vegetable garlands and laced steamed beans drizzled with boutique olive oil

Corned beef on a bed of skordalia with steamed sesame beans, mashed peas and a spinach and pumpkin mille feuille with a dill and walnut sauce

Pork fillet with calvados sauce, caramelised apple, wilted cabbage and candied kumara

Duck breast with a orange sauce, potato gratin and a green leaf and bean salad

Chicken papillote on a sweet potato and corn fritter with pineapple salsa and chilled green salad

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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Vegeterian Entree

Avocado mousse served with spring onion, tomato and bocconcini.

Trio of Salads; thai carrot and corriander, beetroot, fennel and chick pea, garlic and caramelised onion

Vegetable platter of aubergine, basil pesto, beetroot and fennel salad, hummus and cooked sun dried tomatos

Spinach and sweet corn frittata with cos lettuce and yoghurt dressing

Vegeterian Mains

Swiss mushrooms double cooked, set on a mound of vegetable garlands with a tomato and basil infused sauce

Fettucine pasta, with pumpkin, feta and walnuts, speckled with parsley, caramalised onion, garlic, chilli and lime juice

Roasted vegetable pie with zucchini chutney and chilled mixed green salad

Cheese Board

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

Dessert

Pannacotta with berry fruit coulis

Fresh fruit salad with champagne sherbet

Flourless chocolate cake with raspberry sauce

Jaffa tiger cake with cointreau sauce

Summer stone fruit with chilled sago pudding

Apricot clafoutis

French pressed coffee and twinings tea

Per person

65.00

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