



EPICURE

Working Lunch Menu  
Autumn / Winter 2017

# A Unique Philosophy For the Good Life



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EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy—creating happiness through good food, good wine, good friends—in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry and free-range smallgoods wherever possible, and we never use cage-reared eggs. all seafood is australian, farmed or wild. our philosophy also extends to the sourcing of specialty local dry goods such as nuts, grains, and vinegars, as well as local mineral water, 100% australian orange juice and a fair trade coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

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## menu key

*(v) vegetarian (may contain egg, dairy products and/or honey)*

*(vg) vegan (contains no animal products)*

*(gfp) gluten-friendly product\**

*(nfp) nut-friendly product\**

\*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

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## special requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

## note

due to the seasonal nature of this menu, some items may not always be available. while we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

# Working Lunch Menu



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## Working Lunch One

*Great for when you need to keep working through lunch*

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### the bakery

#### **point sandwiches (6 points per person)**

all with chef's selection of delicious fillings, including vegetarian, changing daily

### fresh fruit

#### **sliced fresh fruit**

selection of seasonal local & tropical fruits

### beverages

#### **coffee & tea**

grinders coffee & a selection of temple teas, sweet biscuits

#### **refreshments**

orange juice, apple juice, mount franklin lightly sparkling

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## Working Lunch Two

*Great for when you need to keep working through lunch*

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### the bakery

a selection of seeded & soft bap rolls, mountain bread wraps & sourdough baguettes (2.5pp)  
all with chef's selection of delicious fillings, including vegetarian, changing daily

### fresh fruit

#### **sliced fresh fruit**

selection of seasonal local & tropical fruits

### beverages

#### **coffee & tea**

grinders coffee & a selection of temple teas, sweet biscuits

#### **refreshments**

orange juice, apple juice, mount franklin lightly sparkling

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## Working Lunch Three

*When you feel like a hot addition to your meal*

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### the bakery

a selection of soft bap rolls, mountain bread wraps & sesame bagels (2pp)  
*all with chef's selection of delicious fillings, including vegetarian, changing daily*

### the hot things

*please select three items*

#### **lemon & parsley crumbed flathead**

tartare sauce (nfp)

#### **jamaican spiced chicken skewer**

coconut & pineapple relish (gfp)

#### **lemongrass & sesame chicken ball**

sticky soy glaze

#### **mini pizza selection**

assorted toppings including vegetarian

#### **bbq pork bun**

char-sui

#### **lamb, mint & feta kofta**

tzatziki (gfp)

#### **ricotta & spinach fataya**

labne (v)

#### **vegetable samosa**

jack fruit & lime relish (v)

#### **mushroom suppli**

shaw river buffalo mozzarella, aioli (v) (nfp)

#### **gourmet country pies** *(please select one)*

beef & burgundy

chicken & leek

vegetable tikka (v)

*served with classic tomato sauce*

### fresh fruit

#### **sliced fresh fruit**

selection of seasonal local & tropical fruits

### beverages

#### **refreshments**

orange juice, apple juice, mount franklin lightly sparkling

#### **coffee & tea**

grinders coffee & a selection of temple teas, sweet biscuits

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## Working Lunch Four

*A stand up buffet lunch where all items can be eaten from small plate or bowl simply with a fork allowing guest to move and mingle*

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### the bakery

a selection of soft bap rolls, crusty baguettes & mountain bread wraps (2pp)  
*all with chef's selection of delicious fillings, including vegetarian, changing daily*

### grazing dishes

*please select two items*

#### **panko crumbed chicken**

cos lettuce, crisp bacon, shaved parmesan, creamy caesar dressing

#### **moroccan lamb burger**

sesame bun, fresh mint, coral lettuce, confit garlic yoghurt

#### **bourbon glazed otway pork belly**

southern slaw, apple cider mayonnaise, salt roasted peanuts

#### **thai green chicken curry**

coconut rice, fragrant herbs (gfp)

#### **fish & chips**

panko crumbed flathead, fries, remoulade sauce (nfp)

#### **braised limestone coast beef brisket**

grain mustard potato cream, braised vegetables (gfp)

#### **navratan korma**

indian vegetable curry, basmati rice, roast cashews, roti bread (v)

#### **herb polenta porridge**

mushroom ragu, parmesan crisp (v) (gfp)

### fresh fruit

#### **sliced fresh fruit**

selection of seasonal local & tropical fruits

### beverages

#### **refreshments**

orange juice, apple juice, mount franklin lightly sparkling

#### **coffee & tea**

grinders coffee & a selection of temple teas, sweet biscuits