

Seasonal Menu

Cocktail Menu

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

COCKTAIL PARTY

EPICURE cocktail packages can be catered to suit any occasion. Please speak with our team to discuss your individual requirements and receive a bespoke package to suit any event.

DURATION	ITEMS	FOOD ONLY PRICE
1 hour	select 2 cold canapés, 3 hot canapés - 6 items per person served	28
2 hours	select 3 cold canapés, 4 hot canapés - 9 items per person served	42
3 hours	select 4 cold canapés, 5 hot canapés, 1 grazing dish – 11 items per person served	55
4 hours	Select 4 cold canapés, 5 hot canapés, 2 grazing dishes, 1 sweet item – 13 items per person served	70
5 hours	Select 4 cold canapés, 5 hot canapés, 3 grazing dishes, 2 sweet items – 15 items per person served	85

COLD CANAPES

FROM THE SEA

Coffin Bay oysters (gfp)

Shallot, Pendleton red wine vinegar

Hot smoked salmon

Charred lemon cream, chives, crostini

Poached prawn (gfp)

Sriracha mayonnaise, rye crisp, nori

Salmon ceviche

Tortilla crisp, lime, coriander

FROM THE FARM

Shredded Wimmera duck (gfp) (dfp)

Sticky rice cake, crispy shallots, nouc cham

Smoked free range chicken (dfp)

Filo cup, avocado, lime

Rare roast beef

Horseradish, cornichon, dark rye

FROM THE FIELD

Indian spiced lentils (v)

Turmeric pastry, puffed wild rice

Gruyere & leek tartlet (v)

Apple relish

Blue cheese fondue (v)

Sesame cone, fig jam, pistachio dust

HOT CANAPES

FROM THE SEA

Barramundi & potato fish cake

Panko crumb, remoulade

Sesame prawn skewer (dfp)

Kewpie mayonnaise

Hervey Bay half shell scallops

Nduja crumb, potato

FROM THE FARM

Pork belly bun

Pickled cucumber, mayonnaise, peanuts, nam jim

Pork & fennel sausage roll

Chilli jam

Jerk chicken skewer

Herb crème, fried curry leaf

Chicken & lemongrass wonton

Black vinegar dipping sauce

Moroccan spiced lamb kofta

Preserved lemon yoghurt

Petit beef pie

Beerenberg chutney

FROM THE FIELD

Maffra cheddar & caramelised onion croquette (v)

Dijon mustard, fine herbs

Sweetcorn fritter (ve) (gfp)

Lemongrass & chilli dipping sauce

Adelaide Hills mushroom tart (ve)

Murray River salt flakes, chives, truffle oil

GRAZING DISHES

8.5

Fried chicken slider

Pickled slaw, mayonnaise, brioche bun

Lamb & green olive empanadas

Roasted tomato relish

Massaman beef curry (gfp) (dfp)

Jasmine rice, coriander, coconut chips

Mushroom ragu (v)

Soft polenta, tallegio, cavalo nero

Fried tofu (ve)

Broad beans, chilli, XO shitake VE

SWEET ITEMS

6.5

Beurre bosc pear tart

Hazelnut crumb

Chocolate caramel brownie (gfp)

Crispy pearls

Lemon syrup cake (gfp)

Lemon curd

Espresso crème profiterole

Pretzel crumb

FOOD STATIONS

17

Regional Australian cheeses

Hand selected Australian cheeses

Three South Australian cheeses presented on wooden boards, dried muscatels, South Australian fruits, sourdough crostini, 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.

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

Marinated McLaren Vale kalamata olives

Seasonal marinated vegetables of sun dried tomatoes, capsicum, zucchini & artichokes

Balsamic mushrooms

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

Australian Seafood station

Enjoy our locally sourced produce, displaying the freshest of ingredients in large bowls of crushed ice

Freshly shucked coffin bay oysters, lemon & lime wedges, shallot & sherry vinaigrette

Spencer Gulf prawns, lime aioli

Pickled baby octopus & calamari

Smoked Tasmanian salmon, crème fraîche, lilliput capers, red onion

Sweet table

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

Beurre bosc pear tart, hazelnut crumb

Chocolate caramel brownie, crispy pearls (gfp)

Lemon syrup cake, lemon curd (gfp)

Espresso crème profiterole, pretzel crumb

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.

PRODUCE NOTES

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,

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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.

MENU KEY

(gfp) gluten friendly product*
(nfp) nil-nut friendly product*
(dfp) nil-dairy friendly product*
(efp) nil-egg-friendly product*
(fcfp) nil-fish/crustacea friendly product*
(sfp) nil-sesame friendly product*
(soyfp) nil-soy friendly product*

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.