



EPICURE

**Seasonal Meeting &
Refreshment Menu**

Autumn Winter – 2017

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

housemade scones

jam & cream

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 cocktail 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)

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

Seasonal Meeting & Refreshment Menu



The healthy option

minimum guest numbers apply, priced per guest

cocktail low fat muffins

apple & blueberry, raspberry

walnut & carrot cake

all-spice, low fat cream cheese icing

fruit platter

seasonal selection

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 corirole olives

point sandwiches

freshly made assortment, including vegetarian

4 points

6 points

deluxe high tea sandwich selection

freshly made assortment, including vegetarian

4 points

6 points

cocktail pies

2 pieces per person

free range chicken, adelaide hills' mushroom & tarragon pie

limestone beef & coopers stout ale

free range pork, mount compass 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



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

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

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)

Seasonal Meeting & Refreshment Menu



moroccan chickpea bowl

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

fine australian cheese

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

Working lunch three

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, balsamic mushroom (gfp) (nfp) (v)

roast sweet potato, capsicum, zucchini & oven dried tomato frittata, olive tapenade, lemon

crème fraîche (gfp) (nfp) (v)

salads

pear & rocket salad

parmesan, grape, shaved almond, sherry vinaigrette (gfp) (v)

greek salad

hindmarsh valley feta, local kalamata olives, cucumber, roma tomato, red onions & oregano vinaigrette (gfp) (nfp)

fresh fruit

sliced fresh fruit

seasonal local & tropical selection

drinks

coffee & tea

fair trade plunger coffee, tea selection

refreshments

orange juice & filtered spring water