



EPICURE

**Seasonal Taste of
Mediterranean Menu**

Seasonal Taste of Mediterranean Menu



Taste of Mediterranean

priced per guest

Antipasto

shared platters served to the table

seasonal antipasto selection which may include

sliced prosciutto, barossa double smoked ham, italian smoked sausage, cherry bocconcini, vegetable frittata, artichokes, sun-dried tomatoes, kalamata olives, flame roasted pepper & balsamic marinated mushroom salad (nfp)

Pasta

two platters served to the table

hand-made fusilli

choice of two sauces to accompany your selection:

traditional napoletana sauce, parmigiano reggiano, gremolata (nfp)

puttanesca, anchovies, kalamata olives, slow roasted roma tomatoes & baby capers (nfp)

pork & veal ragout, fresh peas, garlic, rosemary & south australian shiraz (nfp)

barossa valley pancetta, adelaide hills field mushrooms, cream (nfp)

traditional napoletana sauce, artichoke, sun dried tomato, roasted spanish onions, preserved lemon & rocket pesto (v)

Mains

please select one

roasted saltwater barramundi

sautéed sweet potato, wilted chard, crisp kale (gfp) (nfp)

pan seared tasmanian salmon*

barossa valley chorizo, potato & artichoke bake, winter greens, pernod herb sauce (gfp) (nfp)

polenta crusted ocean trout

chickpea & feta salsa, winter greens, tzatziki (gfp) (nfp)

from the farm

slow braised free range chicken maryland

parmesan polenta, broccolini, tomato, olive, rosemary sauce (gfp) (nfp)

roasted free range chicken breast*

baked pea risotto, roasted portobello, crisp pancetta, native thyme infused jus (gfp) (nfp)

poached leg of fleurieu lamb

salt bush gratin, baby carrot, beet infused jus (gfp) (nfp)

ras el hanout rubbed fleurieu lamb rump*

honey & kumara puree, lentils, haloumi, swiss chard & smoked saffron braise (gfp) (nfp)

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char grilled limestone coast beef fillet

potato & woodside goats' curd mash, roast baby beets, barossa shiraz jus (gfp) (nfp)

char grilled clare valley beef sirloin*

cumin spiced chat potatoes, slow roasted white balsamic red onions, salsa verde (gfp) (nfp)

roasted rack of golf lands pork

maple glazed, peppered mash, cavolo nero, granny smith apple reduction (gfp) (nfp)

from the field

pearl barley risotto

roasted root vegetables, caramelised shallots, basil infused lobethal mascarpone, sweet potato crisp (nfp) (v)

okra & heirloom tomato braise

red & black organic rice, spiced eggplant dukkah, barossa valley kalamata olives, chilli & preserved lemon, crispy rocket salad (gfp) (v)

bread & salad, shared at the table

freshly baked rolls

unsalted australian butter, murray river salt

house mix of seasonal leaf & tendrils

joseph evoo & aged balsamic

Dessert & Cheese

please select one

classic tiramisu

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

rhubarb & adelaide hills pear crumble

lime & black pepper, vanilla custard pudding, pistachio dust (v)

charred pear & frangipane tart

chocolate crumbs, amaretto chantilly, almond praline (v)

eve's pudding

steamed apple butter pudding, cinnamon anglaise, mulled berry compote (nfp) (v)

lemon & bay leaf panna cotta

botrytis jelly, crumbled pomegranate meringue, candied zest (gfp)

wattleseed pavlova roulade

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

chocolate lava cake

liquid chocolate centre, crème fraîche, white chocolate crumbs (gfp) (nfp) (v)

trio of desserts

raspberry passionfruit cheesecake (nfp)

kaffir lime curd tart (nfp)

salted caramel & hazelnut mousse (gfp)

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fine australian cheese

shared plate, selected weekly, muscatels, local quince paste, pistachio & walnut brittle, fruit paint, crackers & lavosh

to finish

coffee & tea

fair trade plunger coffee & tea selection

Additional Extras

personalise your dining experience

priced per person

chef's selection of canapés with pre-dinner drinks – 0.5 hour service

alternating main

shared platter main

choice main

individual antipasto

individual pasta

ADDITIONAL SIDES

cherry tomatoes, kalamata olives & cucumber dressed in joseph evoo & aged balsamic

green beans, cracked black pepper & lemon evoo

roast chat potatoes, sea salt & rosemary

Should you wish to serve your wedding cake in place of dessert, the menu pricing will be discounted. Please speak to your wedding coordinator for more information.