

# Seasonal Menu

Cocktail Menu

Autumn / Winter  
2019

**Brisbane City Hall**



**E P I C U R E**

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

## CANAPE MENU

### DURATION ITEMS

1 hour	4 selections – 6 pieces per person
2 hours	6 selections – 9 pieces per person
3 hours	8 selections – 10 pieces + 1 grazing dish
4 hours	8 selections – 10 pieces + 2 grazing dishes + 1 sweet
5 hours	9 selections – 12 pieces + 3 grazing dishes + 2 sweet

## COLD CANAPES

### FROM THE SEA

#### Seared yellow fin tuna

Compressed watermelon, kombu vinaigrette & dried olive (dfp) (gfp)

#### Sydney rock oyster

Rose mignonette (gfp) (dfp)

#### Pepper crusted smoked king salmon

### FROM THE FARM

#### Wagyu bresola

Dolce provolone & almond pesto (gfp)

#### Sichuan pepper bbq Beef flank

Wombok, coriander & ginger salad (gfp) (dfp)

#### Korean bbq chicken rice paper rolls

Kim chi, go chu garu & soy (gfp) (dfp)

### FROM THE FIELD

#### Hummus flatbread

Carrot za atar & Persian fetta (v)

#### Charred asparagus tart

Date labneh, dried olive, hazelnut & coriander (v)

## HOT CANAPES

### FROM THE SEA

#### Scallop & XO sauce

Scallop mousse, corn & XO sauce

#### Prawn moqueca

Grilled garlic prawn, coconut, chili & coriander curry

### FROM THE FARM

#### Buttermilk chicken

Cornflake crumb, jalapeno sour cream

#### Fried potato rosti

Soft quail egg & chorizo

#### Pork & prawn wonton

Roasted peanut, black vinegar & chili (dfp)

#### Grilled beef fillet skewer

Chimichurri sauce (gfp)

### FROM THE FIELD

#### Two cheese arancini

Taleggio & parmesan fried risotto, tomato & chili jam (v)

#### Thai vegetable spring roll

Nahm jim sauce (v)

#### Sweet potato pakora

Cumin yogurt (v)

## GRAZING DISHES

*items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period*

#### Poached Mooloolaba prawn brioche roll

Russian dressing, iceberg lettuce

#### Pulled lamb shoulder burger

Harissa mayo, red onion, cucumber & soft milk bun

#### Chicken macadamia satay skewers

Coconut & lemongrass rice (dfp) (gfp)

#### Fish & chips

Crumbed local fish, Ras el hanout, hand cut chips, yogurt tartare

## **Pork belly bao**

Peanut, lemongrass & chilli sauce, iceberg lettuce (dfp)

## **Roasted beetroot & orange**

Pistachios, goat's fetta, white balsamic (gf) (v)

## **SWEET ITEMS**

### **Dark chocolate & passionfruit**

Fermented dark chocolate & passionfruit (gfp)

### **Lemon mousse & honey Madeleine**

Rooftop honey, crisp lemon

### **Textures of strawberry**

Rose mousse, almond sponge & vodka syrup

### **Mini pavlova**

Bundaberg raisins & chestnut (gfp)

## **PLATTERS**

*All platters are based on 10 people*

### **Artisan Australian Cheese Platter**

Selection of Artisan and Handmade cheeses, truffle honey, walnut bread, lavosh, fig & pepper compote

### **Cheese and Charcuterie Platter**

Selection of Artisan and Handmade cheeses and charcuterie, natural bees house made fig paste, pickled petite mushrooms, Queensland olives, pickled chilis, lavosh & breads

### **Dessert Platter**

Chef selection of premium house made sweet items. Three varieties and pieces per person

### **Petit Fours Platter**

Bite sized sweet items perfect to finish with coffee or a dessert wine. Three varieties per person

### **Fruit Platter**

Seasonal fruit selection

## **ADDITIONAL EXTRAS**

*personalise your dining experience -price is per person*

Additional cold canape

Additional hot canape

Additional dessert canape

Additional grazing canape

## FOOD STATIONS

*to be served in conjunction with your cocktail food selection. a wonderful way to add a sense of theatre and drama to your function, create interaction between your guest with these unique menus.*

### JEWELS OF SEA

*For the appreciators of the fine art of impeccably fresh seafood*

Freshly shucked Southern Pacific and Sydney Rock Oysters served with lemon, classic mignonette dressing and our apple chardonnay cloud

A selection of sashimi grade yellowfin tuna, kingfish and king salmon with classic accompaniments

### CHEESE AND CHARCUTERIE

*Experience European decadence in Australia*

Selection of Artisan and Handmade cheeses and charcuterie, natural bees honeycomb, house made fig paste, pickled petite mushrooms, Queensland olives, pickled chillis, lavosh & breads

### ASIAN STREET FOOD

*Take a flight around Asia's classic flavours*

Peking duck pancakes and mixed dumplings

Hand rolled roasted Peking duck pancakes, prawn har gow, pork gyoza and vegetable dim sum

Served with aged black vinegar, chilli oil & soy

### TEX MEX

*A touch of the "get in my belly" flavours of the americanos.*

Wagyu beef burger, jack cheese, spicy pickles & soft milk bun.

"EFC" fried chicken taco, guacamole, spicy slaw, grilled pepper & tomato salsa

### SWEET TREAT BAR

*A fun and colourful selection of house made delights*

"café gourmand" irresistible whipped mascarpone mousse & coffee sauce

"city hall rocky road" dark chocolate, coconut, mango jelly & macadamia

Strawberry panna cotta, rose & vodka.

### PREMIUM PATISSERIE STATION

*Be prepared for our award-winning pastry chef to impress with a selection of house made classic desserts with an EPICURE twist*

Bespoke 100% chocolate showpiece tailored to your event

Wild berry tart with jasmin infused bavaroise

Salted caramel éclair

70% chocolate and yuzu petit gateau

## 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, dairy or nut-free products, we cannot guarantee it is 100% gluten, dairy or nut-free as the dish is prepared in kitchens that also use gluten and dairy products and nuts.

## SPECIAL REQUESTS – FOOD ALLERGIES

If any of your guests have food allergies, please advise us no later than close of business four (4) working days prior to your event with your final numbers.

## FINAL NUMBERS

Final numbers and all final details are due by close of business four (4) working days prior to the event. Weekends and Public Holidays are not considered working days so please take this into consideration when setting RSVP dates. Please note if we do not receive final catering numbers by this date, then the amount outlined as the minimum catering numbers will be confirmed.

After this date should numbers increase, or additional specific requirements & dietary requirements are added, a 15% food and beverage surcharge will apply to these additional guests. EPICURE also reserves the right to substitute menu items from the confirmed menu to accommodate these additional numbers.

## 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.

## PRODUCE NOTES

### MEAT & POULTRY

**GOORALIE FREE-RANGE 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.

At EPICURE we only use **FAIR TRADE**. 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 sizeable 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.