

Seasonal Menu

Networking & Platters

Autumn / Winter
2019

South Australia



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

NETWORKING PACKAGES

FOOD STATIONS

Priced per person

Flavours of South Australia

An earthy & colourful display with a range of South Australian produce to ignite your palate.

Traditional chicken liver pate with local relishes & sour dough crostini
 Seasonal selection of house made dips & pita bread
 Cured & sliced Barossa Valley meats including double smoked ham, salami & char-grilled chorizo
 Heirloom tomato, bocconcini & basil
 Marinated McLaren Vale kalamata olives
 Seasonal marinated vegetables of sun dried tomatoes, capsicum, zucchini & artichokes
 Balsamic mushrooms

Australian Seafood

Enjoy our locally sourced produce, displaying the freshest of ingredients in large bowls of crushed ice

Freshly shucked Coffin Bay oysters, lemon & lime wedges, shallot & sherry vinaigrette
 Spencer Gulf prawns, lime aioli
 Pickled baby octopus & calamari
 Smoked Tasmanian salmon, crème fraiche, lilliput capers, red onion

Build Your Own Sliders

Enjoy a selection of favourites, in soft brioche rolls with a selection of sauces & condiments

Barbeque pulled Adelaide Plains pork, Asian slaw
 Limestone Coast beef sliders, Lobethal cheddar, pickles
 Rustic herb roasted chicken sliders, iceberg lettuce
 Brioche rolls
 Selection of sauces & condiments accompaniments

Sweet table

Join us in a tasting journey through some of our favourite cakes & sweets

Beurre bosc pear tart, hazelnut crumb
 Chocolate caramel brownie, crispy pearls (gfp)
 Lemon syrup cake, lemon curd (gfp)
 Espresso crème profiterole, pretzel crumb

Regional Australian cheeses

Hand selected Australian cheeses

Three South Australian cheeses presented on wooden boards, dried muscatels, South Australian fruits, sourdough crostini, nut toffee, classic grissini, local quince paste, crisp breads & lavosh

PLATTERS

Each platter is suitable for up to 10 guests, priced per platter

Seasonal antipasto platter

Sliced prosciutto, Barossa gypsy ham, sopressa, marinated cherry bocconcini, vegetable frittata, semi sun-dried tomatoes, marinated Pendleton olives, roasted red peppers, house made balsamic mushrooms, grilled artichokes, toasted Turkish bread

Porcini & Adelaide Hills field mushroom arancini (v)

Salsa verde

House made fried calamari

Sea salt & cracked pepper, roast garlic aioli, fresh lemon

King prawns (gfp)

Fresh lemon, rose sauce

One dozen natural oysters

Fresh lemon, rocket garnish

House made hummus & spiced lamb

Crispy onions, charred pita, pomegranate molasses

Beef & red wine pies

Beerenberg chutney

Peking duck spring rolls

Hoisin, spring onions

POST CONFERENCE BEVERAGES

Up to one hour duration, priced per person

Beverage package

EPICURE selection of South Australian wines & beers, soft drinks, fruit juice and sparkling water

Soft drink package

Orange juice

Mt franklin natural mineral water

Assorted soft drinks

Coffee & tea

Fair trade plunger coffee & tea selection

Juice & water

Fair trade plunger coffee & tea selection

PRODUCE NOTES

MEAT & POULTRY

We use **LIMESTONE COAST** premium beef and **FLEURIEU** lamb, proudly South Australian quality products derived from pasture fed, free range animals.

Free range chicken is our preference at EPICURE. We source the best 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

We use only **AUSTRALIAN SEAFOOD** on our menus, ordered in fresh daily from the Angelakis Brothers Seafood Merchants. Australian fisheries are administered according to the principles of **ecologically sustainable development** (esd) and 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 on shore or contained in net cages located in bays or in the open ocean.

EGGS

At EPICURE we only use cage-free eggs with our preference being free-range. Battery hens suffer intensely and continuously throughout their lives. Cage-free hens are able to walk, spread their wings and lay their eggs in nests, vital natural behaviours denied to hens confined in cages. We only use free-range eggs on our breakfast menus.

DAIRY

ARTISAN LOBETHAL CHEESE began as a way to generate income from a small herd of goats purchased to complete the hobby farm picture. In 1999, the idea was conceived to market the product to a wider audience. With a strong belief in local produce, this cheese maker only uses locally sourced cows and goats milk. With a range that includes brie, blue, camembert and variations of (double and triple cream, cow & goat and marinated products) this producer is able to produce high quality artisan cheese in large volumes without compromising on quality.

HINDMARSH VALLEY DAIRY is a small farmhouse dairy situated on the Fleurieu peninsula in South Australia, specialising in the production of a range of goat milk cheeses and dairy products based on traditional French, Italian and Swiss recipes. Production is based on artisanal principles where the cheeses and dairy products are made on farm from the milk received from a co-located dairy and the milk of their own animals. We use Hindmarsh Valley Dairy butter for its unique flavour, texture and uncompromised quality.

OLIVES

EPICURE loves using **PENDLETON ESTATE** extra virgin olive oil. Building on the 130 year tradition of growing olives in the Australian limestone coast region, the grandson of the founder, Grant W Wylie, established Pendleton Estate olive groves in the early 1990s. To ensure optimum quality and taste, Grant together with other local growers helped establish a state of the art olive mill, now one of the largest in Australia.

PENFIELD OLIVES is family-owned and family-operated, growing, curing and producing a range of traditional varieties of table olives, including kalamata olives, green jumbo (blonde) and wild olives. From some of the best picked varieties in our olive grove at Penfield Gardens, South Australia, we also produce a delightfully fresh and fruity first-pressed extra virgin olive oil.

MENU KEY

(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