



EPICURE Set Menu Autumn/Winter 2016

A Unique Philosophy For the Good Life



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. all seafood, where possible, is australasian, farmed or wild. our philosophy also extends to local mineral water, and a sustainable utz certified 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.

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. although we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

gst

all prices quoted in this menu are listed excluding gst.

Set Menu



canapés

chef's selection of 4 hot & cold canapés served with pre-dinner drinks

11.5

set menu 1

please select 1 entree, 1 main, 1 dessert for the group

60

Entrée

Antipasto plate

selection of olives, cured meat, mediterranean vegetables

OR

Prawn & fennel cocktail

steamed prawns, chilli lime mayo, fennel salad

Main course

Breast of chicken

coconut rice, laksa sauce, Asian greens

OR

Roasted beef fillet

mushroom and thyme tart, horseradish dauphinoise, green beans

Dessert

Caramel pot

almond tuscaner slice, apple compote

OR

Pear and fig strudel

pistachio crème anglaise

set menu 2

please select 1 entree, 1 main, 1 dessert for the group

65

Entrée

Chicken, tarragon and leek terrine

beetroot relish, grilled baguette

OR

smoked beef

roast tomato, pinot jelly, mini Yorkshire, horseradish

Main course

Fennel roasted pork

vanilla apple puree, artichoke beignet, tomato & cardamom sauce

OR

Cumin rump of lamb

pumpkin gnocchi, shiitake mushroom & curried eggplant

Dessert

Crème brulee

honeyed figs, citrus tuille

OR

vanilla rice conde

poached seasonal fruit, chocolate ganache

Set Menu



set menu 3

70

please select 1 entree, 1 main, 1 dessert for the group

Entrée

hot smoked salmon

pickled cucumber salad, wasabi cream

OR

roast beetroot & sheep's feta

shaved pancetta, toasted walnuts

Main course

Fillet of beef

creamed spinach, fondant potato, pumpkin ravioli basil jus

OR

Oven baked fish

chervil and olive potato puree, lemon marmalade, citrus beurre blanc

Dessert

Bitter chocolate tart

sour cherry compote, vanilla mascarpone

OR

Orange and cardamom mousse

rhubarb & lemon biscotti

all menus accompanied by

freshly baked ciabatta rolls

new zealand butter, flaky sea salt

shared to the table

leaf salad

cucumber, cherry tomatoes, herb shoots, balsamic, extra virgin olive oil

coffee & tea

utz certified sustainable coffee, tea drop tea selection

Note: alternate drop available on request at \$5 per person