



**EPICURE**

**Seasonal Cocktail Menu**

# Cocktail Menu



DURATION ITEMS

FOOD ONLY  
PRICE

1 hour	select 2 cold canapés, 3 hot canapés - 6 items per person served
2 hours	select 3 cold canapés, 4 hot canapés - 9 items per person served
3 hours	select 4 cold canapés, 5 hot canapés, 1 grazing dish – 11 items per person served
4 hours	select 4 cold canapés, 5 hot canapés, 2 grazing dishes, 1 sweet item – 13 items per person served
5 hours	select 4 cold canapés, 5 hot canapés, 3 grazing dishes, 2 sweet items – 15 items per person served

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## Cold Canapés

### *from the sea*

#### **confit petuna ocean trout**

mango pudding, native currants, salted pastry (nfp)

#### **freshly shucked coffin bay oyster**

ginger, coriander salsa, chilli oil (gfp) (lfp) (nfp)

#### **venus bay king prawn**

lemon aspen, sea parsley (nfp)

#### **seared hervey bay scallop**

celeriac & apple remoulade, yabby oil (gfp) (nfp)

### *from the farm*

#### **smoked kangaroo carpaccio**

bush tomato chutney, black olives, rocket (gfp) (nfp)

#### **vanilla poached chicken**

pineapple & black pepper salsa, coconut dressing, crisp wonton (lfp) (nfp)

#### **high country pork belly pancakes**

asian greens, chilli & palm sugar dressing (lfp) (nfp)

#### **wimmera duck & walnut pate**

davidson plum chutney, toasted brioche, ground pepper leaf

### *from the field*

#### **saltbush chevre tartlet**

beetroot orange confit, baby watercress (nfp) (v)

#### **lobethal blue cheese savoury cheesecake**

apple gel, snow pea sprouts (v)

#### **zucchini & haloumi fritter**

bush tomato & olive dipping sauce (gfp) (nfp) (v)

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## Hot Canapés

### *from the sea*

#### **chorizo & spencer gulf prawn skewer**

pomegranate vincotto, saffron labna dip (gfp) (nfp)

#### **steamed barramundi & ginger gyoza**

tamarind lime dipping sauce (lfp)

#### **new orleans blue swimmer crab cakes**

spring onion & tabasco, cajun aioli (gfp) (nfp)

### *from the farm*

#### **limestone coast beef pie**

sweet potato mash & spiced bush tomato relish (nfp)

#### **saltbush lamb kibbi**

hummus, fresh mint & sumac (lfp)

#### **crispy chicken & mushroom dumplings**

chilli & black vinegar dipping sauce (lfp) (nfp)

#### **master stock free range pork belly**

asian greens, palm sugar dressing (gfp) (lfp) (nfp)

#### **pork, sage & veal sausage roll**

caramelised shallots, madeira & quandong glaze (nfp)

### *from the field*

#### **aubergine fries**

fresh mint, dukkah mayo (v)

#### **leek & gruyere tartlet**

caramelised apple, crispy sage (v)

#### **adelaide hills field mushroom tart**

chives, murray river salt, white truffle oil (lfp) (nfp) (v) (ve)

#### **pizza with assorted toppings**

maple glazed parsnip, zucchini, hindmarsh valley feta (nfp) (v)

spinach, baba ghanoush, caramelised onion, sumac (v)

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## Grazing Dishes

*served in conjunction with canapés, these dishes are served in little boxes, bowls or on small plates to create a more substantial menu*

### **grilled chicken bahn mi**

soft roll, shredded greens, coriander, nuoc cham mayo (nfp)

### **barramundi & ginger gyoza**

infused miso broth, spring onions & crunchy shallots (lfp) (nfp)

### **barbeque pulled pork**

spiced creole beans, pickled jalapeno, fresh herbs (gfp) (lfp) (nfp)

### **wild mushroom ragu**

soft polenta, crispy sage, shaved parmigiano reggiano (gfp) (nfp) (v)

### **wimmerra confit duck**

celeriac puree, honey roasted beetroot (gfp) (nfp)

### **mini chorizo hot dog**

caramelised spanish onion, chilli capsicum jam (nfp)

### **arabic spiced lamb rump**

persian rice, saffron yoghurt, fresh mint (gfp)

### **spencer gulf calamari**

native pepper & sea salt dust, shoe-string fries, garlic aioli (nfp)

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## Sweet Items

### **shot glass of tiramisu**

vanilla mascarpone, mint syrup (nfp) (v)

### **bitter chilli chocolate tart**

ginger chiboust, baby mint (nfp) (v)

### **flourless chocolate almond cake**

blood orange puree (gfp) (v)

### **wattle seed pavlova roulade**

vanilla cream, desert lime coulis (gfp) (v)

### **lemon & bay leaf panna cotta**

crumbled pomegranate meringue (gfp)

### **baked pear & rhubarb crumble**

lime & black pepper, vanilla custard pudding (v)

### **chocolate lava pudding**

salted caramel, crème fraiche (nfp)

# Cocktail Menu



## Food Station Options

*minimum 100 guests*

*only in conjunction with a cocktail package*

*service duration 1 hour - priced per person*

### **regional australian cheeses**

hand selected australian cheeses presented on wooden boards, truffle honey pots, dried muscatels, sliced sour dough baguette, classic grissini, wafer crackers & lavosh

### **flavours of south australia**

a colourful display of earthenware dishes with a range of south australian produce to ignite your palate, including:

traditional chicken liver pate with local relishes & sour dough crostini (nfp)

house made rillettes of ocean trout & free range pork with artisan breads, cultured butter (nfp)

double smoked pancetta, oregano & gruyere cheese tarts (nfp)

cured & sliced barossa valley meats including; double smoked ham, salami & char grilled chorizo (gfp) (lfp) (nfp)

cherry bocconcini marinated in fresh herbs (gfp) (nfp) (v)

marinated mclaren vale kalamata olives (gfp) (nfp) (v)

seasonal flame roasted marinated vegetables of sun-dried tomatoes, capsicum, zucchini & artichokes with balsamic mushroom (gfp) (nfp) (v)

### **peking duck**

witness making one of the most classic dishes in the world, see our chefs expertly portion the crisp roast ducks to order & wrap them in fine crepes with crisp vegetables, spring onions, sweet hoisin sauce

### **dumpling station**

long & short soups made to order, with a variety of fresh asian ingredients & steamed dumplings including:

chicken & mushroom, prawn & pork, spicy sichuan won-ton & dim sum all with clear lemongrass, kaffir lime & coriander broth, spring onions, crunchy shallots (lfp) (nfp)

### **seafood station**

a selection of seafood from regions of australia including:

freshly shucked coffin bay oysters, lemon & lime wedges, shallot & sherry vinaigrette (gfp) (lfp) (nfp)

freshly peeled spencer gulf prawns, lime aioli (gfp) (nfp)

smoked tasmanian salmon, crème fraîche, lilliput capers, red onion, dill & yarra valley salmon caviar (gfp) (nfp)

### **sweet table**

an array of decadent house made individual sweets & desserts including:

dark & white chocolate dipped strawberries (gfp) (nfp)

macadamia white chocolate fudge (gfp)

housemade violet crumbles (gfp) (nfp)

winter fruit macarons (gfp)

lemon curd tart (nfp)

wattle seed pavlova roulade (gfp) (v)

### **coffee & tea**

fair trade plunger coffee, tea selection