



**EPICURE**

**Seasonal Cocktail Menu**

**Autumn Winter – 2017**

# Cocktail Menu



FOOD ONLY  
PRICE

DURATION	ITEMS
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

*bespoke packages can be developed and priced on request*

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## Cold Canapés

### *from the sea*

#### **tea smoked salmon rillette**

horseradish crème fraîche, salted pastry (nfp)

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

ponzu dressing, pickled ginger, salmon roe (dfp) (gfp) (nfp)

#### **poached spencer gulf prawn**

wakame salad, toasted sesame furikake (dfp) (gfp) (nfp)

#### **coffin bay seared scallop**

vichyssoise, prosciutto crisp, fried leek (gfp) (nfp)

### *from the farm*

#### **limestone coast beef tataki**

fried wonton, umami gel, toasted seeds (dfp) (nfp)

#### **free range kangaroo island chicken**

sticky rice cake, black vinegar gel, spring onion salsa (dfp) (gfp) (nfp)

#### **crispy master stock pork belly pancake**

asian greens, chilli plum dipping sauce (dfp) (nfp)

#### **wimmera duck & walnut parfait**

pear calvados chutney, toasted brioche

### *from the field*

#### **woodside goats' chevre tartlet**

beetroot orange confit, candied walnut (v)

#### **soy bean & silken tofu bean curd**

mint, chilli, sesame & soy dressing (dfp) (gfp) (nfp) (v) (ve)

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

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

# Cocktail Menu



## Hot Canapés

### *from the sea*

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

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

#### **pan fried coffin bay scallop**

pea puree, crisp pancetta, brown butter (gfp) (nfp)

#### **venus bay prawn & pork crispy wonton**

tamarind lime sauce, asian herbs, fresh chilli (dfp) (nfp)

### *from the farm*

#### **coorong suffolk lamb kibbeh**

preserved lemon, fresh mint, hummus & sumac (dfp) (nfp)

#### **moroccan lamb & date pie**

sweet potato top, dukkah labneh

#### **chermoula chicken skewer**

coriander, lemon & garlic rub, green olive salsa (dfp) (gfp) (nfp)

#### **steamed chicken mushroom dumplings**

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

#### **braised clare valley cider pork belly**

creamed cauliflower, morcilla & apple (gfp) (nfp)

#### **free range pork, mount compass veal & sage sausage roll**

caramelised shallots, quandong glaze (nfp)

### *from the field*

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

caramelised apple, crispy sage (nfp) (v)

#### **salt & sichaun pepper tofu cubes**

peanut vietnamese dipping sauce (dfp) (gfp) (v) (ve)

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

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

#### **caramelised red onion tarte tatin**

cherry tomato, kalamata dust, basil (nfp) (v)

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

*select two (available (ve))*

roasted sweet potato, kale & caramelised onion (nfp) (v)

sautéed mushrooms, waxed potato, rosemary, fontina cheese (nfp) (v)

broccoli, gorgonzola & garlic (nfp) (v)

# Cocktail Menu



## Grazing Dishes

*these items can be served in conjunction with smaller canapés to create a more substantial menu served over a longer period of time. these dishes are served in little boxes, bowls or on small plates*

### **crispy free range chicken banh mi**

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

### **barbeque pulled pork slider**

asian slaw, sriracha mayo, fresh herbs (nfp)

### **dukkah kangaroo fillet**

mixed grain quinoa salad, lemon myrtle dressing, pomegranate & honey (gfp)

### **char sui wimmera duck**

japanese pickled vegetable, crispy noodle (dfp) (gfp) (nfp)

### **arabic spiced fleurieu lamb rump**

persian rice, saffron yoghurt, fresh mint (gfp)

### **free range chicken paella**

saffron rice, semi cured barossa chorizo, roasted peppers (gfp) (nfp)

### **spencer gulf calamari**

native pepper, fat chips, garlic aioli (nfp)

### **wild mushroom ragu**

soft polenta, crispy sage, shaved grana padano (gfp) (nfp) (v)

### **moroccan chickpea bowl**

roasted sweet potato, chard & red onion, sprouts, maple tahini sauce (dfp) (gfp) (nfp) (v) (ve)

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## Sweet Items

### **shot glass of tiramisu**

vanilla mascarpone, callebaut cocoa (v)

### **bitter chocolate tart**

salted caramel (nfp) (v)

### **flourless orange almond cake**

vanilla labneh, orange oil (gfp) (v)

### **blackforest pavlova roulade**

chocolate vanilla cream, cherry compote (gfp) (nfp) (v)

### **chai tea & vanilla panna cotta**

chai jelly, pashmac (gfp) (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, south australian dried fruits, sour dough baguette, classic grissini, local quince paste, crisp breads & lavosh

### **flavours of south australia**

earthy & colourful display with a range of south australian produce to ignite your palate including: traditional chicken liver pate with local relishes & sour dough crostini

house made rillettes of salmon & 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, macerated fig, quinoa & rocket (gfp) (nfp) (v)

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

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

### **yum cha station**

peking pancakes rolled to order - sliced roast duck, shredded spring onion & cucumber

noodle broths - clear lemongrass, kaffir lime & coriander broth, steamed chicken & mushroom

dumplings, prawn & pork gyoza and dim sum (nfp)

vegetarian spring rolls, chilli black vinegar (v)

chicken san choy bow, water chestnut, bamboo shoots, crisp lettuce (gfp)

### **seafood station**

a selection of seafood from regions of australia including:

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

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

pickled baby octopus & calamari (gfp) (nfp)

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

### **sweet table**

70% chocolate chilli tarts (nfp)

mini macarons (gfp)

chocolate petit four selection

lemon curd tarts (nfp)

cherry chocolate roulade (gfp) (nfp)

### **coffee & tea**

fair trade plunger coffee, tea selection