

Seasonal Menu

Cocktail Menu

Spring / Summer
2019-2020

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

CANAPE MENU

DURATION	ITEMS	FOOD ONLY	WITH HOUSE BEVERAGES
1 hour	4 selections – 6 pieces per person	24	43
2 hours	6 selections – 9 pieces per person	35	57
3 hours	8 selections – 10 pieces + 1 grazing dish	48	72
4 hours	8 selections – 10 pieces + 2 grazing dishes + 1 sweet	58	83
5 hours	9 selections – 12 pieces + 3 grazing dishes + 2 sweet	68	100

COLD CANAPES

FROM THE SEA

Kingfish ceviche

Pickled daikon, yuzu nahm jim (gf) (df)

Sydney rock oyster

Finger lime & shallot (gf) (df)

Tuna tartare

Capers, filo pastry & confit tuna aioli

FROM THE FARM

Peking duck bao bun

Spring onion & hoi sin (df)

Sichuan pepper bbq Beef flank

Wombok, coriander & ginger salad (gf) (df)

Pork rillette

Calvados apples & Dijon (df)

FROM THE FIELD

Za atar flatbread

Slow cooked onion & smoked leek (v)

Goats cheese mousse

Kalamata olive, macadamia vinaigrette (v)

HOT CANAPES

FROM THE SEA

Scallop & XO sauce

Scallop mousse, corn & XO sauce

Prawn har gow

Chilli & soy

FROM THE FARM

Karaage chicken

white soy & wasabi aioli

Peking duck bao bun

Spring onion & hoi sin

Rice crusted pork belly

Green papaya, tamarind & coconut (df)

Grilled beef fillet skewer

Chimichurri sauce (gf)

FROM THE FIELD

Cauliflower and manchego cheese croquette

Vegetable Chai Gow

Mushroom, bamboo shoot, soy & black vinegar (ve)

GRAZING DISHES

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

Karaage chicken slider

Red cabbage slaw, soy & wasabi aioli

Fish & chips

Battered fish, hand cut chips, yoghurt tartare (gf)

Poached Mooloolaba prawn brioche roll

Horseradish dressing, iceberg lettuce

Pork belly bao

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

Roast pumpkin & ginger

Caramelized coconut cream, smoked pepitas, crispy rice noodle, coriander & curry oil (ve) (gf) (df)

SWEET ITEMS

Dark chocolate & citrus

Orange cremeux & Sakanti chocolate (gf)

Blueberry clafoutis

Almond & white chocolate mousse

Mini palmier

Passionfruit & wasabi

Mini pavlova

Chocolate mousse & muscatels (gf)

PLATTERS

All platters are based on 10 people

Artisan Australian Cheese Platter

14.50pp

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

Cheese and Charcuterie Platter

32.00pp

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

24.00pp

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

Petit Fours Platter

13.50pp

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

Fruit Platter

10.50pp

Seasonal fruit selection

ADDITIONAL EXTRAS

personalise your dining experience -price is per person

Additional cold canape

4.00

Additional hot canape

4.50

Additional dessert canape

4.50

Additional grazing canape

9.50

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

36.00pp

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

32.00 pp

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 chilis, lavosh & breads

ASIAN STREET FOOD

29.00pp

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

28.00pp

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

22.00pp

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

34.00pp

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