



**SEASONAL MENU
CANAPE SUMMER
2017**

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

green apple & chardonnay cloud (gf) (df)

Cider cured kingfish

toasted walnut, compressed pear & sauce gribiche (gf) (df)

Fraser Island spanner crab salad

mustard leaf, blood orange ponzu, avocado & radish (gf) (df)

FROM THE FARM

Prosciutto & peach

San Daniele prosciutto, burrata cheese, grilled peach & toasted hazelnuts (gf)

Beef tartare

cornichons, horseradish, egg yolk & toast

BBQ pork rice paper roll

ginger & peanut dipping sauce (gf) (df)

FROM THE FIELD

Tomato gazpacho

petite basil & Kalamata olive (v) (gf) (df)

Mini eggs florentine

poached quails egg, baby spinach & hollandaise (v)

HOT CANAPÉS

FROM THE SEA

Steamed prawn wonton

tom yum & oyster mushroom (df)

Fried squid & grilled chorizo

radish & chimichurri dressing (gf) (df)

Seared salmon belly

fried sushi cake, soy aioli & yuzu (gf) (df)

FROM THE FARM

Crispy beef short rib

tamarind caramel, green papaya, peanut & Thai basil

Chilli beef empanada

sumac & preserved lemon crème fraiche (df)

Korean fried chicken

go chu garo mayo

Moroccan lamb pie

sumac yoghurt

FROM THE FIELD

Sweet potato & cashew empanada

aiji sauce (df) (v)

Salt baked celeriac

almond & vanilla crumble, jasmine & black rice (v) (df) (gf)

Thai vegetable spring roll

caramelized nam jim dipping sauce (df) (v)

SUBSTANTIALS

Mini Reuben sandwich

pastrami, swiss cheese, sauerkraut & Russian dressing

Korean fried chicken bao

kimchi & go chu garo mayo

Roasted pork belly & fried spaetzli

butternut puree, confit tomato & courgette flowers

Baby beetroot and artichoke salad

rosemary potato, caramelized onion cream & fine leaf (v) (gf)

Local beer battered fish & hand cut chips

lemon & tartar (gf) (df)

SWEET ITEMS

Chocolate & cherry

dark chocolate mousse, salted macadamia (gf)

Coffee cream choux & passionfruit

Lemon tart

pimms granita, strawberry, orange & mint salad

Roast pineapple & malt custard tart

chestnut mousse

Gorgonzola & honey mousse

compressed pear & brioche

Poached quince & almond brittle

vanilla bean mousse (gf)

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.