



Harvester`s Feast

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 harvester`s lunch is a simple feast with carefully cooked quality meats and salads. Our food is presented on period wooden tables, boards and with rustic crockery.

Handcrafted Breads

Served with lashings of butter

Roasted Meats

Served cold with traditional accompaniments (choice of two):

Beef

Lamb

Pork loin

Smoked ham

Accompaniments

Tomatoes drizzled with olive oil

Baby glazed onions

Cheese

Gherkins

Boiled eggs

Mayonnaise

Mustard

Chilled green salad leaves and two seasonal salads of chef`s choice

Main course buffet per person

25.00

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





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Dessert

Fruit trifle

Summer fruit pudding with mascarpone cheese

Jaffa tiger cake with cointreau sauce

Chocolate almond cake with berry coulis

Select two desserts 10.00

Main buffet and dessert package 35.00

Wait staff/beverage packages available

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