

Seasonal Menu

Cocktail Menu

Autumn/Winter
2020



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
1 hour	Select 2 cold canapés, 3 hot canapés - 6 items per person served
2 hours	Select 3 cold canapés, 4 hot canapés - 9 items per person served
3 hours	Select 4 cold canapés, 5 hot canapés, 1 grazing dish – 11 items per person served
4 hours	Select 4 cold canapés, 5 hot canapés, 2 grazing dishes, 1 sweet item – 13 items per person served
5 hours	Select 4 cold canapés, 5 hot canapés, 3 grazing dishes, 2 sweet items – 15 items per person served

COLD CANAPES

FROM THE SEA

Freshly shucked Coffin Bay oyster (dfp) (gfp)
Ginger & shallot

Poached South Australian prawn (dfp) (gfp)
Rye crisp, nori

Hot-smoked salmon tart
Horseradish cream, chives

FROM THE FARM

Smoked lamb fillet
Hummus, cumin

Free range chicken
Avocado, lime

Confit duck leg (gfp)
Sticky rice, pickled cucumber, coriander

FROM THE FIELD

Cauliflower cream tart (ve)
Pickled cabbage, mint

Gruyere & leek tartlet (v)
Apple relish

Smoked eggplant crostini (v)
Spring onion, sesame seeds

Miso roasted pumpkin (ve)
Dukkha, crostini

HOT CANAPES

FROM THE SEA

Salmon & potato fish cake
Remoulade

Sesame crust prawn toast (dfp)
Kewpie

South Australian mussel
Chorizo butter

FROM THE FARM

Pork & fennel sausage roll
Chilli jam

Beef & red wine pie
Berenberg tomato chutney

Beef & red bean empanada
Chimichurri

Deboned chicken wing
Hickory salt, sour cream

Spiced pork croquette
Potato, sofrito mayonnaise

FROM THE FIELD

Mushroom arancini (v)
Salsa verde

Kimchi fritter (ve)
Vegan mayonnaise, crispy shallots

Shallot pancake (v)
Black vinegar, chilli

GRAZING DISHES

Roast pork bao bun
Coriander, pickled carrot, cucumber

Flathead goujon**
Vinegar salt

Fried chicken slider
Pickled red onion, iceberg, mayonnaise

Feta & spinach sausage roll
Beerenberg tomato chutney

Fried tofu (ve)
Broad beans, chilli, XO shiitake

SWEET ITEMS

Espresso cream profiterole
Pretzel crumb

Spiced panna cotta
Poached pear, almonds

Poached winter fruits
Macadamia crumble

Chocolate brownie (gfp)
White chocolate

FOOD STATIONS

Regional Australian cheeses

Hand selected Australian cheeses

Selection of three Australian cheeses, South Australian fresh & dried fruits, local quince paste, crackers & lavosh

Flavours of South Australia Grazing Station

An earthy & colourful display with a range of South Australian produce to ignite your palate;

Cured & sliced Barossa Valley meats
Marinated McLaren Vale mixed olives
Seasonal marinated vegetables
Australian cheeses

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, cheddar, pickles
Southern fried chicken, iceberg lettuce

Yum cha station

Traditional Chinese yum cha; may include

Seafood, meat or vegetable dumplings
Steamed sweet and savoury buns
Spring rolls

Sweet table

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

Chocolate mirror tart, raspberry
Espresso crème profiterole, pretzel crumb
Spiced panna cotta, poached pear, almonds

MENU KEY

(**) not available at State Library or South Australian Museum venues

(v) vegetarian

(ve) vegan

(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.