

Seasonal Menu

School Formal Menu

Autumn / Winter
2019



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

SCHOOL FORMAL DINNER MENU

DESCRIPTION

Two Course Dinner Menu
 Three Course Dinner Menu
 Five Hour Soft Drink Package

PRICE PER PERSON

COMPLIMENTARY INCLUSIONS

Attendance by festival city photography
 White or black table linen
 White or black napkins
 Personalised table menus
 Professional seating plan
 Lectern, microphone, staging & dance floor
 Teachers green room/cloak room

ADDITIONAL SERVICES

Chair covers and sash
 Coloured napkins
 Tray-passed mocktails during pre-dinner drinks
 Chef's selection of hot & cold canapés with pre-dinner drinks
 Alternating main

ENTREES

Please select one

Hand-made fusilli bolognese

Rich beef sauce, shaved parmesan

Spinach & ricotta cannelloni

Napolitana sauce, shaved parmesan

Handmade fusilli

Napolitana sauce, shaved parmesan, gremolata

Thai beef salad

Rice noodles, cucumber, carrot, coriander & sweet chilli dressing

Free range chicken breast

Baby cos leaves, croutons, bacon, garlic mayonnaise dressing

BBQ pork belly

Red cabbage slaw, apple compote

Cavalo nero & fetta tart

Poached pear, frisee salad

MAIN COURSE

Please select one

Pan fried barramundi fillet

Fresh lemon

Atlantic salmon

Fresh lemon

Char grilled free range chicken breast

Lemon herb marinade, jus

Roasted lamb noisette

Rosemary & garlic rub, jus

Chicken breast schnitzel

herb crumb, rich gravy

Rump of new season lamb

Paprika & garlic marinade, jus

Limestone coast fillet of beef

Thyme rub, jus

Wild mushroom risotto cake

Capsicum coulis, shaved parmesan

Served with your choice of

Creamed potato, smashed new potatoes OR soft butter polenta

and

Green beans OR broccolini with lemon oil

SHARED AT THE TABLE

Freshly baked rolls

Unsalted Australian butter

House mix of salad

Seasonal leaves, cucumber, tomato, Pendleton EVOO & balsamic vinegar dressing

DESSERT & CHEESE

Please select one

Marshmallow pavlova

Whipped cream, berries

Lemon syrup cake

Double cream

Chocolate mousse

Crispy pearls

New York cheesecake

Berry compote

Vanilla panna cotta
Strawberry gel

Connoisseur ice-cream
Assorted flavours

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

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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 your event.

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.