

A glass of white wine and a small white bowl containing a mixture of seeds and grains with a silver spoon.

SUMMER DINNER
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 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.

SUMMER DINNER

two course – entrée & main	66
two course – main & dessert	59
three course	85
alternate serve menu – priced per person per course canapés	5
selection of three canape varieties served with pre-dinner drinks	9.5
entrées	
<i>please select one</i> additional alternating course	5

ENTRÉES

FROM THE SEA

Cider cured kingfish

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

Seared Queensland scallops

caramelized corn, crispy chicken, XO sauce & pepper leaf (gf)

Fraser island spanner crab salad

pressed sushi rice, mustard leaf, blood orange ponzu, red miso, avocado, radish & pomelo (gf) (df)

FROM THE FARM

Grass-fed beef bavette

celeriac cream, onion chips, almond & vanilla crumble, Jasmine & black rice (gf)

Smoked ham Presseé

green apple cloud, celeriac remoulade, pickled onion & roasted pepitas

Grilled sovereign lamb

beetroot mousse, rainbow carrots, potato ribbons, crispy salt bush (gf)

Pork & prawn lettuce cups

wombok, water chestnuts, coriander, hot & sour sauce (gf) (df)

FROM THE FIELD

Sesame cheese cigar

hazelnut mousse, king brown mushrooms & mustard leaf (v)

MAINS

FROM THE SEA

Grilled ocean trout

pac choy, wild rice, Curry leaf butter sauce, torched coconut & lotus root (df)

Fennel & fenugreek poached cobia

white polenta galette, broad bean & pea fricassee & sauce mariniere (gf)

North Queensland barramundi

squid ink fettuccini, scallop veloute, broccolini, spring peas, & cress oil

FROM THE FARM

Roast pork belly

golden baby beetroot, caramelized yoghurt, orange & toasted walnut (gf)

Free range chicken breast

roasted rainbow carrots, paris mash, cumin & carrot puree, tarragon & pine nuts (gf)

Roasted lamb rump and confit belly

spring pea, sheep's curd, charred onion, olive & buerre noisette (gf)

Grass fed fillet of beef

pommes anna, salad of glazed baby carrot, asparagus, radish & chimichurri dressing (gf)

FROM THE FIELD

Baby beetroot and artichoke puff pastry tart

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

DESSERTS

Green tea & strawberry mille-feuille

strawberry ice cream, white chocolate mousse, mint jelly & honeycomb

Roast pineapple

malt custard, chestnut mousse & brick pastry

Coconut panna cotta

green mango, yoghurt meringue, tamarind caramel & finger lime

Chocolate & cherry

dark chocolate mousse, salted macadamia & sour cherry sorbet

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.