

# Seasonal Menu

Working Lunch 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

## 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 and 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 and 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 and 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

#### **Beef & red wine petite pie**

Tomato chutney

#### **Saffron arancini**

Salsa verde (v)

#### **Gruyere & leek tartlet**

Crisp butter pastry (v)

#### **Peking duck wonton**

Hoisin sauce

#### **Chicken skewers (dfp) (gfp)**

Ginger, lemongrass

#### **Mini donuts**

Chocolate glaze

### FRUIT

#### **Sliced fresh fruit**

Seasonal local & tropical selection

### BEVERAGES

Fair trade coffee & tea selection

Orange juice & filtered spring water