

Seasonal Menu

Refreshment Break 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

COOKIE BREAK

Just Baked Cookies

Chefs selection of house-made cookies

10 pp

ACCOMPANIED BY

Coffee & Tea

Grinders fair trade coffee & Madame Flavours tea selection

REFRESHMENT MENU

select one option

additional item

12 pp

5 pp

SWEET SELECTION

Selection of doughnuts

Glazed and sugar-dusted

Warm buttermilk scones

Preserved & vanilla bean (nf)

Milk chocolate brownie

Raspberry gel, macadamia

Apple muffin

Cinnamon sugar (nf)

Lemon curd muffins

Toasted meringue (nf)

Blueberry clafoutis

Vanilla & Blueberry curd tart (nf)

Handcrafted macarons

Assorted flavours

Seasonal fruit platter

Selection of tropical fruits and berries

SAVOURY SELECTIONS

Zucchini and pumpkin slice

Romesco sauce (v) (gf)

Chorizo & parmesan muffin

Tomato relish (nf)

Pork & Fennel sausage roll

Wood-fired tomato relish cream (nf)

Braised lamb & rosemary pie

Green pea puree (nf)

Toasted mini croissant

Smoked ham & triple brie (nf)

Smashed Avocado

Crouton, pomegranate, dukkha (df)

Ratatouille open pie

Saffron aioli (v) (gf) (nf)

Braised beef Empanada

Chilli Jam

Sushi Assortment

Soy sauce, wasabi & pickled ginger (v) (gf) (df) (nf)

Goat cheese quiche

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

SANDWICHES

Roast chicken

Avocado, pesto, fetta, Cos lettuce

Smoked turkey

Brie, fig jam, baby spinach (nf)

Smoked salmon

Cream cheese, cucumber, dukkha, rocket

Roast beef

Pickles, swiss cheese, horseradish cream (nf)

Shaved ham

Swiss cheese, tomato relish, mesclun (nf)

Mozzarella & tomato

Guacamole, roasted capsicum pesto (v)

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HIGH TEA MENU

35

SWEET

Warm Buttermilk Scones

Preserves, vanilla bean cream (nf)

Assorted mini eclairs

Strawberry, passionfruit, chocolate & coffee

Selection of hand-crafted macarons

Assorted flavours (gf)

Light lemon mousse

Rooftop honey madeleine, ginger pickle (nf)

SAVOURY

Salmon gravlax tart

Stracciatella, finger limes (gf) (nf)

Layered finger sandwich

Chicken, pancetta & gem lettuce (nf)

ACCOMPANIED BY

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ADDITIONAL ITEMS

Add a little sparkle to your high tea with a glass of bubbles

Australian Sparkling

10 pp

Moet & Chandon Champagne

20 pp

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.

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.

COFFEE

At EPICURE we only use **FAIR TRADE COFFEE**. **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 large proportion of the world's coffee is produced in underprivileged countries. Buying directly from the growers at a higher price than standard ensures growers a guaranteed minimum fair price for their coffee.