

# Seasonal Menu

Networking and Platters

Spring / Summer  
2019 – 2020

**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

## NETWORKING PACKAGES

### FOOD STATIONS

*Priced per person*

#### **Flavours of South Australia**

*An earthy & colourful display with a range of South Australian produce to ignite your palate.*

Traditional chicken liver pate with local relishes & sour dough crostini

Seasonal selection of house made dips & pita bread

Cured & sliced Barossa Valley meats including double smoked prosciutto, ham & salami

Heirloom tomato, bocconcini & basil

Marinated McLaren Vale mixed olives

Seasonal marinated vegetables sun dried tomatoes, capsicum, zucchini & artichokes

Balsamic mushrooms

#### **Australian Seafood**

*Enjoy our locally sourced produce, displaying the freshest of ingredients in large bowls of crushed ice*

Freshly shucked Coffin Bay oysters, lemon & lime wedges, shallot & sherry vinaigrette

Spencer Gulf prawns, lime aioli

Pickled baby octopus & calamari

Smoked Tasmanian salmon, crème fraiche, lilliput capers, red onion

#### **Build Your Own Sliders**

*Enjoy a selection of favourites, in soft brioche rolls with a selection of sauces & condiments*

Barbeque pulled Adelaide Plains pork, Asian slaw

Limestone Coast beef, Lobethal cheddar, pickles

Rustic herb roasted chicken, iceberg lettuce

Brioche rolls

Selection of sauces & condiments

#### **Sweet table**

*Join us in a tasting journey through some of our favourite cakes & sweets*

Lemon curd tartlet meringue, berry

Espresso crème profiterole, pretzel crumb

White peach pannacotta sparkling wine gel (gfp)

#### **Regional Australian cheeses**

*Hand selected Australian cheeses*

Selection of three Australian cheeses, South Australian fresh & dried fruits, local quince paste, crackers & lavosh

## PLATTERS

*Each platter is suitable for up to 10 guests, priced per platter*

### COLD PLATTERS

#### **Seasonal antipasto platter**

Sliced prosciutto, Barossa gypsy ham, sopressa, lemon & herb marinated cherry bocconcini, fetta stuffed bell peppers, local mixed olives, balsamic mushrooms, grilled artichokes, toasted turkish bread

#### **Farmhouse chicken pate**

Cornichons, quince paste, lavosh

#### **One dozen natural oysters**

Fresh lemon, rocket garnish

#### **Spiced guacamole**

Pico de gallo, tortilla chips

#### **Grilled chorizo**

Manchego wedge, pickled green chilli, grissini

### HOT PLATTERS

#### **House made hummus & spiced lamb**

Crispy onions, charred pita, pomegranate molasses

#### **Beef & red wine pies**

Beerenberg chutney

#### **Beef meatballs**

Napolitana sauce, fresh herbs

#### **Saffron arancini (v)**

Salsa verde

#### **Salt & pepper squid**

Lemon, garlic mayonnaise

### POST CONFERENCE BEVERAGES

*Up to one hour duration, priced per person*

#### **Beverage package**

EPICURE selection of South Australian wines & beers, soft drinks, fruit juice and sparkling water

#### **Soft drink package**

Orange juice

Mt Franklin natural mineral water

Assorted soft drinks

#### **Coffee & tea**

Fair trade plunger coffee & Madame Flavour tea selection

## 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