

Seasonal Menu

Lunch and Dinner Menu

Autumn/Winter
2020

South Australia



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

SEASONAL LUNCH AND DINNER MENU

DESCRIPTION

Three course set menu

ENTREE

FROM THE SEA

Confit salmon fillet (gfp)

Kohlrabi slaw, yuzu & ginger dressing

Cured Hiramasa kingfish (gfp)

Black garlic puree, cucumber, crème fraiche

Spiced coconut soup (gfp) (dfp)

Crab, prawn, lemongrass

FROM THE FARM

Twice cooked pork belly (dfp)

Daikon salad, chilli caramel

Free range chicken ballotine (gfp)

Fennel purée, olive, preserved lemon salad

Shredded duck leg

Apple & mustard puree, radicchio, hazelnuts

Slow cooked beef brisket

Corn ribs, rojo sauce, shaved manchego

FROM THE FIELD

Beetroot tart tartin (v)

Goats curd, chervil, pistachio

Cauliflower tartare (ve)

Pickled quinoa, sesame crisp, roasted almonds, miso cream

House made pumpkin raviolo* (v)**

Sage butter, autumn vegetables

MAIN COURSES

FROM THE SEA

Northern Territory barramundi fillet

Boston Bay mussel, saffron & tomato broth, fregola

Atlantic salmon fillet (gfp)

Miso butter, edamame puree, pickled radish salad

FROM THE FARM

Free range chicken breast** (gfp)

Fennel puree, pickled currants, grains, witlof

Free range chicken breast** (gfp)

Tarragon jus, pommes anna, new season peas

Roast Limestone Coast beef fillet**

Spinach puree, fried onions, mushrooms

Braised beef cheek (gfp) (dfp)

Rendang sauce, bok choy, rice cake

Free range roast pork belly** (gfp)

Cauliflower puree, sprouts, pickled apple, jus

Grilled South Australian lamb rump

Eggplant puree, crisp chickpeas, almonds, mint & tahini dressing

FROM THE FIELD

Caramelised pumpkin** (ve) (gfp)

Miso glaze, spiced puree, grains, herbs

Green falafel (ve) (gfp)

Whipped hummus, pickled radish, tabouli

BREAD & SALAD

shared at the table

Assorted freshly baked rolls

Unsalted Australian butter

House mix of seasonal leaves

Winter leaves, rocket, fennel salad

ADDITIONAL SIDES

Honey roasted carrots, cumin, whipped feta, seeds (gfp) (v) 4

Roasted new season potatoes, herb salt, EVOO (gfp) (ve) 4

DESSERT

Spiced panna cotta

Poached pear, almonds

Orange & almond cake (gfp)

Pistachio, citrus salad, cream

Chocolate marquise

Peanut salted caramel

Apple & rhubarb crumble

Crème anglaise, macadamia

Coconut bavarios (ve)

Lime, pineapple, coconut chips

Pyengana cheddar

Lavosh, quince, condiments

TO FINISH

Coffee & tea

Fair trade plunger coffee & Madame Flavour tea selection

MENU KEY

(**) suitable for shared main course format

(***) 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.