



**EPICURE**

**Seasonal Dinner Menu**

**Autumn Winter – 2017**

# Seasonal Dinner Menu



## Dinner

*priced per guest, minimum guest numbers apply*

### Entrées

*please select one*

#### **seasonal tasting plate**

limestone coast beef tataki (dfp)  
tea smoked tasmanian salmon rillette (gfp) (nfp)  
baked heidi gruyere, leek & chestnut tart (v)

#### *from the sea*

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

caper berries, cucumber, verjuice gel, hindmarsh valley crème fraîche (gfp) (nfp)

#### **venus bay prawn & black mussel bouillabaise**

tomato, fennel & pernod broth, local white fish, cayenne rouille (dfp) (nfp)

#### **caramelised coffin bay scallop**

leek soubise, iberico, apple gel (nfp)

#### *from the farm*

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

soba, umami gel, enoki & toasted seeds (dfp)

#### **master stock lyndoch pork belly**

beet & ginger slaw, fried peanuts, chilli gula melaka syrup (dfp) (gfp)

#### **free range kangaroo island chicken & tarragon pie**

minted pea puree, root crisps, jus (nfp)

#### **wimmera duck prosciutto & duck liver parfait**

crisp bread, marmalade, macadamia brioche crumb

#### *from the field*

#### **baked heidi gruyere, leek & chestnut tart**

shaved fennel, orange, mint & walnut (v)

#### **adelaide hills beetroot carpaccio**

lobethal goats chevre, balsamic curd, hazelnut crumb (gfp) (v)

## Mains

*please select one*

#### *from the sea*

#### **tasmanian miso glazed salmon**

tossed asian greens, soba noodles, dashi broth (dfp) (nfp)

#### **saltwater wild river barramundi**

coconut & turmeric yellow curry, choy sum (dfp) (gfp) (nfp)

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## *from the farm*

### **seared fillet of limestone coast beef, braised shin**

parsnip cream, baby spinach, horseradish jus (gfp) (nfp)

### **adelaide hills beef cheek daube**

soft lobethal blue polenta, sautéed silverbeet & raisins, pan juices (gfp) (nfp)

### **braised shoulder of fleurieu lamb**

skordalia, baby vegetable, greek salsa drizzle (gfp) (nfp)

### **adelaide hills free range chicken breast**

potato fondant, buttered savoy, tarragon & dijon cream (gfp) (nfp)

### **ras el hanout fleurieu lamb rump**

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

### **butter glazed kangaroo island chicken ballotine**

chestnut, silverbeet & roasted garlic, celeriac puree, pear, thyme jus (gfp)

### **confit leg of wimmera duck**

white bean & barossa chorizo cassoulet, fennel, orange & celery leaf (dfp) (gfp) (nfp)

### **maple roasted golflands pork rack**

potato puree, cruciferous, green apple jus (gfp) (nfp)

## *from the field*

### **portobello polenta**

baked basil polenta, roasted portobello, radicchio, fontina & salsa verde (gfp) (v)

## *bread & salad, shared at the table*

### **freshly baked ciabatta rolls**

unsalted australian butter, murray river salt

### **house mix of seasonal leaf & tendrils**

pendleton evoo & aged balsamic

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## Dessert & Cheese

*please select one*

### **fair trade coffee tiramisu**

frangelico savoiardi fingers, whipped vanilla mascarpone, callebaut cocoa (v)

### **adelaide hills rhubarb & apple crumble tart**

cinnamon anglaise, toffee apple (v)

### **pear tarte tatin**

calvados mascarpone, butter puff, almond brittle (v)

### **dark chocolate marquise**

hazelnut praline, biscotti, vanilla crème fraiche

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

chai jelly, cardamom shortbread (gfp) (nfp)

### **riverland orange almond syrup cake**

vanilla labneh, candied orange, pistachio dust (gfp) (v)

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## **coconut, lemongrass & lime panna cotta**

nashi & mandarin, pashmac (dfp) (gfp) (nfp) (v) (ve)

## **blackforest pavlova roulade**

chocolate vanilla cream, lobethal cherry compote, kirsch syrup (gfp) (nfp) (v)

## **drunken chocolate cake & baked ganache duo**

orange oil, spiced hazelnut (gfp) (v)

## **trio of desserts**

chai tea & vanilla panna cotta (nfp)

adelaide hills rhubarb & apple crumble tart

dark chocolate marquise

## **fine australian cheese**

shared plate, muscatels, south australian dried fruits, local quince paste, nut brittle, crackers & lavosh

## *to finish*

## **coffee & tea**

fair trade plunger coffee & tea selection

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## **Additional Extras**

*personalise your dining experience*

*priced per person*

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

alternating main

## **Additional Sides**

*priced per person*

green beans, blanched broccoli, almonds & brown butter (dfp) (gfp) (v)

rustic roasted root vegetables, sea salt & rosemary (gfp) (nfp) (v)

brussels sprouts, barossa speck, caraway salt (gfp) (nfp)

cherry tomatoes, kalamata olives & cucumber, pendleton estate evoo & aged balsamic (dfp) (gfp) (nfp) (v) (ve)