

Seasonal Menu

Breakfast Menu

Spring / Summer
2019 – 2020



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

BUILD YOUR OWN CONTINENTAL BREAKFAST

SERVED TO THE BUFFET

Freshly baked cinnamon scrolls

Sweet glaze, pistachio crumb

Chia & coconut parfait (ve) (gfp)

Seasonal fruits

Freshly baked croissants

Barossa Valley leg ham, cheddar cheese

Fresh tomato, Swiss cheese

Fruit platter (ve)

Seasonal & tropical selection

Vanilla & honey yoghurt

House made granola

South Australian charcuterie

Seasonal selection featuring Barossa Valley cured meats, small goods, local cheese & artisan breads

Coffee & tea

Fair trade coffee & tea selection

Fresh juice

Apple juice, orange juice made from Australian oranges

THE EPICURE BREAKFAST

INDIVIDUALLY PLATED HOT DISHES

please select one item, to be served to the table

Creamy scrambled eggs

Free range eggs, double smoked Barossa bacon, roasted portobello mushroom, toasted Turkish bread

Caramelised onion & fetta tart

Blistered cherry tomatoes, salsa verde

Smoked salmon brioche

Dill scrambled eggs, smoked salmon, roasted Roma tomato, toasted brioche

Barossa Valley bacon

Avocado, pickled vegetables, rye toast

Breakfast bruschetta

Chorizo, mushroom, tomato, radicchio, fresh herbs

SERVED CONTINUOUSLY

Coffee & tea

Fair trade coffee & Madame Flavour tea selection

Fresh juice

Apple juice, orange juice made from Australian oranges

ADDITIONAL ITEMS

Huon smoked salmon

Traditional Italian pork sausage

Double smoked bacon

Potato rosti

Baked cannellini beans

Wilted spinach

Roasted roma tomato

NETWORKING BREAKFAST

please select seven items

Goats' curd tartlet

Roasted cherry tomato, basil

Petit crôte monsieur

Barossa Valley leg ham, swiss cheese

Kipfler potato tortilla (gfp)

Free range eggs, Beerenberg tomato relish

Chorizo & fetta puff

Tomato chutney

Sweetcorn fritter

Avocado, lime

Roasted vegetable frittata

Beerenberg tomato chutney

Dill & smoked salmon crepe

Lemon scented creme fraiche

Chai & coconut parfait (ve) (gfp)

Seasonal fruits

SERVED CONTINUOUSLY

Coffee & tea

Fair trade coffee & Madame Flavour tea selection

Fresh juice

Apple juice, orange juice made from Australian oranges

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.