



**EPICURE**

**Seasonal Meeting &  
Refreshment Menu**

# Seasonal Meeting & Refreshment Menu



## Quick breaks

*minimum guest numbers apply, priced per guest*

### **coffee & tea**

fair trade plunger coffee, tea selection  
continuous, half day, 4 hours  
continuous, full day, 8 hours

### **juice & water**

orange juice & filtered spring water  
continuous, half day, 4 hours  
continuous, full day, 8 hours

### **the cookie jar**

baked fresh, house made cookies

### **brownies**

chocolate & caramel

### **mini éclairs**

coffee cream, mocha icing

### **freshly baked danish**

assorted fruit pastries

### **egg & bacon muffin**

served warm

### **portuguese custard tarts**

puff pastry, burnt custard

### **daily muffins**

selection of muffins

### **friands**

assorted seasonal fruit friands (gfp)

### **savoury bagel**

tasmanian smoked salmon, cream cheese, capers (nfp)

### **catalan tortilla**

roasted fennel & olive tapenade (gfp) (nfp) (v)

### **individual tarts**

*please select one*

barossa valley pancetta and thyme roasted cherry tomato (nfp)

pumpkin, fetta & caramelised onion tart (gfp) (nfp) (v)

# Seasonal Meeting & Refreshment Menu



## The healthy option

*minimum guest numbers apply, priced per guest*

### **cocktail low fat muffins**

apple & blueberry, raspberry

### **individual gluten free muesli**

organic yoghurt, vanilla poached adelaide hills rhubarb (gfp)

### **walnut & carrot cake**

all-spice, low fat cream cheese icing

### **fruit platter**

seasonal selection

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## Refreshment breaks

*when a meeting requires the addition of something a little savoury, these bite-size pieces can be added to a quick break or end of session menu*

*minimum guest numbers apply, priced per guest*

### **trio of house made dips**

grilled turkish bread, marinated cicada olives

### **antioxidant boost salad**

shredded red cabbage, baby heirloom carrots, radishes & beets, cucumber, sprouted mung beans, organic red quinoa, mango, tamarind, lime (v)

### **point sandwiches**

*freshly made assortment, including vegetarian*

4 points

6 points

### **mini savoury items**

*freshly baked, 1.5 pieces per person*

*please select two*

barossa double smoked ham, gruyere, free range egg & oregano tart (nfp)

catalan tortilla, roasted fennel & olive tapenade (gfp) (nfp) (v)

pumpkin fetta & caramelised onion tart, sumac & rocket (gfp) (nfp) (v)

### **cocktail pies**

*2 pieces per person*

free range chicken, adelaide hills' mushroom & tarragon pie

limestone beef & coopers stout ale

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

*2 pieces per person*

caramelised shallot, quandong glaze (nfp)

### **mini croissants**

*2 pieces per person*

sliced tomato, pyengana cheddar (v)

# Seasonal Meeting & Refreshment Menu

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## Sweet things

*minimum guest numbers apply, priced per guest  
please select two items*

### **flourless chocolate cake**

white chocolate ganache (gfp)

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

botrytis jelly, candied zest

### **classic tiramisu**

frangelico soaked savoiardi fingers, whipped vanilla pod mascarpone, fair trade coffee & mint syrup drizzle (nfp)

### **white chocolate passionfruit cheesecake**

cardamom & pistachio cream

### **mango, lime & blackberry roulade**

mead cream, sweet dukkah dust (gfp)

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## Working lunch one

*minimum guest numbers apply, priced per guest*

### *the bakery*

### **a selection of sandwiches, tortilla wraps & sourdough baguettes**

all with chef's selection of delicious fillings, including vegetarian, changing daily

### *fresh fruit*

### **sliced fresh fruit**

seasonal local & tropical selection

### *drinks*

### **coffee & tea**

fair trade plunger coffee, tea selection

### **refreshments**

orange juice & filtered spring water

# Seasonal Meeting & Refreshment Menu



## Working lunch two

*minimum guest numbers apply, priced per guest*

### *the bakery*

#### **a selection of sandwiches, tortilla wraps & sourdough baguettes**

all with chef's selection of delicious fillings, including vegetarian, changing daily

### *grazing item*

*please select 1 item*

#### **mini chorizo hot dog**

caramelised spanish onion, chilli capsicum jam (nfp)

#### **barbeque pulled pork**

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

#### **fine australian cheese**

shared plate, selected weekly, muscatels, house made stone fruit paste, pistachios, crackers, lavosh

### *fresh fruit*

#### **sliced fresh fruit**

seasonal local & tropical selection

### *drinks*

#### **coffee & tea**

fair trade plunger coffee, tea selection

#### **refreshments**

orange juice & filtered spring water

# Seasonal Meeting & Refreshment Menu



## Working lunch three

*minimum guest numbers apply, priced per guest*

### *the bakery*

#### **a selection of sandwiches, tortilla wraps & sourdough baguettes**

all with chef's selection of delicious fillings, including vegetarian, changing daily

### *grazing items*

*please select 2 items*

#### **grilled chicken bahn mi**

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

#### **mini chorizo hot dog**

caramelised spanish onion, chilli capsicum jam (nfp)

#### **barbeque pulled pork**

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

#### **sesame chicken**

cold soba noodle salad, spring onion, sesame

#### **fine australian cheese**

shared plate, selected weekly, muscatels, house made stone fruit paste, pistachios, crackers, lavosh

### *fresh fruit*

#### **sliced fresh fruit**

seasonal local & tropical selection

### *drinks*

#### **coffee & tea**

fair trade plunger coffee, tea selection

#### **refreshments**

orange juice & filtered spring water

# Seasonal Meeting & Refreshment Menu



## Working lunch four

*minimum guest numbers apply, priced per guest*

### **flavours of south australia**

earthy & 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 (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)

roast sweet potato, capsicum, zucchini & oven dried tomato frittata, olive tapenade, lemon crème fraîche (gfp) (nfp) (v)

### *salads*

#### **crunchy winter slaw**

red cabbage, carrot, snow pea sprouts, daikon, nam jim

#### **pear & rocket salad**

parmesan, grape, shaved almonds & sherry vinaigrette (gfp) (v)

### *fresh fruit*

#### **sliced fresh fruit**

seasonal local & tropical selection

### *drinks*

#### **coffee & tea**

fair trade plunger coffee, tea selection

#### **refreshments**

orange juice & filtered spring water