

CANAPES

SEAFOOD

Kokoda – coconut marinated market fish, pickled vegetables (gf) (df)

Smoky octopus, carrot cream, seaweed aioli, crispy capers

Sesame tuna cones, sweetcorn miso puree, hot and sour dressing, micro coriander

Asian prawn skewers with Namjim dipping sauce (gf) (df)

Seared saku tuna with pea and herb dressing and fennel slaw (gf) (df)

VEGETARIAN

Sticky sesame cauliflower with sesame caramel (v)

Roast capsicum herb risotto balls with preserved lemon dip (v)

Goat cheese sphere, pomegranate, honey dressing, nutty bee pollen sprinkle (v)

Seed cracker feta whip with pickled beetroot and drunken sultanas (v)

Full menu available on request

PORK

Crispy pork belly, Thai chili caramel, fresh green apple, coriander (gf) (df)

Crispy chorizo polenta squares with bbq mayo

Pork belly, pickled radish, and carrot salad with chimichurri (gf) (df)

Twice cooked pork belly with Hawke's Bay apple salad and pomegranate dressing (gf) (df)

BEEF / LAMB

Beef slices, porcini cream and turmeric onions on three seed crackers

Seed cracker, ovation lamb slices, pea herb salsa verde, black pudding crumb

Spiced lamb slices, pumpkin and feta crème, black garlic aioli, crispy quinoa (gf)

Beef cheek pies, kasundi mayo

CHICKEN

Mango coronation chicken tartlets with bhaji sprinkle and coriander

Southern fried chicken with smoky dipping sauce

Soy poached chicken, miso cream, edamame, pink onion salad (gf) (df)

INFORMATION

Allergens

Our food is prepared in a kitchen where nuts, gluten, and other common allergens are present. While we take every precaution to minimise cross-contamination, we cannot guarantee that any item is completely free from traces, as all menu items are produced in the same environment.

Dietary Requirements

Dish Catering can accommodate dietary requirements such as vegetarian, gluten-free, allergies, intolerances, and medically prescribed diets. Please note we do not cater to lifestyle preferences such as low-carb, keto, or paleo.

Minimum Numbers

Each menu requires a minimum number of guests. Additional charges may apply for events that do not meet this requirement.

Public Holidays

A 15% surcharge applies to all food and beverages on public holidays. For out-catering events, this surcharge also applies to staffing costs.

Delivery Fees

Delivery fees may apply and will be quoted individually.

Final Numbers

Final confirmation of guest numbers, dietary requirements, and beverage selections must be provided no later than 5 working days prior to your event.

Full menu's and pricing available on request.

For all enquiries, please contact:

 info@dishcatering.co.nz

 www.dishcatering.co.nz