



**EPICURE**

**Seasonal Taste of  
Mediterranean Menu  
Autumn Winter 2017**

# Seasonal Taste of Mediterranean Menu



## Taste of Mediterranean

*priced per guest*

### Antipasto

*individually plated*

**seasonal antipasto selection, may include;**

sliced prosciutto, barossa double smoked ham, italian sausage, marinated cherry bocconcini, vegetable frittata, sun-dried tomatoes, kalamata olives, marinated artichokes, grilled pepper & balsamic marinated mushrooms, rocket salad

### Pasta

*individually plated, please select one sauce*

**handmade fusilli**

traditional napoletana sauce, shaved grana padano, gremolata (nfp)

rich braised pork & veal ragú, garlic, rosemary, south australian shiraz (nfp)

puttanesca, anchovy, kalamata olives, chilli, fresh tomato, baby capers (nfp)

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

artichoke, sun dried tomato, baby spinach, napoletana sauce, kalamata olives (nfp) (v)

### Mains

*please select one*

#### *from the sea*

**roasted saltwater wild river barramundi**

chorizo, potato, local fennel & corioler olives, sauce romesco (dfp) (gfp)

**seared tasmanian huon salmon**

truffled cannellini bean braise, caponata (dfp) (gfp) (nfp)

#### *from the farm*

**adelaide hills free range chicken breast**

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

**butter glazed kangaroo island chicken ballotine**

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

**braised shoulder of fleurieu lamb**

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

**ras el hanout rubbed fleurieu lamb rump**

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

**chargrilled limestone coast beef fillet**

cauliflower puree, root vegetable chips, cabernet jus (gfp) (nfp)

additional 5

**adelaide hills beef cheek**

soft polenta, raisins & chard agrodolce, jus (gfp) (nfp)

**maple roasted rack of golflands pork**

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

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## *from the field*

### **buffalo ricotta & lemon risotto**

roasted root vegetables, caramelised shallots, sweet potato crisps (gfp) (nfp) (v)

### **portobello polenta**

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

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

### **freshly baked rolls**

unsalted australian butter, murray river salt

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

pendleton evoo & aged balsamic

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## Dessert

### **wedding cake**

your wedding cake served with whipped double cream and coulis

## *to finish*

### **coffee & tea**

fair trade plunger coffee & tea selection

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## Additional Sides

### *priced per person*

green beans, blanched broccoli, almonds & brown butter (dfp) (gfp) (v)	4
rustic roasted root vegetables, sea salt & rosemary (gfp) (nfp) (v)	4
brussels sprouts, barossa speck, caraway salt (gfp) (nfp)	4
cherry tomatoes, kalamata olives & cucumber, pendleton estate evoo & aged balsamic (dfp) (gfp) (nfp) (v) (ve)	4

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## Additional Extras

### *personalise your dining experience, priced per person*

chef's selection of hot & cold canapés with pre-dinner drinks – 0.5 hour service	7.5
<b>fine australian cheese</b>	17
shared plate, muscatels, south australian dried fruits, local quince paste, nut brittle, crackers & lavosh	