

Seasonal Menu

Lunch 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

SEASONAL LUNCH MENU

TWO COURSE – entrée & main	59
TWO COURSE – main & dessert	55
THREE COURSE <small>(additional venue hire charges may apply)</small>	78

ADDITIONAL EXTRAS

personalise your dining experience -price is per person

Pre- Dinner Canapes	9
Alternate Serve - per person per course	5

ENTREE

Please select one
or two for alternate serve (5pp)

FROM THE SEA

Grilled Mooloolaba Prawn

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

Charred King fish

Baby corn, avocado puree, black tortilla, chilli oil, baby coriander (df) (nf)

Confit salmon

Buckwheat blinis, goat curd, shiraz-pepper berry caviar, bronze fennel (nf)

FROM THE FARM

Grilled lamb backstrap

Romesco sauce, zucchini spaghetti, olive powder, grissini (df)

Roasted Duck breast

Cauliflower kimchi, Nashi pear gel, crispy noodles (df) (nf)

Ham hock terrine

Pickled baby cucumber, green apple, horseradish-mustard mayonnaise (gf) (df) (nf)

FROM THE FIELD

Buffalo burrata

Braised witlof, charred grapefruit, vincotto, rye crouton (v) (nf)

Beetroot-citrus krout

Red sorghum, almond spread, savoury granola, red vein sorrel (v) (df)

MAINS

Please select one
or two for alternate serve (5pp)

FROM THE SEA

Crispy skin barramundi

Ham hock broth, Brussels sprout, fermented carrots, garlic crumb, tarragon oil (gf) (df) (nf)

Grilled ocean trout

Sweet potato rösti, baby turnip, preserved lemon ricotta, watercress coulis (gf) (nf)

Grilled red emperor

Charred leek, smoked garlic mash, shaved fennel, lobster bisque (gf) (nf)

FROM THE FARM

Roast eye fillet

Braised beef chick cannelloni, Char grilled king mushroom, broccoli slaw, gremolata (df) (nf)

Breast of chicken

Basque potato, olives, char grilled sugar loaf cabbage, rocket pesto (gf)

Pressed lamb shoulder

Caramelised cauliflower purée, saffron Israeli couscous, pomegranate, harissa jus (df) (nf)

Master stock pork belly

Celeriac purée, wombok, grapefruit, candied chilli (gf) (nf)

FROM THE FIELD

Miso eggplant

Smoked silken tofu, crispy wild rice, pack choy, shiitake, wasabi mayonnaise (v) (df) (nf)

Chickpea gnocchi

Tomato fondue, broccolini salsa, blond raisin, parmesan foam (v) (gf) (nf)

SHARED SIDES

12.50

personalise your dining experience - price is per bowl

Red oak & gem hearts, shaved Reggiano, smoked pepitas, chardonnay vinaigrette (v) (gf) (nf)

Pommes frits, café de paris butter (v) (nf)

French beans, brown butter, almond, pancetta (v) (gf)

Paris mash potato (v) (gf) (nf)

DESSERT & CHEESE

Please select one

or two for alternate serve (5pp)

Dark chocolate and soft caramel tart

White chocolate mousse, volcanic salt, raspberry sorbet (gf) (nf)

Nougat parfait

Sable, Grand Marnier gel, meringue stick, mandarin powder

Pineapple carpaccio

Almond financier, vanilla mascarpone cream, coconut panna cotta

Pistachio baklava

Rosewater gel, honey ice cream, Persian fairy floss

Selection of Australian artisan cheese

Pickled fig, bread, lavosh, dried apple (nf)

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.