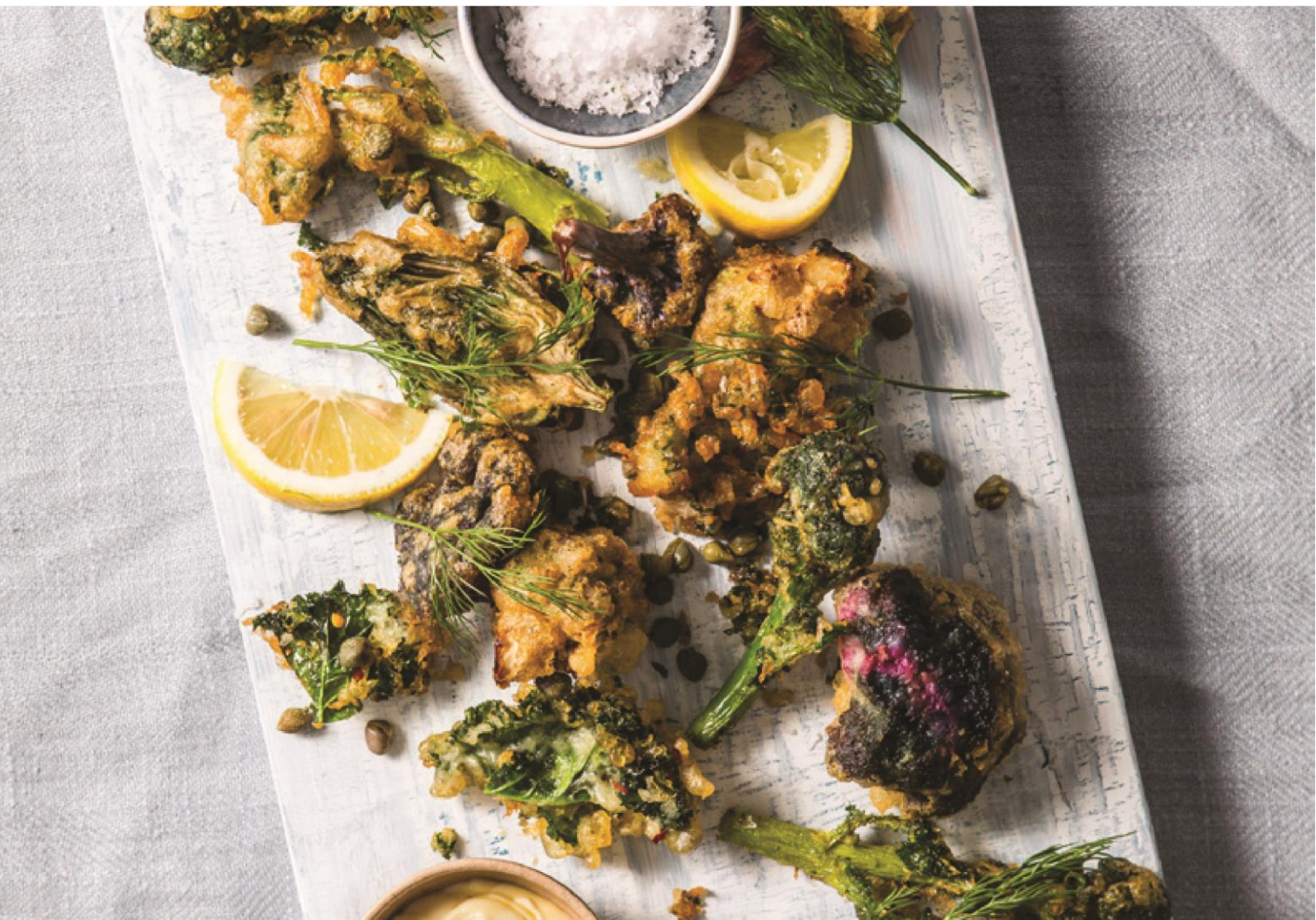


# Seasonal Menu

## Conference Menu

Spring / Summer  
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

## FULL DAY DELEGATE PACKAGE 1

68

*features arrival tea & coffee, morning tea, casual stand up lunch with artisan breads, hot finger food item & seasonal fruit with afternoon tea*

### ON ARRIVAL

#### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

### MORNING TEA

*please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

#### Brownie

Macadamia and red berries

#### Liquorice panna cotta

Rhubarb & apple compote, crumble

#### Warm Buttermilk Scones

Preserves & vanilla bean cream

#### Toasted Croissants

Double smoked ham & brie

#### Healthy Choice Potted Dips

Chef selection of individual dip pots & toasted Turkish bread (v)

#### Seasonal Queensland Fruit Skewers

Selection of tropical fruits & berries (gfp) (dfp) (v)

## CASUAL STAND UP LUNCH

### FROM THE LARDER

#### Artisan Breads with Chef Selection of Gourmet Fillings

Chef's selection of cured & roasted meats, gourmet condiments, salads and vegetarian options

### FROM THE OVEN

*please select one item*

#### Baked Pumpkin & Thyme Filo Tart

Spinach & goats fetta (v)

#### Roast Chicken & Mushroom Pie

Wood fired tomato relish

#### Pork & Fennel Sausage Roll

Tomato relish

#### Zar Atar Spiced Savory Croissant

Crème fraiche & sesame

## TO FINISH

### **Seasonal Fruit Selection**

Selection of tropical fruits & berries (gfp) (dfp) (v)

## ACCOMPANIED BY

### **Refreshments**

Selection of "Noah's Creative Juices"

Mt Franklin sparkling water

### **Coffee & Tea**

Grinders fair trade coffee & Madame Flavours tea selection

## AFTERNOON TEA

*please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

### **Assorted citrus tarts**

Caramelized puff, chocolate ganache & strawberry

### **Banoffee pie**

White chocolate, caramel & banana

### **Pork & Fennel Sausage Roll**

Wood fired tomato relish (dfp)

### **Selection of Hand Crafted Macaroons**

Assorted flavours (gfp) (v)

### **Sweet Doughnut Selection**

Caramel, chocolate & strawberry

**FULL DAY DELEGATE PACKAGE 2****75**

*features arrival tea & coffee, morning tea, stand up buffet lunch with hot dishes, fresh salad & seasonal fruit with afternoon tea*

**ON ARRIVAL****Coffee & Tea**

Grinders fair trade coffee & Madame Flavours tea selection

**MORNING TEA**

*please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

**Warm Buttermilk Scones**

Preserves & vanilla bean cream

**Toasted Croissants**

Double smoked ham & brie

**Assorted Financier cakes**

Apple cinnamon, berry jam & chocolate

**Seasonal Queensland Fruit Skewers**

Selection of tropical fruits & berries (gfp) (dfp) (v)

**STAND UP FOOD STATIONS****FROM THE BUFFET**

*please select two items*

**Free range pork belly**

Roasted fennel, radicchio & green olive (gfp)

**Roasted red pepper & chickpea**

Grilled halloumi, mint, fried cauliflower & fennel (v) (gfp)

**Craft beer battered market fish**

Triple cooked hand cut chips, saffron rouille & lemon

**Slow cooked lamb shank**

Eggplant caponata, lemon potato, goat's feta & thyme jus (gfp)

**Buffalo mozzarella**

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

**Hand Roll Sushi Selection**

Soy sauce, wasabi & pickled ginger (gfp) (dfp)

**DELICIOUS FRESH SALAD**

*please select one item*

**Roasted beetroot & orange**

Pistachios, goat's fetta & white balsamic (v) (gfp)

**Sumac roasted potatoes**

Lemon crème fraîche & tarragon (gfp)

**Garden salad of baby herbs & soft lettuce leaves**

house dressing (gfp) (v)

**Zucchini carpaccio & za atar carrots**

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

**TO FINISH****Seasonal Fruit Selection**

Selection of tropical fruits & berries (gfp) (dfp) (v)

**ACCOMPANIED BY****Refreshments**

Selection of "Noah's Creative Juices"

Mt Franklin sparkling water

**Coffee & Tea**

Grinders fair trade coffee & Madame Flavours tea selection

**AFTERNOON TEA**

*please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

**Toasted Croissants**

Double smoked ham & brie

**Warm Buttermilk Scones**

Preserves & vanilla bean cream

**Petit Pork & Fennel Sausage Roll**

Wood fired tomato relish (dfp)

**Selection of Hand Crafted Macaroons**

Assorted flavours (gfp) (v)

**Wagyu bresola bruschetta**

Vine tomato & basil

**Seasonal Queensland Fruit Skewers**

Selection of tropical fruits & berries (gfp) (dfp) (v)

**HALF DAY DELEGATE PACKAGE**

58

*features arrival tea & coffee, morning or afternoon tea, casual stand up lunch with artisan breads, fruit selection and freshly prepared salads*

**ON ARRIVAL****Coffee & Tea**

Grinders fair trade coffee & Madame Flavours tea selection

**MORNING OR AFTERNOON TEA**

*please select one item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

**Tropical Cream Caramel**

Vanilla custard, coconut biscuit & caramel sauce

**Petit Pork & Fennel Sausage Roll**

Wood fired tomato relish (dfp)

**Warm Buttermilk Scones**

Preserves & vanilla bean cream

**Brioche Bun & Prosciutto**

Shaved prosciutto, buffalo mozzarella & vine ripened tomato

**Smoked trout tart**

Almond tarator, goats fetta & watercress

**House Made Cookie Selection**

Chefs selection of house made cookies - chocolate chip, caramel, green tea

**CASUAL STAND UP LUNCH****FROM THE LARDER****Artisan Breads with Chef Selection of Gourmet Fillings**

Chef's selection of cured & roasted meats, gourmet condiments, salads and vegetarian options

**FROM THE OVEN**

*please select one item*

**Korma Curry Vegetable Pie**

Aiji sauce (v)

**Beef & Burgundy Pie**

Wood fired tomato relish

**TO FINISH****Seasonal Fruit Selection**

Selection of tropical fruits & berries (gfp) (dfp) (v)

## ACCOMPANIED BY

### Refreshments

Selection of "Noah's Creative Juices"  
Mt Franklin sparkling water

### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

## SOME GREAT ADDITIONS

### Barista Coffee Cart

includes coffee cart hire, one barista for three (3) hours, 50 cups included  
additional barista per hour (minimum 3 hours)  
additional cups (on consumption)

300

45

4.5

### ADDITIONAL EXTRAS

*personalise your dining experience - price is per person*

Additional morning or afternoon tea cold item

4.5

Additional morning or afternoon tea hot item

4.5

Additional buffet item

9.5

Additional salad item

6.5

### CONFERENCE PLATTERS

*Served to your conference tables and charged per person*

#### Artisan Australian Cheese Platter

14.5

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

#### Cheese and Charcuterie Platter

32

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

## POST CONFERENCE 'HAPPY HOUR'

### Post Conference Cocktail Package

35 pp

A selection of House Sparkling, white & red wines, full-strength & light bottled beers, soft drinks, juices and mineral water with chef's selection of four (4) canapes served for up to one (1) hour.



## 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.