



Epicure Take Home

An Epicure Take Home Menu — available Thursday 15 & 22 October 2026

HOT MEALS

Sriracha-Soy Salmon Poke Bowl DF · NF

\$12.00

Oven-roasted salmon, rice, pickled red cabbage, wakame, edamame, avocado, sriracha-soy dressing — served cold, not reheated

Contains fish, soy, gluten (soy sauce), sesame, egg (dressing)

Jo's Indonesian Beef Rendang (mild) GF · DF

\$14.00

Slow-braised beef, coconut rice, plenty of sauce, mild aromatic spice with candlenuts

Contains nuts

Creamy Chicken Penne NF

\$16.00

Chicken breast, broccoli, spinach, bacon, parmesan, sage & garlic (contains gluten, dairy)

SHAREABLE

Asparagus, Leek & Gruyère Quiche — Whole Tart V

\$30.00

A shareable 22cm quiche, serves 4, with a roasted pumpkin, baby carrot, rocket & walnut salad — dressing packed separately

Contains gluten, dairy, egg, nuts

DESSERTS

Basque Cheesecake with Cherry Compote & Almond Praline V · GF

\$8.00

Individual slice, burnt-top Basque style (contains dairy, egg, nuts)

Tags: V Vegetarian VGN Vegan GF Gluten Free DF Dairy Free NF Nut Free

All dishes are prepared in a kitchen that also handles nuts, egg, gluten, dairy, fish, soy and sesame — please contact us about any allergy before ordering.

Please be advised that we cannot accept any tips from our customers. If you'd like to leave some feedback, please scan the QR code with your smart phone and let us know what you enjoyed about your Epicure Take Home meal, or where you feel we could make some improvements.

