



**DAY DELEGATE
PACKAGE**
Summer 2017/2018

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.

DAY DELEGATE PACKAGE 1

68

features arrival tea & coffee, morning tea, casual sandwich lunch with freshly cut open-faced sandwiches, crusty loaves, bagels & Turkish breads, hot finger food item & seasonal fruit with afternoon tea

ON ARRIVAL

Coffee & tea

grinders fair trade coffee & temple tea co. tea selection

MORNING TEA

please select one item to be served with grinders fair trade coffee & Temple tea selection

Brioche dollar buns

hot smoked ocean trout & herbed crème fraiche

Tropical Queensland fruit skewers (gf) (df) (v)

Cherry clafouti

whipped vanilla & mascarpone

Toasted croissants

double smoked ham & brie

Warm buttermilk scones

preserves & vanilla bean cream

Healthy choice potted dips

chef selection of dip pots & accompaniments

CASUAL SANDWHICH LUNCH

FROM THE LARDER

Freshly cut open-faced sandwiches, crusty loaves, bagels & turkish breads
chef's selection of fillings

FROM THE OVEN

Korma curry vegetable pie

ajji sauce (v)

Pork & fennel sausage roll

tomato relish

Braised lamb & rosemary pie

wood fired tomato relish

Croque-monsieur

honey leg ham, melted gruyere cheese, toasted

TO FINISH

Sliced tropical fruit

seasonal local selection

REFRESHMENTS

Beverages

selection of "Noah's creative juices" & mineral water

Coffee & tea

organic fair trade coffee, Temple tea co. selection & herbal infusions

AFTERNOON TEA

please select one item to be served with grinders fair trade coffee & Temple tea selection

Guanaja chocolate petit gateau

chocolate ganache, almond & grue isomalt

Vegetable samosa

minted yoghurt (v)

Pork & fennel sausage roll

tomato relish

Selection of hand crafted macaroons

assorted flavours (gf) (v)

Sweet doughnut selection

glazed & sugar dusted

DAY DELEGATE PACKAGE 2

75

features arrival tea & coffee, morning tea, stand-up buffet lunch with hot dishes, fresh salad & seasonal fruit with afternoon tea

ON ARRIVAL

Coffee & tea

Grinders fair trade coffee & Temple tea selection

MORNING TEA

please select one item to be served with grinders fair trade coffee & Temple tea selection

Toasted croissants

double smoked ham & brie

Poached chicken finger sandwiches

avocado & chervil

House baked cookies

chef's selection

Summer fruits chausson

house baked puff pastry & fruit turnover

STAND-UP BUFFET LUNCH

please select two dishes

FROM THE BUFFET

Prosciutto & peach

san daniele prosciutto, burrata cheese, grilled peach & toasted hazelnuts (gf)

Roasted baby beetroot & walnut salad

blood orange, dill & goats cheese (gf) (v)

Free range chicken breast

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

Slow cooked lamb shoulder

lemon potato, fennel, sheep's curd & pomegranate jus (gf)

Sushi assortment including nigiri, inari & futomaki

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

DELICIOUS FRESH SALAD

please select one dish

Roasted baby beetroot & walnut salad

blood orange, dill & goats cheese (gf) (v)

Garden salad of baby herbs & soft lettuce leaves

house dressing (gf) (v)

New potato salad

bacon chips, smoked almonds, baby spinach & seeded mustard (gf) (df)

TO FINISH

Sliced tropical fruit

seasonal local selection

REFRESHMENTS

Beverages

selection of "Noah's creative juices" & mineral water

Coffee & tea

organic fair trade coffee, Temple tea selection & herbal infusions

AFTERNOON TEA

please select one item to be served with Grinders fair trade coffee & Temple tea selection

Lemon & pomelo cake

candied citrus & white chocolate almond

Petit pork & fennel sausage rolls

wood fired tomato relish (df)

Toasted croissant

double smoked ham & local brie

Warm buttermilk scones

preserves, vanilla bean cream

Tropical Queensland fruit skewers (df) (gf) (v)

HALF DAY DELEGATE PACKAGE 3 58

features arrival tea & coffee, morning or afternoon tea, gourmet sandwich lunch & fruit & freshly prepared salads

ON ARRIVAL

Coffee & tea

Grinders fair trade coffee & Temple tea selection

MORNING OR AFTERNOON TEA

please select one item to be served with Grinders fair trade coffee & Temple tea selection

Warm buttermilk scones

preserves & vanilla bean cream

Cherry clafouti

whipped vanilla & mascarpone

Guanaja chocolate petit gateau

chocolate ganache, almond & grue isomalt

Toasted croissants

double smoked ham & brie

Petit pork & fennel sausage roll

wood fired tomato relish (df)

CASUAL SANDWICH LUNCH

FROM THE LARDER

Freshly cut open-faced sandwiches, crusty loaves, bagels & turkish breads
chef's selection of fillings

FROM THE OVEN

please select one item

Korma curry vegetable pie

aiji sauce (v)

Braised lamb & rosemary pie

wood fired tomato relish

TO FINISH

Sliced tropical fruit

seasonal local selection

REFRESHMENTS

Beverages

selection of "Noah's creative juices" & mineral water

Coffee & tea

organic fair trade coffee, Temple tea selection & herbal infusions

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.