



AUTUMN / WINTER
REFRESHMENT

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 ground 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.

COOKIE BREAK

10

Just baked cookies

chef's selection

Coffee & tea

grinders fair trade coffee, temple tea co. tea selection

MORNING & AFTERNOON TEA BREAKS

includes grinders fair trade coffee, temple tea co. selection

select one option

12

select two options

16

SWEET SELECTION

Selection of doughnuts

glazed and sugar dusted

Hand crafted macarons

Assorted flavours

Warm buttermilk scones

preserves, vanilla bean cream

Tropical Queensland fruit skewers (gf) (v)

Macadamia brownie

lavender & honeycomb brioche

SAVOURY COLD SELECTIONS

Healthy choice potted dips

chef selection dip pots & accompaniments

Sushi assortment including nigiri, inari & futomaki

soy sauce, wasabi & pickled ginger (gf) (df)

Tasmanian smoked salmon finger sandwich

cucumber, crème fraiche & chervil

SAVOURY HOT SELECTIONS

Toasted croissant

double smoked ham & brie

Sweet potato & cashew empanada

aji dipping sauce (v)

Pork & fennel sausage rolls

wood fired tomato relish

Chilli beef empanada

sumac & preserved lemon crème fraiche

Vegetable samosa

minted yoghurt (v)

Braised lamb & rosemary pie

BRISBANE CITY HALL HIGH TEA

35

Layered finger sandwich

hot smoked salmon, baby spinach & herb crème fraiche

Warm buttermilk scones

preserves, vanilla bean cream

Assorted choux pastries

Apple caramel, raspberry, praline & pistachio

Chocolate tart

Pear & tonka bean

House selection of hand crafted macarons

assorted flavours (gf)

Add a little sparkle to your high tea with a glass of bubbles

Australian sparkling

10

Moet champagne

20

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.