

AUTUMN / WINTER
DINNER
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 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.

AUTUMN/ WINTER DINNER

two course – entrée & main	66
two course – main & dessert	59
three course	85
alternate serve menu – priced per person per course	5
pre-dinner canapes	9.5

ENTRÉES

FROM THE SEA

Kingfish pastrami

Caramelised yoghurt, toasted rye bread, fennel & orange salad

Seared Queensland scallops

Pancetta crisp, potato puree, charred leek & sauce genevoise (gfp)

Grilled Mooloolaba prawns

XO broccolini, tamari eggplant & shallots (dfp)

FROM THE FARM

Slow cooked sovereign lamb

Baked filo, pickled red onion, mint & sumac yoghurt

Roasted duck breast

charred broccolini, lemon oil, almond cream & onion paper (gfp)

Beef short rib

roasted onion, garlic chive, baby beetroot, goats milk & celeriac (gfp)

Braised rabbit pappardelle

Reggiano, toasted hazelnut & coco nib

FROM THE FIELD

Roasted pumpkin & gorgonzola cannelloni

Grilled asparagus, cavolo nero, black olive & sage burnt butter (v)

MAINS**FROM THE SEA****Grilled ocean trout**

Potato fondant, pea & mint, brioche, tarragon & scallop veloute

Spice grilled cobia

cardamom rice, pickled cucumber & roasted tomato relish, mustard seed & curry leaf sauce (gfp)

North Queensland barramundi

Grilled zucchini, cauliflower puree, pickled radish, red miso & brown onion

FROM THE FARM**Roast pork porchetta**

Roasted fennel, red onion, fennel puree, borlotti beans, sage & rosemary (gfp)

Free range chicken breast

Fried sprouts, minted du puy lentils, truffle pecorino & brown chicken jus (gfp)

Daube of beef short rib

Paris mash, speck bacon lardons, pearl onions & charred sprouts (gfp)

Grass fed fillet of beef

Cumin & carrot puree, shimeji mushroom, pearl barley, potato & olive scratchings

FROM THE FIELD**Spiced zucchini puffs**

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

DESSERTS**Red berry pavlova**

Strawberry & raspberry cream, white chocolate & lime chantilly, roasted almonds & raspberry sorbet (gfp)

Milk chocolate & tonka bean bar

Chocolate mousse & praline crunch, tonka poached pears, pear mousse & pear sorbet

Caramel & pink lady apple choux

Caramel chantilly, pot roasted apple, buckwheat anglaise & brick pastry

Pink grapefruit & mascarpone

Cointreau & orange sauce, pink grapefruit mousse & orange sorbet (gfp)

Selection of Australian cheeses

bees honeycomb, lavosh, walnut bread & fig compote

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.

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.