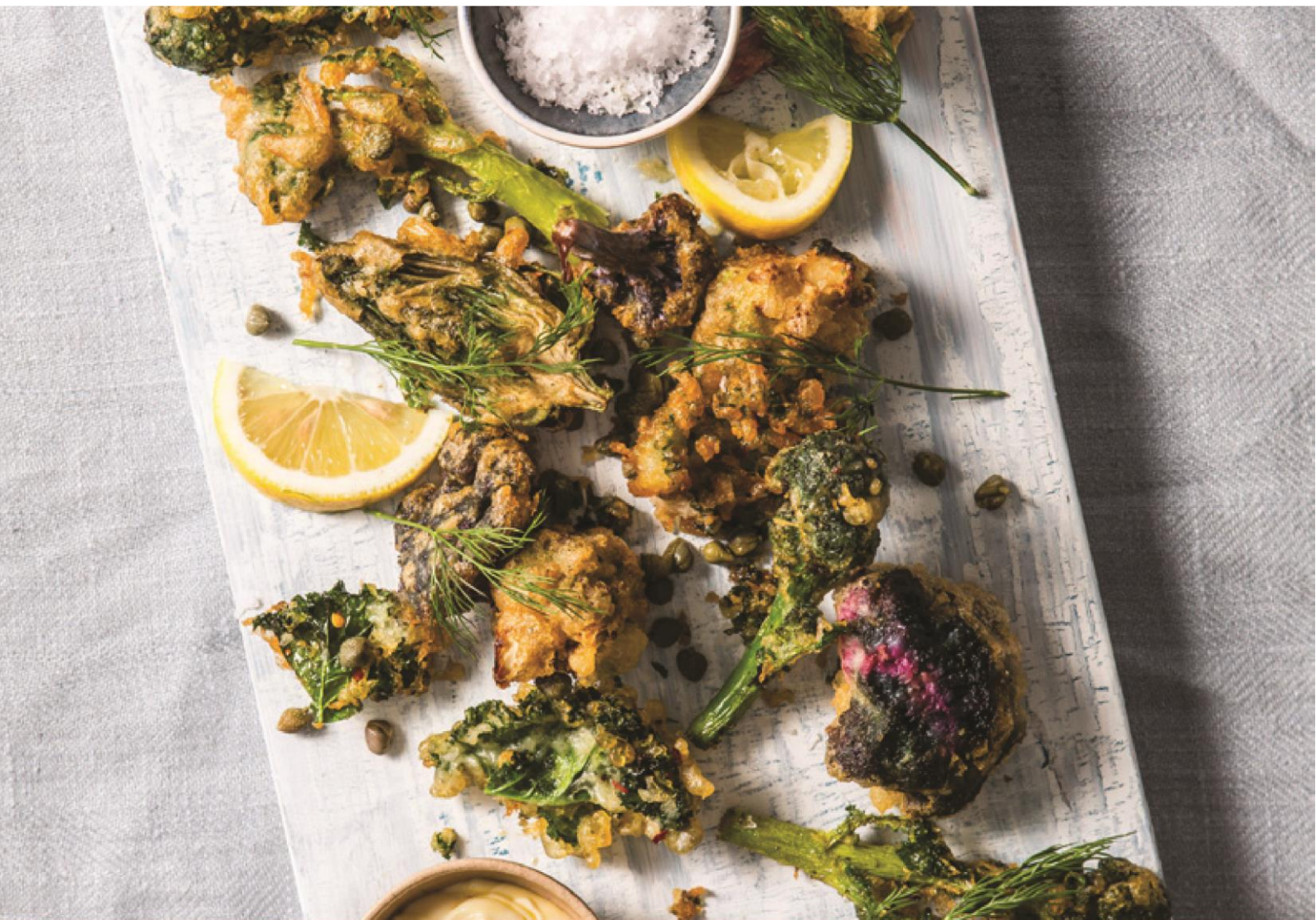


# Seasonal Menu

## Conference Menu

Autumn / Winter  
2022

**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****68**

*Features arrival tea & coffee, morning tea, casual stand up lunch with seasonal fruit and afternoon tea*

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

Grinders fair trade coffee & Madame Flavours tea selection

**MORNING TEA**

*please select 1 item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

**Milk chocolate brownie**

Raspberry gel, macadamia nut (v)

**Caramelised apple muffin**

Cinnamon sugar (v) (nf)

**Warm buttermilk scone**

Preserved & vanilla bean (v) (nf)

**Seasonal fruit platter**

Selection of tropical fruits and berries

**Toasted mini croissant**

Smoked ham & triple brie

**Pork & Fennel sausage roll**

Wood fired tomato relish cream (nf)

**Goat cheese quiche**

Asparagus & raisin (v) (gf) (nf)

**Smashed Avocado**

Crouton, pomegranate, dukkha (v) (df)

**CASUAL STAND UP LUNCH****FROM THE LARDER**

*Please select 2 items*

**Roast chicken sandwich**

Avocado, fetta pesto, cos lettuce

**Smoked turkey baguette**

Brie, fig jam, baby spinach (nf)

**Smoked salmon panini**

Cream cheese, cucumber, dukkha, rocket

**Roast beef sandwich**

Pickles, swiss cheese, horseradish mayonnaise

**Shaved ham baguette**

Swiss cheese, tomato relish, mesclun

**Mozzarella & tomato panini**

guacamole, roasted capsicum pesto, mesclun (v)

## FROM THE OVEN

*Please select 2 items*

### Lamb & jalapeno quesadilla

Avocado guacamole, sour cream (nf)

### Thai fish cake slider

Asian slaw, Nam Jim sauce (df) (nf)

### Potato & rosemary tart

Confit potato, mushroom, gruyere cheese (v) (nf)

### Mini beef & burgundy pie

Pepper tomato relish (nf)

### Peking duck spring roll

Orange & hoisin sauce (df)

### Pumpkin & fetta filo

Caramelised onion (v) (nf)

## TO FINISH

### Seasonal fruit selection

## ACCOMPANIED BY

### Refreshments

Selection of fresh Juice & Mt Franklin sparkling water

### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

## AFTERNOON TEA

*please select 1 item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

### House made macaroons

Assorted flavours (gf) (df)

### Blueberry clafoutis

Vanilla & blueberry curd tart

### Lemon curd muffins

Cinnamon sugar (nf)

### Seasonal fruit platter

Selection of tropical fruits and berries

### Braised beef Empanada

Chilli Jam

### Ratatouille opened pie

Saffron aioli (v) (gf) (nf)

### Chorizo & parmesan muffin

Tomato relish (nf)

### Zucchini and pumpkin slice

Romesco sauce (v) (gf)

## FULL DAY DELEGATE PACKAGE

78

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

### ON ARRIVAL

#### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

### MORNING TEA

*please select 1 item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

#### Milk chocolate brownie

Raspberry gel, macadamia nut (v)

#### Caramelised apple muffin

Cinnamon sugar (v) (nf)

#### Warm buttermilk scone

Preserved & vanilla bean (v) (nf)

#### Seasonal fruit platter

Selection of tropical fruits and berries

#### Toasted mini croissant

Smoked ham & triple brie

#### Pork & Fennel sausage roll

Wood fired tomato relish cream (nf)

#### Goat cheese quiche

Asparagus & raisin (v) (gf) (nf)

#### Smashed Avocado

Crouton, pomegranate, dukkha (v) (df)

### STAND UP FOOD STATIONS

#### FROM THE BUFFET

*Please select 2 items*

#### Craft beer battered market fish

Hand cut chips, saffron rouille & lemon (gf) (nf)

#### Pan seared barramundi

Steamed eggplant, spicy soy sauce, sprint onion (gf) (df) (nf)

#### Grilled Chicken Gnocchi

Tomato fondue, wild mushroom, shaved pecorino (gf) (nf)

#### BBQ cauliflower harissa

Pepita cream, roasted onion, spiced cashew (v) (gf)

#### Lamb meatball tagine

chickpea, baby carrots, fruity jewelled couscous (df) (nf)

#### Slow braised beef cheek

Celeriac puree, broccoli slaw, gremolata (gf) (nf)

## DELICIOUS FRESH SALAD

*Please select 2 items*

### Roasted beetroot & orange

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

### Red quinoa tabouleh

Baba ghanoush, blond raisin, smoked almond (v) (gf) (df)

### Broccolini & wild rice

Shaved radish, edamame, Palm sugar dressing (v) (gf) (df) (nf)

### Sumac roasted potatoes

Lemon crème fraiche & tarragon (gf) (nf)

### Black kale salad

roast pumpkin, pomegranate, pepitas (v) (gf) (df)

### Garden salad of soft lettuce leaves

Chardonnay vinegar dressing (v) (gf) (df) (nf)

## TO FINISH

*Please select 1 item*

### Apple & blueberry slice

Vanilla anglaise sauce (nf)

### Salted caramel tart

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

### Mini pavlova

Passion fruit Chantilly cream (gf) (nf)

### Morello cherry tiramisu

Coffee-soaked sponge cake, mascarpone cream (gf)

### Vanilla cheesecake

Rhubarb & ginger jam (nf)

### Seasonal fruit selections

Selection of tropical fruits and berries

## ACCOMPANIED BY

### Refreshments

Selection of fresh Juice & Mt Franklin sparkling water

### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

## AFTERNOON TEA

*please select 1 item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

### House made macaroons

Assorted flavours (gf) (df)

### Blueberry clafoutis

Vanilla & blueberry curd tart

### Lemon curd muffins

Cinnamon sugar (nf)

### Seasonal fruit platter

Selection of tropical fruits and berries

### Braised beef Empanada

Chilli Jam

### Ratatouille opened pie

Saffron aioli (v) (gf) (nf)

### Chorizo & parmesan muffin

Tomato relish (nf)

### Zucchini and pumpkin slice

Romesco sauce (v) (gf)

MEMORABLE CULINARY EXPERIENCES

## HALF DAY DELEGATE PACKAGE

58

*Features arrival tea & coffee, morning tea, casual stand up lunch with seasonal fruit and afternoon tea*

### ON ARRIVAL

#### Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

### MORNING OR AFTERNOON TEA

*please select 1 item to be served with Grinders fair trade coffee & Madame Flavours tea selection*

#### MORNING TEA ITEM

##### Milk chocolate brownie

Raspberry gel, macadamia nut (v)

##### Caramelised apple muffin

Cinnamon sugar (v) (nf)

##### Warm buttermilk scone

Preserved & vanilla bean (v) (nf)

##### Seasonal fruit platter

Selection of tropical fruits and berries

##### Toasted mini croissant

Smoked ham & triple brie

##### Pork & Fennel sausage roll

Wood fired tomato relish cream (nf)

##### Goat cheese quiche

Asparagus & raisin (v) (gf) (nf)

##### Smashed Avocado

Crouton, pomegranate, dukkha (v) (df)

#### AFTERNOON TEA ITEM

##### House made macaroons

Assorted flavours (gf) (df)

##### Blueberry clafoutis

Vanilla & blueberry curd tart

##### Lemon curd muffins

Cinnamon sugar (nf)

##### Seasonal fruit platter

Selection of tropical fruits and berries

##### Braised beef Empanada

Chilli Jam

##### Ratatouille opened pie

Saffron aioli (v) (gf) (nf)

##### Chorizo & parmesan muffin

Tomato relish (nf)

##### Zucchini and pumpkin slice

Romesco sauce (v) (gf)

## CASUAL STAND UP LUNCH

### FROM THE LARDER

*Please select 2 items*

#### **Roast chicken sandwich**

Avocado, fetta pesto, cos lettuce

#### **Smoked turkey baguette**

Brie, fig jam, baby spinach (nf)

#### **Smoked salmon panini**

Cream cheese, cucumber, dukkha, rocket

#### **Roast beef sandwich**

Pickles, swiss cheese, horseradish mayonnaise

#### **Shaved ham baguette**

Swiss cheese, tomato relish, mesclun

#### **Mozzarella & tomato panini**

guacamole, roasted capsicum pesto, mesclun (v)

### FROM THE OVEN

*Please select 2 items*

#### **Lamb & jalapeno quesadilla**

Avocado guacamole, sour cream (nf)

#### **Thai fish cake slider**

Asian slaw, Nam Jim sauce (df) (nf)

#### **Potato & rosemary tart**

Confit potato, mushroom, gruyere cheese (v) (nf)

#### **Mini beef & burgundy pie**

Pepper tomato relish (nf)

#### **Peking duck spring roll**

Orange & hoisin sauce (df)

#### **Pumpkin & fetta filo**

Caramelised onion (v) (nf)

### TO FINISH

#### **Seasonal fruit selection**

### ACCOMPANIED BY

#### **Refreshments**

Selection of fresh Juice & Mt Franklin sparkling water

#### **Coffee & Tea**

Grinders fair trade coffee & Madame Flavours tea selection



## SOME GREAT ADDITIONS

<b>Barista Coffee Cart</b>	300
Includes coffee cart hire, one barista for three (3) hours	
Additional barista per hour (minimum 3 hours)	48

### ADDITIONAL EXTRAS

*personalise your dining experience - price is per person*

Additional morning or afternoon tea cold item	5
Additional morning or afternoon tea hot item	5
Additional buffet item	10
Additional salad item	7

### CONFERENCE PLATTERS

*Served to your conference tables and charged per person*

<b>Artisan Australian Cheese Platter</b>	15
Selection of Artisan and Handmade cheeses, pickled fig, walnut bread, lavosh, dried apple	
<b>Cheese and Charcuterie Platter</b>	32
Selection of Artisan and Handmade cheeses and charcuterie, quince paste, nuts, Queensland olives, piccalilli, lavosh & breads	

## POST CONFERENCE 'HAPPY HOUR'

<b>Post Conference Cocktail Package</b>	45 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)

(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.