



Dinner Parties • Catering • Cooking Classes

**We at Epicure pride ourselves with our culinary expertise.
Enjoy tasty Food that is**

**Fresh & healthy,
Free from preservatives, artificial colours and artificial flavours.**

**We only use the best quality Ingredients-
Lean, Grain Fed & Premium cuts of Meat,
The freshest Fish & Seafood,
Vegetables and Herbs delivered daily from the markets.**

**We prepare your food fresh from scratch on the day; in the unlikely
event of a menu item being unavailable we reserve the right to
substitute such produce.**

**We are more than happy to accommodate any culinary requests
and will tailor any menu to your personal preference.**

Private Dining Menu

All guests to choose the same* menu items

To whet the appetite we will be serving a selection of
three Gourmet Canapés

Entrees

**Carpaccio of Beef Tenderloin with persian fetta, shaved parmesan,
gold pine nut vinaigrette and watercress**

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**Chilled Coffin Bay Oysters
with smoked salmon, cucumber and dill salsa**

-or-

grilled lemon & lime, flying fish roe, wakame and sesame soy

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**Sautéed Breast of Quail on potato apple pancake with red wine
sabayon**

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**Risotto of Wild Mushrooms with truffle oil, parmesan cheese,
Baby spinach and parsnip chips**

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**Sautéed King Prawns with saffron, ginger and chilli on a salad of
avocado and kiwi fruit**

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**Truffled Sweet Potato ravioli with cauliflower panna cotta and
caviar and flying fish roe**

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**Gratinated Goats Cheese with a warm salad of kipfler potatoes,
broad beans, Pancetta, roasted banana capsicum and sauce vierge**

*

**Moroccan spiced Lamb Loin filled with dates and prosciutto,
served with a warm salad of cous-cous, avocado and almonds**

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**¹ Baked King Prawns in kataifi pastry with a salad of mango, lime
and strawberries in balsamic**

*

**Warm green Asparagus wrapped in prosciutto, soft poached egg
and hazelnut-dukkah**

*

**Seared Bonito sashimi with apple mustard dressing, daikon
and crisp lotus root**

Mains

**Fillet of Beef Tenderloin with roasted vegetable tarte tatin,
sautéed silver beet béarnaise sauce and red wine jus**

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**Pan seared Fillet of Salmon served on lobster mash, truffled
garden beans and cauliflower white wine veloute**

*

**¹ Rack of Lamb baked in rosemary honey with gremolata crushed
kipfler potatoes, baby spinach and seeded mustard jus**

*

**Seared Loin of Yellow Fin Tuna 'farçon Epicure' with salad of
sprouts, lime, chilli, avocado & oven dried cherry tomatoes, sweet
corn fritters and lime curry butter**

*

**Breast of Corn fed Chicken with sweet miso & fine herb crust on
yellow squash galette, served with tamarillo sauce**

*

**Seared Beef Tenderloin on potato rosti, with sautéed wild
mushrooms and truffle infused red wine jus**

*

**¹ Confit of Ocean Trout in konbu crust, zucchini flowers, Snake
beans and mild seafood laksa ragout**

*

**¹ Mango centred Breast of Chicken with sesame seeds on sautéed
watercress with cashews and spinach pesto**

*

**Chinese red roasted Beef Cheeks with sweet corn puree and stir
fried snow peas with pickled ginger**

*

**Fillet of Snapper on wakame spinach, gingered sweet potato,
sautéed shiitake and ginger butter sauce**

*

**Slow cooked Lamb Shanks, preserved lemon, pine nuts, olives
garlic and herbs de provence served with confit potatoes**

*

**Fillet of Wild Barramundi with a ragout of prawns in lobster
bisque, served on truffled butter beans and silver beet**

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**¹ Herb crusted Veal Rib Eye served on the bone with gnocchi a la
Romana, madeira - tomato jus and buttered Broccolini**

*

All mains are served with sides:

**Fresh wholemeal/white sourdough bread
Roquette, pear and parmesan salad with apple balsamic
Sautéed asparagus and roasted cherry tomatoes**

Desserts

Vanilla Creme Brûlée with oranges, strawberries and chocolate in cointreau

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¹ **Souffléed Almond Crepes filled with berry chocolate mousse served warm with vanilla ice cream and fresh berries**

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Cinnamon and Honey Creme Caramel served with biscotti and fresh fruit salad with crispy meringue

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¹ **Double chocolate Panna Cotta with macadamia nuts, gold leaf coated berry, mint chocolate quill and biscotti**

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¹ **Warm Chocolate and Coconut Pudding with glazed banana and vanilla cream**

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The Marquise of Chocolate Cakes with drunken cherries, crisp gold leaf raspberries and mint anglaise

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Cherry and Almond Pudding served warm, with kirsch anglaise and fresh berries

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¹ **Classic Apple Tart Tatin served with warm caramel and Vanilla ice cream**

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Warm Berry salad with Bourbon Vanilla & Cointreau, served with Vanilla Yoghurt mousse and dark chocolate

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**Premium cheese platter- King Island and Jindi blue, brie, cheddar and ash goats with quince paste, fruits, crispbread and crackers
(2 people min.)**

Petit fours

Handmade chocolate and ice cream petit fours

Tea & Coffee

Tea

Twinnings earl grey, camomile, peppermint & green

Coffee

Toby's Estate fair trade organic- any way you like - we supply espresso machine

On request

\$4.00 p/diner

***Alternate serve of meals can be arranged and will be charged at \$7.50 p/diner & p/course**

¹ **Dishes are not available for Beach locations**