

Seasonal Menu

Beverage on Consumption

Autumn / Winter
2019



EPICURE

MEMORABLE CULINARY EXPERIENCES

At EPICURE, we are passionate about creating culinary memories to last a lifetime. Our fresh menus are created to leave lasting impressions.

Why Epicure?



Over 28 years

We've been creating experiences with loyal customers for over 28 years.



Amazing food and award winning team

With our award winning team we create amazing food that guests will rave about.



Iconic venues

Our iconic venues create the perfect atmosphere to make lasting memories for any of your guests passing through their doors.



Bespoke event

We work side-by-side with you to develop a customised menu and memorable event experience that runs effortlessly down to the last detail.



Small to large

Our unique venues cater for workshops and dining events big and small for up to 1990 guests.



MEMORABLE CULINARY EXPERIENCES

SPARKLING WINE / CHAMPAGNE

Jacob's Creek Sparkling Moscato	South Australia
Chalk Hill Sparkling	South Australia
Knappstein Beaumont Sparkling	South Australia
Grant Burge Petite Bubbles	South Australia
The Lane Lois Blanc de Blancs	Adelaide Hills, South Australia
The Lane Lois Brut Rosé	Adelaide Hills, South Australia
Mumm Cordon Rouge	France
Mumm Rose	France

WHITE WINE

chardonnay

Saltram 1859 Eden Valley Chardonnay	Eden Valley, South Australia
The Lane Block 1A Chardonnay	Adelaide Hills, South Australia

sauvignon blanc

Chalk Hill Semillon Sauvignon Blanc	South Australia
Knappstein Sauvignon Blanc Semillon	South Australia
Rymill The Yearling Sauvignon Blanc	Coonawarra, South Australia
Petaluma White Label Sauvignon Blanc	Adelaide Hills & Coonawarra, South Australia
Shaw + Smith Sauvignon Blanc	Adelaide Hills, South Australia

pinot grigio / gris

Jacob's Creek Cool Harvest Pinot Grigio	South Australia
Nepenthe Altitude Pinot Gris	Adelaide Hills, South Australia
Pikes Luccio Pinot Grigio	Clare Valley, South Australia

riesling

Leo Buring Clare Valley Riesling	Clare Valley, South Australia
Hentley Farm Riesling	Eden Valley, South Australia

RED WINE

shiraz

Grant Burge Benchmark Shiraz	Barossa Valley, South Australia
St Hallett Black Clay Shiraz	Barossa Valley, South Australia
Bremerton Tamblyn Cabernet Shiraz Malbec Merlot	Langhorne Creek, South Australia
Pertaringa Undercover Shiraz	McLaren Vale, South Australia
The Lane Block 5 Shiraz	Adelaide Hills, South Australia
Penfolds St Henri Shiraz	South Australia
Penfolds RWT Shiraz	South Australia

merlot and blends

Hentley Farm The Rouge Red Field Blend	Barossa Valley, South Australia
Pikes The Assemblage Shiraz Mourvedre Grenache	Clare Valley, South Australia
Penfolds Grange	South Australia

cabernet sauvignon / cabernet shiraz

Chalk Hill Shiraz Cabernet	South Australia
Grant Burge Benchmark Cabernet Sauvignon	Barossa Valley, South Australia
Wynns The Siding Cabernet	Coonawarra, South Australia

BEER

South Australian

Coopers Light
Coopers Lager
Coopers Pale
Coopers Dry
Coopers Session Ale
Coopers Celebration Ale

Australian & imported

Cascade Premium Light
Hahn Super Dry
Crown Lager
Carlsberg
Stella Artois
4 Pines Kolsch

Cider

The Hills Cider Company – Apple Cider
Dirty Granny Cider

SPIRITS

Base spirits – per glass

Whiskey, vodka, gin, dark rum

Premium spirits – per glass

Other spirits are available and will be priced on request

COCKTAILS

Select a special cocktail to be served to your guests with pre-dinner drinks

Aperol spritz – Aperol, prosecco, soda
White Peach Bellini – White peach & sparkling wine
Americano – Campari, Cinzano rosso, soda
Dark 'n' Stormy – Dark rum, ginger beer & lime

NON-ALCOHOLIC BEVERAGES

Coca Cola soft drinks per glass – Coke, Diet Coke, Sprite, Lift
Orange juice per glass
Mount Franklin Lightly Sparkling Mineral Water – 750mL bottle
Mocktail

please note:

When choosing beverages to be charged on a consumption basis, a minimum spend equivalent to the bronze beverage package of the same duration will apply.

Service of spirits is by arrangement, and additional staff and equipment costs will apply.