

# STATE LIBRARY OF SOUTH AUSTRALIA

## Introduction

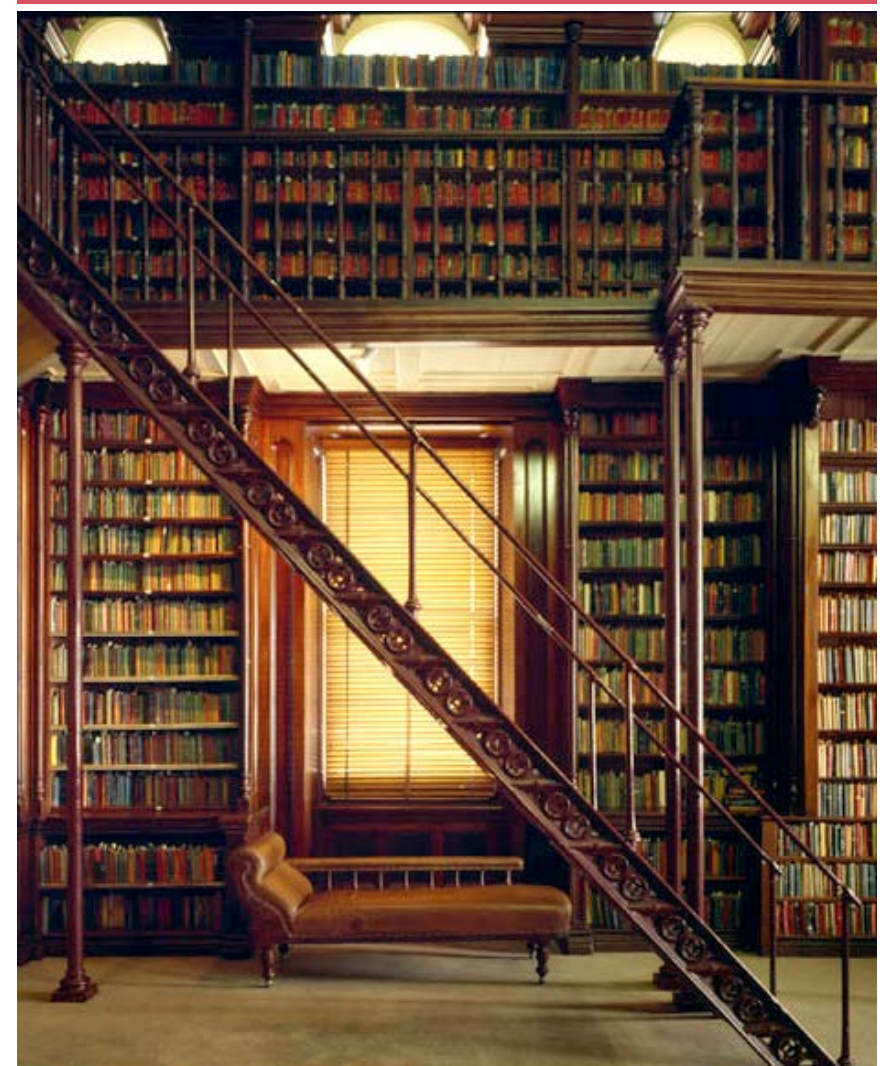
EPICURE invites you to host your event in the heart of Adelaide's cultural precinct.

Step into a treasure trove of fine art, spectacular contemporary and historical architectural spaces, and the richly atmospheric embrace of one of the best heritage collections in Australia. The State Library of South Australia is one of Adelaide's premier heritage venues and provides unique event spaces within a world of books.

Feast on an award-winning EPICURE experience. Enjoy a sumptuous meal in the rich splendour of the Mortlock Chamber, an exquisite backdrop for gala events, long table dinners and large cocktail gatherings.

Immerse your guests in the extraordinary heritage of the stately Institute Building. Here you'll find the historic Circulating Library, perfect for intimate functions including board dinners and small cocktail parties.

Host your event against a sophisticated backdrop of culture, art and history.



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[HOME](#)

[EVENT SPACES](#)

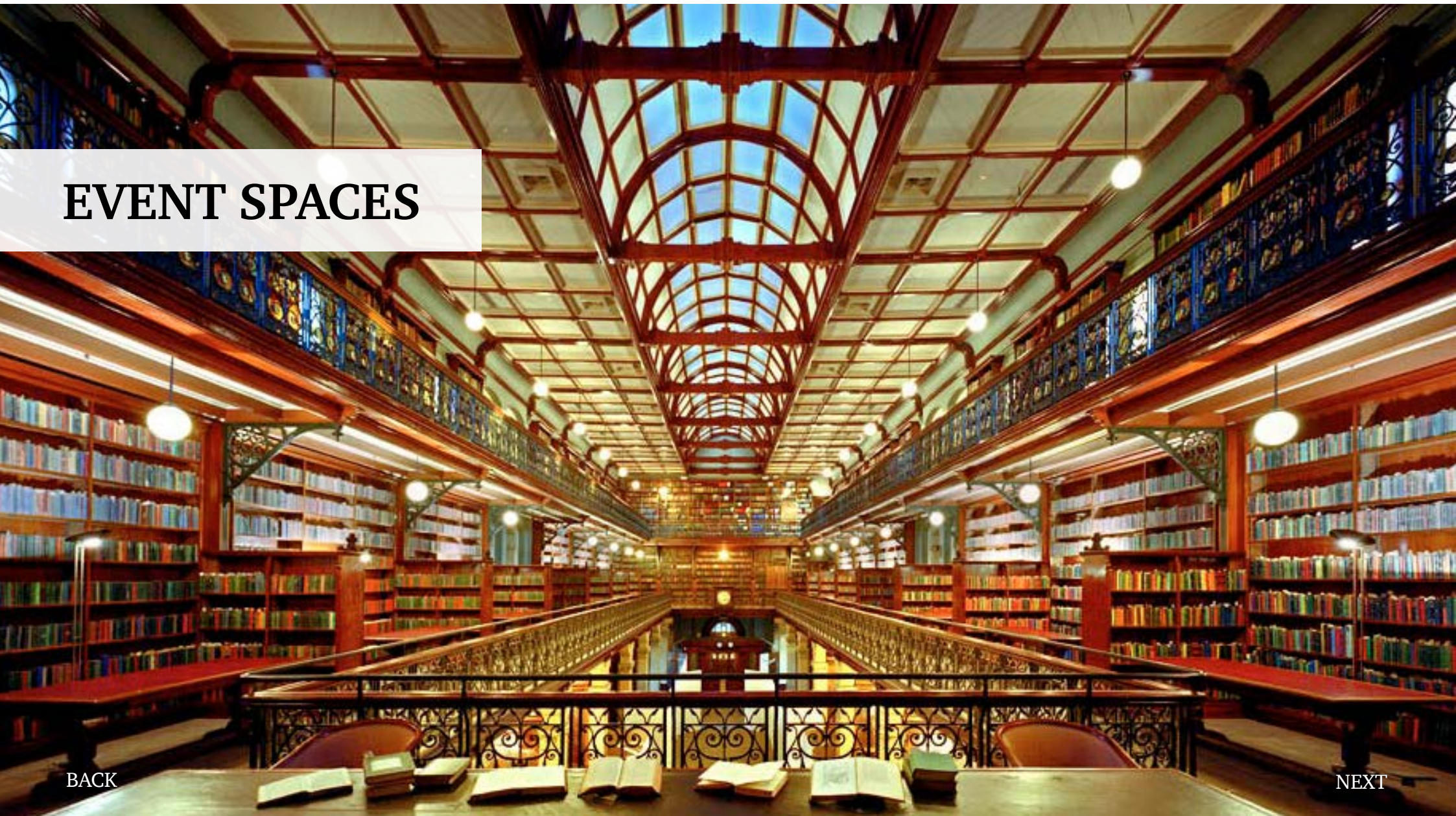
[SAMPLE MENU](#)

[GALLERY](#)

[ABOUT EPICURE](#)

[CONTACT](#)

# EVENT SPACES



[BACK](#)

[NEXT](#)

# Mortlock Chamber

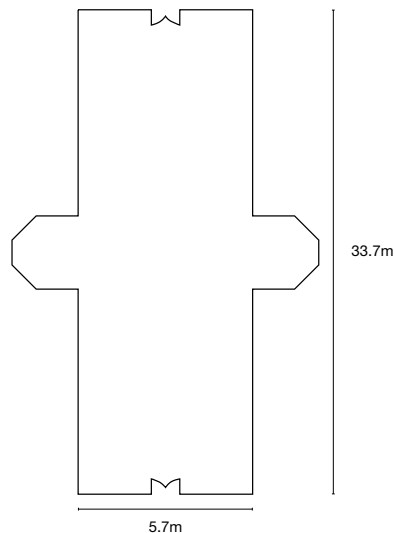
Historically important, the iconic Mortlock Chamber is one of Adelaide's signature locations. A superb example of late Victorian architecture, the spectacular interior embraces two soaring levels. A rich, book-lined first floor gallery overlooks the magnificent main chamber.

Showcasing exhibitions displaying the rich heritage of South Australia, this is a venue with unforgettable impact.

The Mortlock Chamber is ideal for larger functions, such as formal dinners, wedding receptions, cocktail parties and product launches.

**Capacity:**

Banquet	200
Cocktail	300
1st Floor Gallery	75



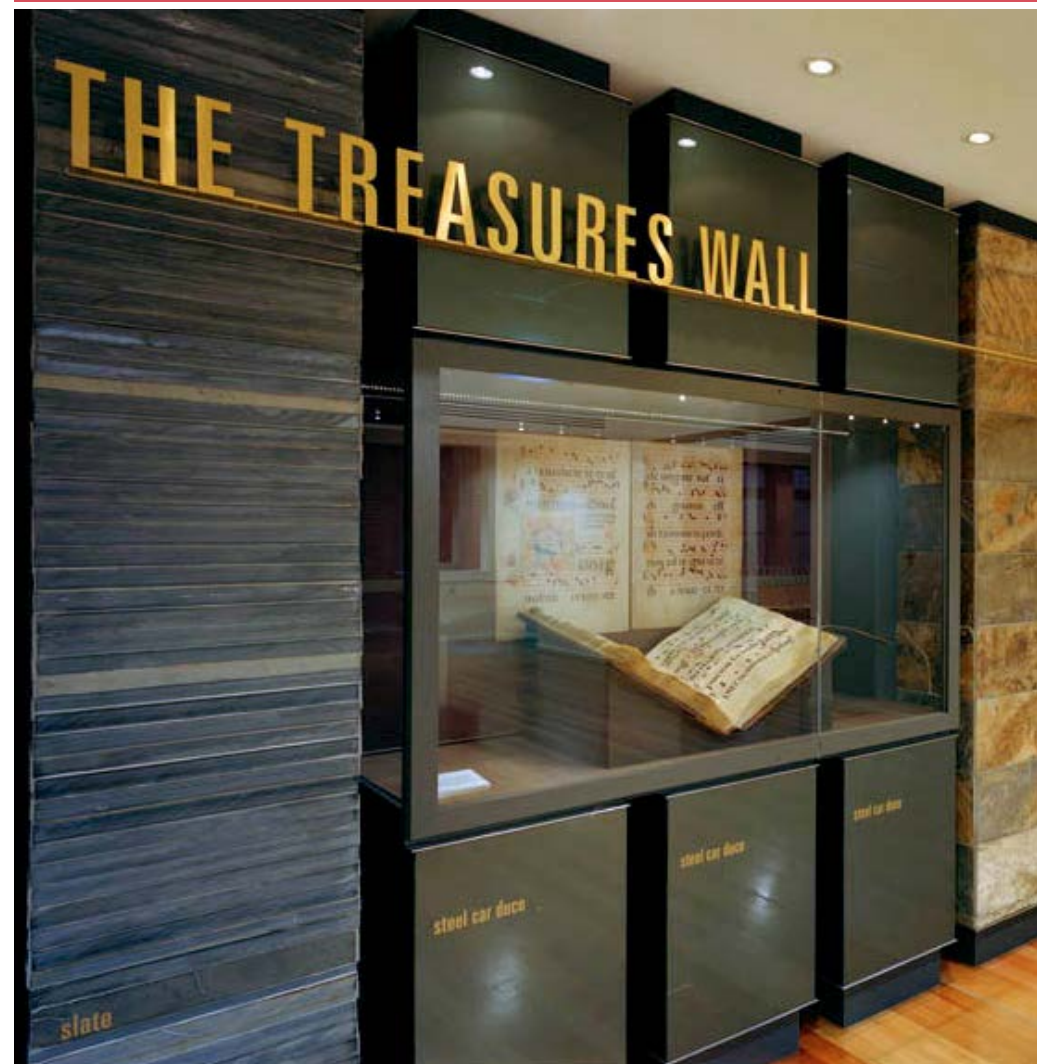
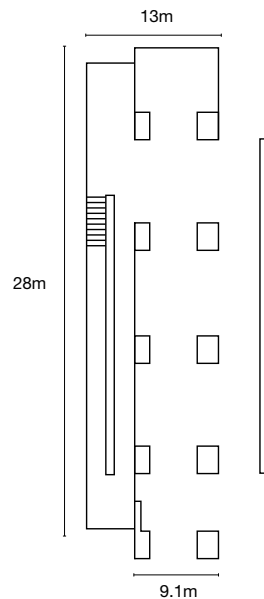
# Treasures Wall

The centrepiece of the modern, spacious Spence Wing, the Treasures Wall presents a cornucopia of jewels from the State Library’s collections and overlooks the stunning Glass Entry Foyer.

The splendid Ernabella Rugs, designed by indigenous artists, and the 24 metre showcase of library treasures provide a special presence in this dramatic and impressive space—perfect for cocktail parties or product launches.

**Capacity:**

Cocktail                      200

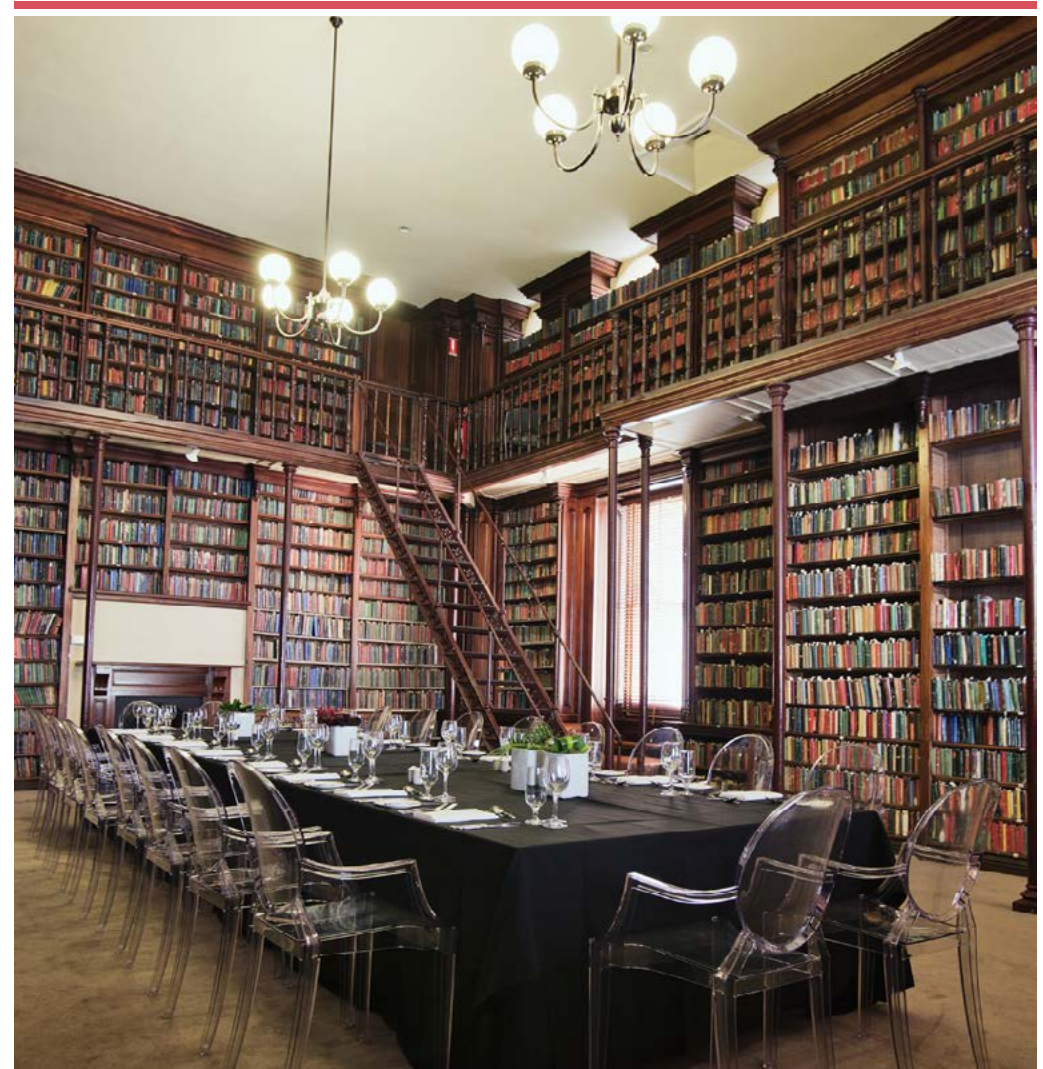
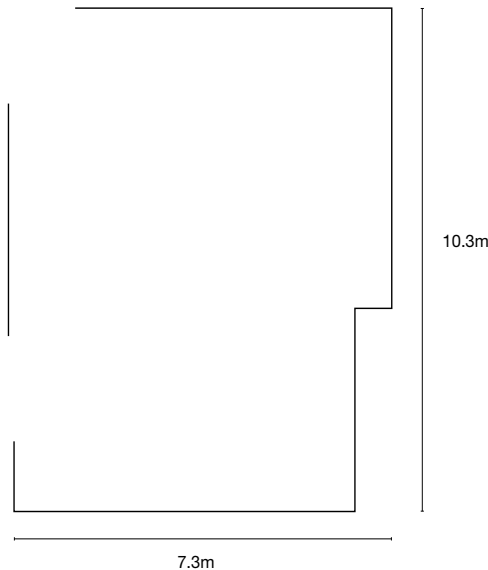


# Circulating Library

To step into the gracious atmosphere of the Circulating Library is to be enveloped with old world charm, to immerse yourself in the warmth and character of a world of books. Fronting onto the North Terrace boulevard, with an enchanting decorative balcony, this exclusive space embodies the historical integrity of the State Library and is ideal for small cocktail parties and intimate dinners.

**Capacity:**

Banquet	30
Cocktail	70





Large room suitable for large functions

SPACE	EVENT TYPES	CAPACITY		
		Cocktail	Banquet	Long Table
Mortlock Chamber	<ul style="list-style-type: none"> <li>Cocktail functions</li> <li>Long table dinners</li> <li>Gala dinners</li> <li>Product launches</li> <li>Wedding ceremonies &amp; receptions</li> </ul>	300	200	100
Treasures Wall	<ul style="list-style-type: none"> <li>Cocktail functions</li> <li>Product launches</li> </ul>	200	N/A	N/A

More intimate space perfect for meetings

SPACE	EVENT TYPES	CAPACITY		
		Cocktail	Banquet	Long Table
Circulating Library	<ul style="list-style-type: none"> <li>Cocktail functions</li> <li>Long table functions</li> <li>Board functions</li> <li>Wedding ceremonies &amp; receptions</li> </ul>	70	30	22

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[HOME](#)

[EVENT SPACES](#)

[SAMPLE MENU](#)

[GALLERY](#)

[ABOUT EPICURE](#)

[CONTACT](#)

# SAMPLE MENU



[BACK](#)

[NEXT](#)



# Sample Menu

## Dinner

The following menu is a sample selection of the seasonal dinner menu at the State Library of South Australia.

### Canapés

chef's selection of hot & cold canapés served with pre-dinner drinks

### Entrées

please select one

additional alternating course \$5 per person

#### from the sea

##### confit petuna ocean trout

shaved daikon & wakami salad, poached nashi pear, dashi jelly, ponzu gel, wasabi wafer (gfp) (nfp)

##### caramelised hervey bay scallop

hahndorf black pudding crumbs, jerusalem artichokes, snowpea tendrils, apple syrup (gfp) (nfp)

##### seafood tasting plate

sashimi yellow fin tuna, japanese salsa verde (gfp) (nfp)

semillion poached spencer gulf king prawn, pickled cucumber (nfp)

hervey bay scallop, cauliflower cream, sherry caramel & black pepper oil (nfp)

##### harissa grilled venus bay king prawns

saffron potato & pancetta salad, pea puree, fennel salad (gfp)

#### from the farm

##### barossa valley guinea fowl & mushroom terrine

pome fruit chutney, pomegranate vincotto, grape mustard puff pastry crisp (nfp)

##### tea smoked wimmera duck

roasted & marinated winter roots, chestnut puree, orange ginger caramel glaze (gfp)

##### sticky beef short rib

ginger, mandarin & snowpea sprout salad, coconut jelly, five nut chilli cinnamon crumble (gfp)

##### pressed chocolate & chilli glazed high country pork belly

citrus, red onion & cucumber salad (gfp) (nfp)

#### from the field

##### parsnip panna cotta

warm salad of roasted winter vegetables, wild mushroom velouté, white truffle oil (v) (gfp) (nfp)

##### baked heidi gruyere, leek & chestnut tart

shaved fennel, orange, mint & walnut salad, beetroot puree, cinnamon dressing (v)

##### tasting plate

##### honey lemon marinated spencer gulf king prawn

barossa valley chorizo sausage, saffron yoghurt (nfp)

##### free range chicken & tarragon pie

pea & verjuice puree, coopers stout jus, house made ketchup (nfp)

##### demi-tasse of celeriac & apple soup

brioche crumbs, apple & rosemary spiced chips (v)

# Sample Menu

## Mains

*please select one or two items – served alternately*

### from the sea

#### seared farmed saltwater barramundi

warm salad of pickled cabbage, celery, rhubarb & pink grapefruit, crushed baby new potatoes, classic vinaigrette dressing (gfp) (nfp)

#### sesame crusted petuna ocean trout

braised choy sum, soba noodle cake, daikon salsa, dashi broth (gfp) (nfp)

#### oven baked tasmanian salmon

potato puree, mount zero lentils, shallots, peas, barossa pancetta & celery leaves (gfp) (nfp)

### from the farm

#### rolled & carved sirloin of limestone coast beef

parsnip mash, sauté of wild rocket & field mushrooms, root vegetables, watercress emulsion (gfp) (nfp)

#### murray lands' beef

braised oxtail & roasted fillet, horseradish creamed potato, barossa kaiser fleisch & shallot ragout, brussels sprout leaves, shiraz jus (gfp) (nfp)

#### braised neck & rack of fleurieu lamb

potato dauphinoise, roasted green beans, carrot & cumin galette, braising juices (nfp)

#### ras el hanout rubbed fleurieu lamb rump

chick-pea, haloumi, swiss chard, smoked saffron braise, honey & preserved lemon glazed sweet potato wedges (gfp) (nfp)

#### boned & rolled lilydale free range chicken

silverbeet, chestnut & pear stuffing, potato sage gratin, broccolini stems, pan juices

#### confit free range chicken maryland

red cabbage & muscatel braise, parsnip fondant, zucchini ribbons & light thyme jus (gfp) (nfp)

#### szechuan pepper spiced pork belly

sticky rice cake, asian slaw, soy mandarin bok choy, sweet & sour baby onions, five spiced crackle (gfp) (nfp)

#### seared wimmera duck breast

witlof tart, celeriac & apple puree, bubble 'n' squeak, toasted hazelnuts, rosemary & maple jus

### from the field

#### adelaide field mushroom risotto

verjuice, young minted peas, sticky beetroot, woodside goats' curd, parmesan & chive crisps, truffle oil (v) (gfp)

#### oven baked rotolo of hindmarsh valley feta & caramelised red onion

minted snowpea salad, roasted butternut pumpkin, lemon & mustard puree (v) (nfp)

### Bread, shared at the table

#### freshly baked ciabatta rolls

cultured australian butter, murray river salt

# Sample Menu

## Dessert & Cheese

*please select one*

additional alternating course \$5 per person

### flourless chocolate, chestnut & cognac truffle cake

citrus & thyme syrup, hindmarsh valley double cream, candied beetroot, baby mint (gfp)

### baked quince, lime & black pepper crumble

rhubarb jelly, elderflower custard pudding, pistachio dust

### individual tiramisu

amaretto soaked savoiardi fingers, whipped vanilla pod mascarpone, fair trade coffee & mint syrup drizzle

### saffron poached pear

honey & almond sponge, rosemary cream, amaretti crumbs

### red wine brulee

muscat marshmallow, brandy & truffle infused muscatels, muscovado brioche wafer (nfp)

### peanut butter fondant

cranberry granola, cocoa crème fraiche, strawberry 'jam'

### chocolate plate

liquorice bitter chocolate tart, dehydrated pernod & orange curd (nfp)

white chocolate & pistachio fudge, chocolate crumbs (gfp)

milk chocolate cold set custard, mandarin coulis, lavender jelly (gfp) (nfp)

## mini dessert selection

saffron poached pear, honey & almond sponge, rosemary cream, amaretti crumbs

liquorice bitter chocolate tart, dehydrated pernod & orange curd (nfp)

meringue roulade, lemon & lime coulis, vanilla spiced kiwifruit, lime

syrup, adelaide hills double cream (gfp)

## fine australian cheese

shared plate, selected weekly, muscatels, local quince paste, pistachio & walnut brittle, fruit paint, crackers & lavosh

## to finish

### coffee & tea

fair trade plunger coffee, tea selection & house made truffles

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HOME

EVENT SPACES

SAMPLE MENU

GALLERY

ABOUT EPICURE

CONTACT

# GALLERY



BACK

NEXT

CONNECT WITH US

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HOME

EVENT SPACES

SAMPLE MENU

GALLERY

ABOUT EPICURE

CONTACT



BACK

NEXT

CONNECT WITH US

EPICURE at State Library of South Australia  
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HOME

EVENT SPACES

SAMPLE MENU

GALLERY

ABOUT EPICURE

CONTACT



BACK

NEXT

*EPICURE Philosophy*

## A unique philosophy for the good life

Favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce.

It's a food philosophy that we feel very strongly about. It goes to the heart of the epicurean philosophy – creating happiness through good food, good wine, good friends – in a way that does no harm.

This approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

We use free-range poultry and free-range small goods wherever possible, and we never use cage-reared eggs. All seafood is Australian, farmed or wild.

Our philosophy also extends to the sourcing of specialty local dry goods such as nuts, grains, and vinegars, as well as local mineral water, 100% Australian orange juice and a fair trade coffee blend. This approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best.

So whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

Our chefs combine this ethical approach with their great passion and extensive experience. They draw inspiration from food trends from around the world and bring this to all of their dishes.

Good food with an ethical approach, not only creates a great event; it's a key ingredient in the good life.



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HOME

EVENT SPACES

SAMPLE MENU

GALLERY

ABOUT EPICURE

CONTACT

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