

AUTUMN / WINTER
CANAPE
2018

EPICURE
— AT —
BRISBANE CITY HALL



EPICURE PHILOSOPHY

By keeping up-to-date with the latest in food trends, EPICURE sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, EPICURE is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

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

(ve) Vegan (contains no animal products)

(gfp) Gluten-free product*

(nfp) Nut-free product*

(dfp) Dairy-free 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.

SPECIAL REQUESTS

If any of your guests have 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.

COCKTAIL PARTY

DURATION	FOOD ONLY	PER PERSON
1 hour	select 4 canape varieties, 6 pieces will be served per person	24
2 hours	select 6 canape varieties, 9 pieces will be served per person	35
3 hours	select 8 canape varieties and 1 substantial, 10 pieces will be served per person	48
4 hours	select 8 canape varieties, 2 substantials and 1 sweet item, 10 pieces will be served per person	58
5 hours	select 9 canape varieties, 3 substantials and 2 sweet items, 12 pieces will be served per person	68

DURATION	INCLUDES EPICURE HOUSE BEVERAGE PACKAGE	PER PERSON
1 hour	select 4 canape varieties, 6 pieces will be served per person	43
2 hours	select 6 canape varieties, 9 pieces will be served per person	57
3 hours	select 8 canape varieties and 1 substantial, 10 pieces will be served per person	72
4 hours	select 8 canape varieties, 2 substantials and 1 sweet item, 10 pieces will be served per person	83
5 hours	select 9 canape varieties, 3 substantials and 2 sweet items, 12 pieces will be served per person	100

COLD CANAPÉS

FROM THE SEA

Coffin bay pacific oyster
Rosé mignonette dressing (gfp) (dfp)

Hot smoked ocean trout
Filo pastry, jalapeno & coriander mayonnaise

Kingfish pastrami
Orange, yoghurt & rye bread

FROM THE FARM

Wagyu bresola
Vinsanto reduction, Reggiano & sourdough

Grilled chorizo
Compressed watermelon, kombu & sesame dressing (dfp)

FROM THE FIELD

Gorgonzola & honey mousse
Compressed pear & brioche (v)

Beetroot & sweet ginger cloud
Horseradish, & pistachio (v) (dfp) gfp)

HOT CANAPÉS

FROM THE SEA

Fraser island spanner crab soup
Silken tofu, coriander & shitake mushroom (gfp)

Seared salmon belly
Fried sushi cake, yuzu & soy aioli (dfp)

Fried squid
Sesame caramel & shallots (dfp)

FROM THE FARM

Steak & eggs
Beef flank, quail egg & béarnaise sauce

Salt & pepper chicken
Thai basil & lime caramel (gfp) (dfp)

Beef and burgundy pie

Pork Krathong thong
Golden pastry cups, pork, ginger, peanut & spring onion (dfp)

FROM THE FIELD

Butternut pumpkin tartlet
Black olive & goats cheese (v)

Thai vegetable spring roll
Caramelized nam jim dipping sauce (df) (v)

Potato croquette
Pea & parmesan (v)

SUBSTANTIALS

Mini reubien sandwich
Pastrami, swiss cheese, sauerkraut & Russian dressing

Salt & pepper fried chicken bao
Gem lettuce, lime & chili mayo (dfp)

Braised lamb pappardelle
Reggiano, toasted hazelnut & coco nib

Spiced zucchini puffs
Slow cooked vine tomato, tahini glazed baby eggplant & sumac labneh (v)

Local beer battered fish & hand cut chips
Romesco sauce & lemon (df)

SWEET ITEMS

Coconut & yuzu bite
Coconut & lime biscuit, yuzu cremeux (gfp)

Grapefruit & orange mousse
Cinnamon sponge (gfp)

Lemon tart
Strawberry confit, lemon curd & Italian meringue

Pear & tonka bean
Chocolate ganache & poached pear

Gorgonzola & honey mousse
Compressed pear & brioche

Assorted choux pastries
A variety of fillings, including pistachio, praline, raspberry & matcha

PRODUCE NOTES

MEAT & POULTRY

GOORALIE FREE-RANDE PORK is a mixed farming property near Goondiwindi, on Queensland's fertile darling downs. they produce pork that is supreme in taste and tenderness. This is achieved through a stress-free environment allowing them to be "as happy as" and fed a diet free of chemical residue, antibiotics and hormone growth.

FREE RANGE CHICKEN is our preference at EPICURE. We source the best local free range chicken which both supports local producers and means the chickens are reared in the most humane way possible, living as nature intended.

FISH & SEAFOOD

RIVER CITY SEAFOODS are our chosen suppliers of local and sustainable seafood. **HARVEY BAY, MOOLOOLABA, BUNDABERG AND the FRASER COAST** are just a few of the regions where our seafood comes from. Australia is a world leader in sustainable fisheries management both wild caught and aquaculture systems.

AQUACULTURE refers to raising fish, prawns, oysters, and other marine or freshwater foods under controlled conditions in water, either in ponds on shore or contained in net cages located in bays or in the open ocean.

DAIRY

The brief version of the history of cheese making in Queensland started in Toowoomba accredited for producing Australia's first blue-vein cheese while Warwick was well known for its cheddar. locals were fiercely loyal to their own cheese makers but, as the co-ops grew, multinational corporations swallowed them up. local cheese basically ceased to exist and those who wanted more than the homogenised supermarket variety relied on Victorian or Tasmanian cheeses to furnish their plates. In the past decade, there has been a welcomed return to artisan cheese making. now there are over twenty small producers in Queensland, making everything from buffalo milk mozzarella to specialty swiss cheeses as well as goat and sheep's milk cheeses.

COFFEE

At EPICURE we only use **FAIR TRADE COFFEE**. **Fair trade coffee** is coffee which is purchased directly from the growers for a higher price than standard coffee. the purpose of fair trade is to promote healthier working conditions for all aspects of farming and production as a large proportion of the world's coffee is produced in underprivileged countries. buying direct from the growers at a higher price than standard ensures growers a guaranteed minimum fair price for their coffee.