

Seasonal Menu

Working Lunch 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

WORKING LUNCH ONE

Minimum guest numbers apply, priced per guest

BREADS FROM THE BAKERY

A daily selection of house made sandwiches, wraps and baguettes

Filled with an array of locally sourced smoked & cured meats, seasonal vegetables, Adelaide Hills cheese & delectable condiments (df, gf, v & ve available on request)

FRUIT

Sliced fresh fruit

Seasonal local & tropical selection

DRINKS

Fair trade coffee & tea selection

Orange juice & filtered spring water

WORKING LUNCH TWO

Minimum guest numbers apply, priced per guest

BREADS FROM THE BAKERY

A daily selection of house made sandwiches, wraps and baguettes

Filled with an array of locally sourced smoked & cured meats, seasonal vegetables, Adelaide Hills cheese & delectable condiments

SALAD BAR

Please select one salad

Beetroot & fetta (gfp) (v)

Walnut, balsamic vinaigrette

Fennel & orange (gfp) (ve) (dfp)

Rocket, Kalamata olives, cherry tomato, Spanish onion

Baby chat potatoes (gfp) (dfp)

Chives, seeded mustard & Barossa pancetta

Sweet potato & coriander (gfp)

Chickpeas, spiced pepitas, yoghurt

Greek style salad (gfp)

Cucumber, tomato, feta, olives balsamic vinaigrette

FRUIT

Sliced fresh fruit

Seasonal local & tropical selection

BEVERAGES

Fair trade coffee & tea selection

Orange juice & filtered spring water

WORKING LUNCH THREE

BREADS FROM THE BAKERY

A daily selection of house made sandwiches, wraps and baguettes

Filled with an array of locally sourced smoked & cured meats, seasonal vegetables, Adelaide Hills cheese & delectable condiments (df, gf, v & ve available on request)

SALAD BAR

Please select one salad

Beetroot & fetta (gfp) (v)

Walnut, balsamic vinaigrette

Fennel & orange (gfp) (ve) (dfp)

Rocket, Kalamata olives, cherry tomato, Spanish onion

Baby chat potatoes (gfp) (dfp)

Chives, seeded mustard & Barossa pancetta

Sweet potato & coriander (gfp)

Chickpeas, spiced pepitas, yoghurt

Greek style salad (gfp)

Cucumber, tomato, feta, olives balsamic vinaigrette

FINGER FOOD SELECTION

Please select two items

Pork & fennel sausage rolls

Beerenberg tomato relish

Steamed chicken & lemongrass dumplings

Black vinegar, spring onion, chilli oil

Beef & red wine petite pie

Tomato chutney

Porcini & Adelaide field mushroom arancini

Salsa verde (v)

Gruyere & leek tartlet

Crisp butter pastry (v)

Peking duck spring roll

Hoisin, spring onions

Mini donuts

Chocolate glaze

FRUIT

Sliced fresh fruit

Seasonal local & tropical selection

BEVERAGES

Fair trade coffee & tea selection

Orange juice & filtered spring water