

Seasonal Menu

Tailored Menu

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

TAILORED 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

FROM THE SEA

Hot smoked salmon

Sesame noodles, furikake, miso dressing (dfp)

FROM THE FARM

Roast pork belly

Witlof, roast apple puree, walnut (gfp)

Pressed Clare Valley lamb

Pearl couscous, olive salsa, tahini vinaigrette (dfp)

Wimmera duck leg

Puy lentils, Riverland orange, fennel, salsa verde

FROM THE FIELD

Beetroot carpaccio

Radicchio, pecan, fig molasses, chevre (gfp) (v)

Baked Japanese eggplant

XO shitake, smoked eggplant puree (ve) (gfp) (v)

MAIN COURSE

FROM THE SEA

Pan seared barramundi fillet

Fennel puree, cavalo nero, currants, spiced pepitas

Atlantic salmon fillet

Bok choy, soy butter, puffed rice (gfp)

FROM THE FARM

Chicken breast

Sweet corn puree, grilled spring onions, chorizo crumb

Chicken Maryland

Caponata, soft parmesan polenta, capers (gfp)

Limestone Coast beef fillet

Smoked garlic puree, broccolini, jus (gfp)

Chargrilled Clare Valley lamb rump

Muhammara, charred cauliflower, almond and mint salad (dfp)

Pork cutlet

Confit apple, brussels sprouts, cider glaze (gfp)

FROM THE FIELD

Cauliflower steak

Beetroot hummus, fattoush, sumac (ve)

Caramelised pumpkin

Smoked labneh, radicchio, hazelnuts, chilli (gfp) (v)

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

Spiced pannacotta

Rhubarb gel, apple compote (gfp)

Beurre bosc pear tart

Hazelnut crumb, double cream

Meringue roulade

Riverland orange curd, pistachio praline (gfp)

Coconut and lime bavrois

Toasted coconut chips, spiced palm sugar syrup (gfp) (ve)

Chocolate tart

Raspberry puree, mirror glaze

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 (gf) (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.