

## CHARCUTERIE

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Saucisson  
San Danielle  
Salamis Milano  
Semi Cured Hot Chorizo  
Potted Duck Rillettes

## ANTIPASTO

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Dill Cucumber Pickle, Piquillo Peppers, Pearl Onion, Sundried Plum Tomatoes, Long Stem Grilled Artichoke,  
Pickled Green Jalapenos, Green Tomato Condiment, Ortiz Anchovies, Australian Wild Olives, Giant Kalamata

## ARTISAN BREAD DISPLAY

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Rustic Baguette, Ciabatta, Granary, Focaccia, Rye Bread, Laugen, Pretzel, Sourdough and Wholemeal, Seeded Bread Rolls, Whole Fruit and Sourdough Loaves

## SEAFOOD

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Smoked Salmon, Spanish Capers and Shallots  
South Australia's Finest Shucked Oysters  
Sydney Rocks Oysters  
Chilled Mud Crab Quarters  
Poached Exmouth King Prawns  
Littleneck Clams  
WA Seafood Selection - Fremantle Octopus and Chorizo, Thai Style Squid

## CONDIMENTS

Hot Pimento Aioli, Chipotle Mayo, Mignonette, Verjus, Ponzu, Thai Nam Jim  
Cornichons, Chopped Onion, Pickled Onion, Horseradish, Lilliput Capers

## COMPOUND SALADS

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Blue Pumpkin and Pine Nut Salad, Soaked Raisins and Fromage De Chevre, Chardonnay  
Fresh Pea and Sugar Snap Salad with Poached Chicken, Radish and Creamed Garlic  
Cannellini Bean and Chorizo Salad, Pomelo, Parsley, Chopped Spinach and Radicchio  
Quinoa, Asparagus and Heirloom Tomato Salad with Feta, Marjoram and Cabernet Vinegar

## RAW

Glorious Green Salad - Kale, Mustard Greens, Spinach, Flax Oil Dressing  
Shitake Salad - Shitake, Enoki, Cucumber, Avocado, Miso Mustard Dressing  
Mixed Mesclun, Assorted Dressing and Condiments

# EPICUREAN

## WORLD CHEESES

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Matured - Vintage Cheddar

Semi Matured - Comte

White Mould - Camembert Royal Faucon

Blue Mould - Valdeon

Valley Seed Fig & Olive Crisps, Rosemary and Sea Salt Grissini, Scottish Oat Cakes, Lavosh, Fresh Honey Comb, Sweet Onion Chutney, Autumn Fruit Pastes, Dried Muscatels, Iranian Figs, and Cranberries, Celery, Grapes

Walnut And Sundried Australian Currant Bread

## HANDMADE SUSHI

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Rolls - Jidori roll / Hosomaki / California Roll

Nigiri - Prawn / Tuna / Salmon

Sashimi - Ocean trout / Tuna

Wasabi, Natural Soy, Ginger

## ASIAN

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Crispy Gyoza with Black Vinegar

Stir Fry Prawns with Summer Vegetables

Singaporean Style Chilli Mud Crab with Mantou

Szechuan Chicken with Garlic Soy

Individual Fried and Steamed Dim Sum Combination

Vinegar, Chili, Soy, Sambal

Steamed Rice

Yang Chow Fried Rice

Stir Fry Vegetables

## WESTERN

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Grilled Grouper, Basted with Fresh Herb And Lemon Oil

Sauté Of Mount Barker Free Range Chicken, Chorizo, Piperade, Espelette

Seafood Fregola

Seared Petite Loin, Osso Bucco Garnish, Gremolata

Spinach & Ricotta Ravioli, Semi Dried Vine Tomato Emulsion

Rustic Carrots, Charred Asparagus, Savoury Granola, Chive Crème Fraiche

Roasted Cauliflower with Pinenuts

Truffle Mash Potato

Charred Sweet Corn, Espelette Pepper, Coriander, Vine Tomato

Creamy Wild Mushroom Soup

## INDIVIDUAL (ROTATION)

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Beef Cheek and Smoked Paprika Croquettes, Espelette Aioli

House Smoked Pastrami Slider, American Mustard

# EPICUREAN

## INDIAN / PAKISTAN

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### FROM THE TANDOOR/GRILL

Murgh Malai Kebab - Chicken

Seekh Kebab - Lamb

### MEAT CURRIES

Chicken Khorma

Beef Varutha Curry

Lamb Kofta

### VEGETARIAN CURRIES

Malai Kofta - Potato / Cottage Cheese

Dal Makhani - Black Lentil

### RICE AND BREAD

Chicken Biryani

Naan - Garlic, Cheese, Masala

### CONDIMENTS

Avocado Corn Raita, Mint Chutney, Lime Pickle, Mango Pickle, Ghee, Tomato Kasundi, Masala Pappadums

## ROAST SECTION

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Roasted Peking Duck

Crispy Pork Belly

Spit Roasted Free Range Garlic and Herb Rubbed Turkey

Smokey Pork Ribs

Roasted Wagyu Beef

Grilled Chorizo

### SAUCES AND CONDIMENTS

Bourbon, Roasted Onion Beef Jus, Cranberry Sauce, Turkey Jus, Béarnaise, Tasmanian Horseradish

Yorkshire Pudding, Seeded Dijon, English Mustard and Smoked Tomato Chutney, HP Sauce, Tabasco

Chilli Sauce, Ginger Relish

## WOOD FIRED BREADS

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Selection of Wood-Fired Breads

# EPICUREAN

## DESSERT CUBE

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Individual

Yuzu and Passionfruit Tarts

Tangy Lime and Raspberry Bars

Chocolate, Caramel and Coffee Mousse

## LUXURY SLAB AND LONG CAKES

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Chocolate Mousse, Orange Curd, Grand Marnier, Brownie

Pistachio Cream, Apricot Jel, Hazelnut Daquoise

Tahitian Vanilla Mousse, Dark Cherry Glaze, Feuilletine Base

## ROUND CAKES

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Chocolate and Raspberry Crunch

Yoghurt Mousse with Lychee and Boysenberry

Salted Caramel with Cinnamon Apple

Strawberry and Champagne Cake

## IN GLASSES OR RECEPTACLE

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Mango Cream, Lime Streusel, Compressed Mango

Mulled Fruits with Bay Spiced Custard

Almond Pannacotta, Tropical Fruit Glaze

Strawberries and Cream

Chocolate Truffle Mousse

## HOT DESSERTS

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Fruits of the Forest Crumble

Chocolate Fondant

## ON DISPLAY

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Chocolate Fountain

House Baked Cookies

Assorted Mini Chocolate Cones

Dessert Pops on Sticks

Macarons

Dark and White Chocolate Barks

Chocolate Fountain

6 Ice Creams plus Toppings - Hot and Cold Sweet Sauces