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.
EVENT SPACES
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

<table>
<thead>
<tr>
<th>SPACE</th>
<th>EVENT TYPES</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mortlock Chamber</td>
<td>• Cocktail functions</td>
<td>300</td>
</tr>
<tr>
<td></td>
<td>• Long table dinners</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>• Gala dinners</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td>• Product launches</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Wedding ceremonies &amp; receptions</td>
<td></td>
</tr>
<tr>
<td>Treasures Wall</td>
<td>• Cocktail functions</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>• Product launches</td>
<td></td>
</tr>
</tbody>
</table>

More intimate space perfect for meetings

<table>
<thead>
<tr>
<th>SPACE</th>
<th>EVENT TYPES</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Circulating Library</td>
<td>• Cocktail functions</td>
<td>70</td>
</tr>
<tr>
<td></td>
<td>• Long table functions</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>• Board functions</td>
<td>22</td>
</tr>
<tr>
<td></td>
<td>• Wedding ceremonies &amp; receptions</td>
<td></td>
</tr>
</tbody>
</table>
SAMPLE MENU
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 articokes, 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
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, 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

konfit free range chicken maryland
red cabbage & muscadel 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 muscats, muscovado brioche wafer (nfp)

peanut butter fondant
cranberry granola, cocoa creme 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, muscats, local quince paste, pistachio & walnut brittle, fruit paint, crackers & lavosh

to finish

coffee & tea
fair trade plunger coffee, tea selection & house made truffles
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.
Contact

Melissa Reilly
SALES MANAGER
melissa.reilly@epicure.com.au
+61 (08) 8132 5904

events.sa@epicure.com.au
+61 (08) 8207 7373

State Library of South Australia
North Terrace
Adelaide SA 5000