



SEASONAL MENU
Cocktail Menu
Autumn/Winter
2018

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)

(gf) Gluten-free product*

(df) Dairy-free product*

*Although this dish is prepared with gluten or dairy-free products, we cannot guarantee it is 100% gluten or dairy-free as the food is prepared in kitchens that also use gluten and dairy products.

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.

COCKTAIL MENU

DURATION

ITEMS

1 hour	Select 2 cold canapés, 3 hot canapés - 6 items per person served
2 hours	Select 3 cold canapés, 4 hot canapés - 9 items per person served
3 hours	Select 4 cold canapés, 5 hot canapés, 1 grazing dish – 11 items per person served
4 hours	Select 4 cold canapés, 5 hot canapés, 2 grazing dishes, 1 sweet item – 13 items per person served
5 hours	Select 4 cold canapés, 5 hot canapés, 3 grazing dishes, 2 sweet items – 15 items per person served

Bespoke packages can be developed and priced on request

COLD CANAPES

FROM THE SEA

Tea smoked salmon rilette

Cucumber gel, dill, rye croute (df)

Freshly shucked Coffin Bay oyster

Lime caviar, micro basil, black pepper (df) (gf)

Seared scallop

Apple slaw, crisp pancetta & pecan crumb (df) (gf)

Chilli infused South Australian prawn

Ginger & cilantro salad, black sesame (df) (gf)

FROM THE FARM

Limestone coast beef carpaccio

Horseradish crème, sourdough, petite herbs

Free range chicken breast crepe roulade

Semi dried tomato, chives

Confit duck tartlet

Lobethal blue cheese, port soaked fig, walnut dust

Twice cooked master stock pork belly pancake

Cucumber, green onion, sweet basil & soy dipping sauce (df)

FROM THE FIELD

Herb rolled Woodside chevre

Tarragon, black pepper, candied shiraz, salted pastry (v)

Free range egg & butternut tart

Orange labne & pesto (v)

HOT CANAPES

FROM THE SEA

Hervey Bay scallop pancetta brochette

Dill butter, black sesame, micro herbs (df) (gf)

Barossa chorizo & prawn skewers

Red pepper, balsamic reduction (df)

Prawn gyoza

Lime & coriander dipping sauce

Thai inspired fish cake

Purple basil, sambal, candied lime (df) (gf)

FROM THE FARM

Chicken & Barossa chorizo sausage rolls

Parmesan, oregano, Beerenberg tomato relish

High Country pork & fennel meatball

Spiced apple puree, prosciutto crumb (df)

Beef & shiraz petite pie

White bean puree, crispy shallots, parmesan

Ginger pressed Adelaide Plains pork belly

Beetroot puree, seeded mustard, cress (df) (gf)

Fleurieu lamb skewer

Preserved lemon, Murray River salt & sumac yoghurt (gf)

Steamed chicken & shitake dumplings

Sesame, lime, sticky soy

FROM THE FIELD

Adelaide Hills mushroom tart

Chives, Murray River salt, truffle oil (df) (v) (ve)

Salt & szechuan pepper tofu

Wasabi aioli, nuoc jam (df) (gf) (v)

Caramelised onion & smoked paprika tart

Red pepper salsa, crisp sage (v)

Zucchini & corn fritter

Lemon myrtle, tomato jam (df) (gf) (v)

Pumpkin & leek pakora

Mango relish (df) (gf) (v) (ve)

Pizzas with assorted toppings

Lobethal blue, wafer pear, rocket

Kalamata tapenade, local buffalo mozzarella, roasted red onion

Garlic infused Adelaide field mushrooms, herb pesto, parmesan

GRAZING DISHES

These items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. These dishes are served in little boxes, bowls or on small plates.

FROM THE SEA

Atlantic salmon

Green pea puree, pancetta chip, lemon oil (gf)

Murray River salt & cracked pepper calamari

Lemon, parsley & thick cut chips

FROM THE FARM

Mexican pulled chicken slider

Black bun, iceberg lettuce, pico de gallo

Tandoori chicken

Baby spinach, roasted red onion, toasted almonds, mango relish (gf)

Peking duck salad

Glass noodles, julienne Asian vegetables, crispy shallots (df) (gf)

Moroccan inspired Fleurieu lamb shoulder

Couscous, currant, carrot, green beans, lemon yoghurt dressing

Sticky glazed Adelaide Plains pork belly

Sesame greens, spicy pineapple salsa (df)

FROM THE FIELD

Aubergine caponata

Pearl couscous, salsa verde (df) (v) (ve)

Porcini & Adelaide field mushroom arancini

Garlic aioli, parmesan wafer (v)

SWEET ITEMS

House made chocolate truffles & petit four

Chef's selection of flavours (gf optional)

Coffee liqueur panna cotta

Espresso gel, chocolate pearls (gf optional)

Riverland orange & almond syrup cake

Honeyed mascarpone

Lemon curd tart

Baby mint

Dark chocolate flourless torte

Crème fraiche (gf)

LIVE FOOD STATIONS

To be served in conjunction with your cocktail package, these are a wonderful way to create interaction between your guests and provide a static food offering.

Regional Australian cheeses

Hand selected Australian cheeses presented on wooden boards, truffled honey pots, dried muscatels, South Australian fruits, sour dough baguette, nut toffee, classic grissini, local quince paste, crisp breads & lavosh

Flavours of South Australia

An earthy & colourful display with a range of South Australian produce to ignite your palate which may include the following items. The selection is subject to change based on seasonality and produce availability.

Traditional chicken liver pate with local relishes & sour dough crostini

Seasonal selection of house made dips & pita bread

Cured & sliced Barossa Valley meats including double smoked ham, salami & char grilled chorizo

Heirloom tomato, bocconcini & basil (gf) (v)

Marinated McLaren Vale kalamata olives (gf) (v)

Seasonal marinated vegetables of sun dried tomatoes, capsicum, zucchini & artichokes (gf) (v) (ve)

Balsamic mushrooms (gf) (v) (ve)

Slider station

Enjoy a selection of favourites, in soft brioche rolls with a selection of sauces & condiments

Barbeque pulled Adelaide Plains pork, Asian slaw

Limestone Coast beef sliders, Lobethal cheddar, pickles

Rustic herb roasted chicken sliders, iceberg lettuce

Brioche rolls

Selection of sauces & condiments accompaniments

Bombay nights

Be engulfed by the spicy aromas from our house-made authentic curries, baskets of roti bread, relishes & raita

Selection of vegetarian samosa, onion pakora, minted yoghurt sauce (v)

South Indian style lamb curry, crisped curry leaf

Butter chicken, roasted cashews, coriander

Eggplant & potato curry (v)

Hawkers market

Cane steamer baskets cooking a delicious selection of dumplings with traditional condiments

Peking pancakes rolled to order - sliced roast duck, shredded spring onion & cucumber

Dumplings - steamed chicken & mushroom dumplings, prawn & pork gyoza & dim sum

Vegetarian spring rolls, chilli black vinegar (v)

Sweet table

Join us in a tasting journey through some of our favourite cakes & sweets

Chocolate petit four selection

Coffee liqueur panna cotta (gf optional)

Riverland orange & almond syrup cake

Lemon curd tart, baby mint

Dark chocolate flourless torte (gf)

PRODUCE NOTES

MEAT & POULTRY

We use **LIMESTONE COAST** premium beef and **FLEURIEU** lamb, proudly South Australian quality products derived from pasture fed, free range animals.

Free range chicken is our preference at EPICURE. We source the best 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

We use only **AUSTRALIAN SEAFOOD** on our menus, ordered in fresh daily from the Angelakis Brothers Seafood Merchants. Australian fisheries are administered according to the principles of **ecologically sustainable development** (esd) and 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.

EGGS

At EPICURE we only use cage-free eggs with our preference being free-range. Battery hens suffer intensely and continuously throughout their lives. Cage-free hens are able to walk, spread their wings and lay their eggs in nests, vital natural behaviours denied to hens confined in cages. We only use free-range eggs on our breakfast menus.

DAIRY

ARTISAN LOBETHAL CHEESE began as a way to generate income from a small herd of goats purchased to complete the hobby farm picture. In 1999, the idea was conceived to market the product to a wider audience. With a strong belief in local produce, this cheese maker only uses locally sourced cows and goats milk. With a range that includes brie, blue, camembert and variations of (double and triple cream, cow & goat and marinated products) this producer is able to produce high quality artisan cheese in large volumes without compromising on quality.

HINDMARSH VALLEY DAIRY is a small farmhouse dairy situated on the Fleurieu peninsula in South Australia, specialising in the production of a range of goat milk cheeses and dairy products based on traditional French, Italian and Swiss recipes. Production is based on artisanal principles where the cheeses and dairy products are made on farm from the milk received from a co-located dairy and the milk of their own animals. We use Hindmarsh Valley Dairy butter for its unique flavour, texture and uncompromised quality.

OLIVES

EPICURE loves using **PENDLETON ESTATE** extra virgin olive oil. Building on the 130 year tradition of growing olives in the Australian limestone coast region, the grandson of the founder, Grant W Wylie, established Pendleton Estate olive groves in the early 1990s. To ensure optimum quality and taste, Grant together with other local growers helped establish a state of the art olive mill, now one of the largest in Australia.

PENFIELD OLIVES is family-owned and family-operated, growing, curing and producing a range of traditional varieties of table olives, including kalamata olives, green jumbo (blonde) and wild olives. From some of the best picked varieties in our olive grove at Penfield Gardens, South Australia, we also produce a delightfully fresh and fruity first-pressed extra virgin olive oil.