

Seasonal Menu

Lunch and Dinner Menu

Autumn / Winter
2019

South Australia



E P I C U R E

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 AND DINNER MENU

DESCRIPTION

Three course set menu

Alternate service menu – priced per person per course

Chef's selection of canapes served with pre-dinner drinks

ENTREE

Tasting plate

Gin cured ocean trout, horseradish cream, pickled onion, chives, tapioca crisp
 Roast pork belly, witlof, roast apple puree, walnut, celery
 Vanella burrata, spiced fennel jam, olive crostini

FROM THE SEA

Gin cured ocean trout

Horseradish cream, pickled onion, chives, tapioca crisp

Hot smoked salmon

Sesame noodles, furikake, cucumber, miso dressing

Harissa king prawns

Romesco, winter lettuce salad, chilli oil

FROM THE FARM

Roast pork belly

Witlof, roast apple puree, walnut, celery

Wimmera duck leg

Puy lentils, orange, fennel, salsa verde, brik pastry

Pressed Clare Valley lamb

Pearl couscous, preserved lemon & olive salsa, tahini vinaigrette

FROM THE FIELD

Beetroot carpaccio

Radicchio, Adelaide Hills chevre, pecan, fig molasses

Baked Japanese eggplant

XO shitake, smoked eggplant puree, herb salad

Vanella burrata

Spiced fennel jam, olive crostini

MAIN COURSES

FROM THE SEA

Pan seared barramundi fillet

Fennel puree, cavalo nero, grains, currants, spiced pepitas

Crisp skin Atlantic salmon fillet

Bok choy, mushroom ragu, soy butter, puffed rice

FROM THE FARM**Slow braised beef short rib**

Rice cake, kimchi, fresh herbs & sprouts

Roast Chicken breast

Sweet corn puree, grilled spring onions, chorizo crumb

Chicken maryland

Caponata, soft parmesan polenta, capers

Limestone Coast beef fillet

Smoked garlic puree, broccolini, hasselback potato, red wine jus

Chargrilled Fleurieu lamb rump

Muhammara, charred cauliflower, almond & mint salad

Pork cutlet

Confit apple, brussels sprouts, pancetta, cider glaze

Seared kangaroo fillet

Tail croquette, native greens, pickled carrot, dukkah

FROM THE FIELD**Cauliflower steak**

Beetroot hummus, fattoush, sumac

Caramelised pumpkin

Smoked labneh, radicchio, hazelnuts, chilli

BREAD & SALAD

shared at the table

Assorted freshly baked rolls

Unsalted Australian butter

Your choice of:

House mix of seasonal leaves

Rocket, baby cos, fennel

or

Roasted chat potatoes

Herb salt, EVOO

DESSERT**Tasting dessert**

Spiced panna cotta Adelaide Hills rhubarb gel, apple compote
70% dark chocolate gateaux, salted caramel, crispy pearls
Beurre bosc pear tart hazelnut crumb, double cream

Spiced panna cotta

Adelaide Hills rhubarb gel, apple compote

70% dark chocolate gateaux

Salted caramel, crispy pearls

Beurre bosc pear tart

Hazelnut crumb, double cream

Meringue roulade

Riverland orange curd, citrus & pistachio salad

Chocolate croissant pudding

Espresso syrup, praline

Coconut & lime bavarois

Caramelised pineapple, spiced palm sugar syrup

Fine South Australian cheese

Shared plate, South Australian dried fruits, local quince paste, wafers, crackers & lavosh

TO FINISH

Coffee & tea

Fair trade plunger coffee & tea selection

ADDITIONAL SIDES

Green beans, blanched broccoli, almonds & brown butter (gfp) (v)

Rustic roasted root vegetables, sea salt & rosemary (gfp) (v) (ve)

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 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.