

Seasonal Menu

Dinner Menu

Autumn / Winter
2019

Brisbane City Hall



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

SEASONAL DINNER MENU

TWO COURSE – Entrée & Main

TWO COURSE – Main & Dessert

THREE COURSE

ADDITIONAL EXTRAS

personalise your dining experience - price is per person

Pre- Dinner Canapes

Alternate Serve - per person per course

ENTREE

Please select one

FROM THE SEA

Gold band snapper crudo

Fennel, red onion, crème fraiche, mint, blood orange (gfp)

Pan fried john dory

White onion, yuzu kosho, poached squid, roasted sesame salt (gfp)

Seared Queensland scallops

Caramelized corn, bbq pork, XO sauce & pepper leaf (gfp)

FROM THE FARM

Ricotta & porcini mushroom ravioli

Egg yolk, pancetta, potato & parmesan

Grain-fed beef bavette

Celeriac cream, onion chips, almond and vanilla crumble, Jasmin and black rice (gf)

Five spice duck breast

Bbq onion, black vinegar, roasted peanut, cucumber & coriander (gfp) (dfp)

FROM THE FIELD

Roasted beetroot & orange

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

Zucchini carpaccio & za atar carrots

Cauliflower & zucchini cream, mint, onion paper, hazelnut & muscatel (ve) (gfp) (dfp)

MAINS

Please select one

FROM THE SEA

North Queensland barramundi

Brandade potato dauphine, Kalamata olive, cucumber & yogurt tartare

Local gold band snapper

Romesco sauce, potato ribbons, watercress, capers & lemon (gfp) (dfp)

Pan fried cobia

Grilled leeks, baby beetroot, almond tarator, orange & pedro ximenez (gfp)

FROM THE FARM

Roasted lamb rump and confit belly

Pea mousse, goat's curd, charred onion, olive & buerre noisette (gfp)

Roasted free range chicken

Aniseed myrtle potatoes, smoked carrot, tarragon & macadamia (gfp)

Darling downs grain fed beef fillet

Manchego croquette, buttered endive, roasted garlic & spinach (gfp)

Free range pork belly

roasted fennel, potato mousse, radicchio & green olive jus (gfp)

FROM THE FIELD

Buffalo mozzarella

Carrot mousse, roasted onion, pickled carrots, hazelnut & horseradish (v) (gfp)

Roasted red pepper & chickpea

Smoked paprika, grilled halloumi, mint, fried cauliflower & fennel chips (v) (gfp)

DESSERT & CHEESE

please select one

Dark chocolate & passion fruit

Fermented dark chocolate, passion fruit & black sesame ice cream (gfp)

Lemon mousse & honey Madeleine

Rooftop honey, crisp lemon & ginger sorbet

Textures of strawberry

Rose mousse, almond sponge & vodka syrup (gfp)

White chocolate & banana

White chocolate & banana tart, spicy yuzu kosho caramel & popcorn ice cream

Selection Of Australian Artisan Cheese

Truffle honey, walnut bread, lavosh, fig & pepper compote

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.