

# Seasonal Menu

Cocktail Menu

Autumn / Winter  
2022

**Brisbane City Hall**



**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



## CANAPE MENU

DURATION	ITEMS	FOOD ONLY	WITH HOUSE BEVERAGES
1 hour	4 selections – 6 pieces per person	26	45
2 hours	6 selections – 9 pieces per person	37	60
3 hours	8 selections – 10 pieces + 1 grazing dish	50	75
4 hours	8 selections – 10 pieces + 2 grazing dishes + 1 sweet	60	86
5 hours	9 selections – 12 pieces + 3 grazing dishes + 2 sweet	70	100

## COLD CANAPES

### FROM THE SEA

#### Seared Yellowfin tuna

Pickled daikon, avocado-wasabi puree, soy spicy dressing (gf) (df) (nf)

#### Sydney rock oyster

Verjus mignonette (gf) (df) (nf)

#### Hot smoked trout

Potato rosti, salsa verde (gf) (nf)

### FROM THE FARM

#### Wagyu bresaola tartlet

Creamy mozzarella, green apple gel (gf) (nf)

#### Roast duck breast

smoked leek, celeriac & truffle remoulade (gf) (df) (nf)

#### Truffle chicken terrine

Cauliflower piccalilli, pistachio (gf) (df)

### FROM THE FIELD

#### Tomato gazpacho gel

Saffron puffed rice, shaved Manchego cheese (v) (gf) (nf)

#### Macadamia cheese

Compressed watermelon, olive powder (v) (gf) (df)

## HOT CANAPES

### FROM THE SEA

**Miso marinated salmon belly**

Fried rice cake, soy aioli & yuzu (gf) (df) (nf)

**Mooloolaba Prawn toast**

Coriander, mint, roasted curry leaf & anise mayo (gf) (df) (nf)

**Brandade cod croquette**

Salt cod & potato, saffron rouille (nf)

### FROM THE FARM

**Roast pork belly**

Butternut pumpkin & quince chilli jam (gf) (df) (nf)

**Sumac roasted lamb**

Polenta fritter, capsicum puree, grilled asparagus (gf) (nf)

**Chicken Krathong**

Thai basket, Corn, spring onion (df) (nf)

### FROM THE FIELD

**Broad bean falafel**

Cucumber cup, mint yoghurt, Sumac (v) (gf) (nf)

**Steamed eggplant**

Chilli soy sauce, coriander, mandarin crisp (v) (gf) (df) (nf)

**Potato, mushroom & gruyere tart**

Rosemary confit potato, baked gruyere & puff (v) (gf) (nf)

### GRAZING DISH

**Pork belly banh mi**

Asian slaw, pate, sriracha mayonnaise (nf)

**Fish & chips**

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

**Moroccan Lamb tajine**

Eggplant, apricot-date couscous, coriander (df) (nf)

**Salmon Wellington**

Baby spinach, tarragon sour cream (nf)

**Halloumi Slider**

Beetroot krout, tomato, herb mayonnaise (v) (nf)

## SWEET ITEMS

### Salted caramel tart

Dark chocolate ganache, raspberry gel (gf) (nf)

### Blue cheese mousse

Poached pear, pistachio powder, toasted brioche

### White chocolate pannacotta,

Rhubarb and ginger jam, pralines (gf)

### Open strawberry macaroon

Chantilly cream, shaved chocolate (gf)

## ADDITIONAL EXTRAS

*Personalise your dining experience - price is per person*

Additional cold canape	4.5
Additional hot canape	5
Additional dessert canape	5
Additional grazing canape	10

## PLATTERS

*All platters are based on 10 people or more*

### Artisan Australian Cheese Platter

Selection of Artisan and Handmade cheeses, pickled fig, walnut bread, lavosh, dried apple (v) 15pp

### Cheese and Charcuterie Platter

Selection of Artisan and Handmade cheeses and charcuterie, quince paste, nuts, Queensland olives, piccalilli, lavosh & breads 32pp

### Dessert Platter

Chef selection of premium house made sweet items. Three varieties and pieces per person 24pp

### Petit Fours Platter

Bite sized sweet items perfect to finish with coffee or dessert wine. Three varieties per person 14pp

### Fruit Platter

Seasonal fruit selection 15pp

## 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

**36pp**

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 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 chillis, lavosh & bread.

### ASIAN STREET FOOD

**29pp**

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

**28pp**

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

**22pp**

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

**34pp**

Be prepared for our award-winning pastry chef to impress with a selection of house made classic desserts with an EPICURE twist. Bespoke 100% chocolate showpiece tailored to your event wild berry tart with jasmine 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)

(gf) Gluten-free product\*

(nf) Nut-free product\*

(df) 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 the close of business four (4) working days before your event with your final numbers.

## FINAL NUMBERS

Final numbers and all final details are due by close of business four (4) working days before the event. Weekends and Public Holidays are not considered working days so please consider this when setting RSVP dates. Please note if we do not receive the 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. **HERVEY 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 onshore or contained in net cages located in bays or 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 cheesemakers, but multinational corporations swallowed them up as the co-ops grew. Local cheese 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.

## COFFEE

At EPICURE we only use **FAIR TRADE**. Fair trade coffee is coffee that 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.