



EPICURE
Seasonal Menus
Spring / Summer 2011-2012

A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

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 smallgoods 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.

menu key

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gfp) gluten-free product*

(nfp) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

special requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

note

due to the seasonal nature of this menu, some items may not always be available.

while we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Dinner Menu



two course	78.5
three course	95.5

canapés

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

entrées

please select one

additional item – served alternating

5

from the sea

hervey bay scallop dumpling

seared tuna – cucumber spaghetti – yuzu dressing – baby coriander

bass straight baby snapper fillet

spencer gulf prawn mousse – sautéed zucchini, potato, eggplant & carrot – yellow pepper essence – petite herbs (gfp)

baked western port bay whiting fillet

green grapes – peas & broad beans – chervil – yarra valley persian feta – nectarine vinaigrette (gfp)

from the farm

smoked free range ham hock terrine

pistachio & parsley – pea jelly – carrot & cardamom puree – lambs lettuce & mustard cress – baguette crisps

szechuan peppered roast wimmera duck

lychee, green mango, coriander & mint salad – black vinegar dressing – crisp lotus root

boned & roasted bendigo quail

witlof, avocado & grapefruit salad – hazelnuts & pepper crumbs – yellingbo gold extra virgin olive oil (gfp)

honey roasted chicken breast

steamed kipfler potatoes – kalamata olives – crisp green beans – cherry tomato – pickled red onion – lilliput capers – fried quail egg (gfp)

coconut braised limestone coast beef rib

thai flavours – watercress – coriander – purple basil – ginger crisps

rosemary smoked lamb rack

sweet corn & avocado salad - roasted artichoke cream (gfp)

from the field

koo wee rup asparagus puff pastry tart

meredith goat's cheese – braised leek - endive & toasted walnut salad – vincotto drizzle (v)

mains

please select one

additional item – served alternating

5

from the sea

wild caught blue eye wrapped in thin crisp bread

nicola potato, gherkin & lilliput caper salad – asparagus – lime aioli – lemon foam – crisp queenscliff calamari

seared tasmanian salmon

meredith goat's cheese & chive mash – olive & basil butter – trussed cherry tomato (gfp)

from the farm

lemon butter roasted free range chicken breast

eggplant parmigiana – avocado, red onion, tomato & chive salsa – crisp prosciutto (gfp)

limestone coast beef two ways

chilli & fennel seed crusted fillet – cola slow roasted rib – fennel pernod puree – pickled daikon, cucumber & red onion – beef jus

murray valley lamb

roasted two point rack – braised shank tortellino – koo wee rup asparagus – roasted garlic mash – kipfler potato chips – shiraz jus

boned & rolled free range chicken

tomato, ciabatta & basil stuffing – pan fried zucchini – parsnip polenta – manzanilla olive jus

high country pork

roasted pancetta wrapped fillet – slow roasted belly – honey glaze – artichoke puree – baby carrots – confit leek – light jus (gfp)

orange glazed wimmera duck breast

confit duck & shitake mushroom raviolo – steamed broccolini – fragrant duck sauce

limestone coast beef 'wellington'

mushroom duxelles – turned potato & zucchini – caramelised baby onion – beetroot & tabasco jus

northern river veal cutlet

polenta crusted - sweet corn & leek puree – broccolini – veal sauce (gfp)

from the field

yellingbo confit field mushroom

braised bondi lentils – potato skordalia – roasted baby carrots – beetroot reduction – parsley oil – baby herbs (v) (gfp)

bread & salad, shared at the table

leaf salad

cucumber – cherry tomatoes – herb shoots – apple balsamic – extra virgin olive oil (v) (gfp)

freshly baked sourdough rolls

cultured australian butter – murray river salt

dessert & cheese

please select one

additional item – served alternating

5

pineapple, coconut & lime tart

malibu infused meringue – pure cream – baby lemon balm

vanilla bean panna cotta

spiced strawberries – chocolate shavings – almond biscuit

golden syrup crème caramel

kaffir lime poached peach – lemon yoghurt sorbet

blueberry & white chocolate semifreddo

almond praline - blueberry sauce - toasted almond crumbs – basil shoots

gin & lemon pavlova roulade

bombay sapphire gin – lemon curd – vanilla spiced lychees – clotted cream

soft centred milk chocolate & raspberry pudding

wild fig, honey & pistachio ice cream – raspberry crumbs – mint

apricot trio

apricot cheesecake – apricot tarte tatin – mascarpone mousse – honeycomb – apricot coulis – basil shoots

red hill strawberry crostata

cashew crumble – strawberry, orange compote – hazelnut frangipane – yoghurt sorbet – pink moscato jelly

fine victorian cheese

selected weekly – cabernet paste – dried muscatels – fresh strawberries – candied walnuts – lavosh – house made oat biscuits

to finish

coffee & tea

genovese organic fair trade coffee – tea drop tea selection – chocolates by kennedy & wilson of the yarra valley

meat & poultry

high country pork is barn raised and the pigs are free to roam within a eco shelters that are designed to keep them clean and healthy. although they do not have access to an outdoor range, animals in this system can move around freely while benefiting from protection from predators, cold winters and the harsh australian sun. we do not use any cage reared pork on any of our menus.

free-range chicken is our preference at EPICURE. we source the best local free range chicken which both supports local producers and means the chickens are **reared in the most humane way possible**, living as nature intended.

our **smallgoods and cured meats** are exclusively made for us by a local italian family business in carlton. they exclusively use free range pork for our products, cured in the traditional italian way without the use of moisture, artificial enhancers or humidity controls.

fish & seafood

spencer gulf & west coast prawn fisheries pride themselves on being at the forefront of fisheries management in australia and have set a benchmark in achieving an **ecologically sustainable industry**, adopted as a role model not only in australian state and national fisheries, but internationally as well.

yarra valley salmon specialises in producing farmed salmon grown using the pristine waters of the rubicon river one hour from melbourne. experts claim this salmon is the closest in appearance and flavour to a wild atlantic salmon due to the cleanliness of the water and the fact that the fish are constantly swimming against the flow of the river.

yarra valley salmon caviar is highest quality salmon roe produced in australia. the farmed fish are gently milked in the most humane way before being released back into the water.

we use only **australian seafood** on our menus, ordered in fresh from the footscray market daily. australian fisheries are administered according to the principles of **ecologically sustainable development** (esd) and australia is a world leader in sustainable fisheries management both wild caught and aquaculture systems.

aquaculture refers to raising fish, prawns, oysters, and other marine or freshwater foods under controlled conditions in water, either in ponds on shore or contained in net cages located in bays or in the open ocean.

eggs

green eggs are produced in the most humane way. freshness and quality are the most important things, along with the happiness and welfare of the hens and environmental sustainability. the eggs are handled with extreme care and are delivered direct from green eggs **within 48 hours** of being laid.

we choose not to use **cage reared eggs** in any part of our business, it is incredibly inhumane. they are caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis from intensive confinement known as caged layer fatigue. calcium depleted, millions of hens become paralysed and die of hunger and thirst inches from their food and water.

dairy

shaw river buffalo mozzarella is australia's only water buffalo farm house dairy and is located along side the shaw river near the small coastal town of yambuk in victoria's southwest. the cows are milked daily with an average milk production of 8 litres per cow. the milk is porcelain white and has a smooth sweet taste. it contains twice the milk solids of cow's milk, about 30% more calcium and has high levels of antioxidants. we use shaw river buffalo mozzarella as preference over any other local product.

tatura butter is an excellent victorian produced butter. tatura milk was established in 1907 and is located at tatura 20km west of shepparton. tatura is supplied by approximately 330 local dairy farms and majority of the supplying farms are located within a 30km radius of the factory.

meredith dairy is a small specialist farmhouse dairy situated half way between ballarat and geelong in victoria. all meredith cheeses are hand made using french farmhouse methods and mostly french derived cultures. we use meredith cheeses throughout our menus because of their unique in flavour, texture, appearance and aroma and are truly world class.

tarago river cheese company is located high on a hill looking down on the beautiful tarago river and reservoir in victoria's gippsland, just over an hour from melbourne. a family owned and run company; it is a joint venture between the jensen and johnson families. we choose tarago cheese because of its superior consistent quality the traditional processes.

yarra valley dairy is a small family business started by mary and leo mooney in 1995 on their dairy farm in one of the most picturesque wine regions of australia. the property carries 200 top quality cattle. they are milked in a herringbone milking shed twice daily, in early morning and late afternoon, after which they are led to a fresh pasture to feed overnight. the milk is run from the milking shed directly to the cheese factory. non animal rennet is used and is vegetarian and gm free.

olives

yellingbo is melbourne's closest olive oil producer, a family operated business from three bridges farm, a small family run estate. the award-winning **yellingbo gold extra virgin olive oil** is made using only traditional methods from the first cold pressing of handpicked olives.

mount zero olive grove, a family owned business, is one of the oldest olive groves in australia with a total of 6000 spanish manzanilla and gordal olive trees. mount zero olives is a located three hours west of melbourne, on the northern edge of the grampians national park. their success is due to an uncompromising commitment to sustainable organic/biodynamic agriculture.

beverages

daylesford and hepburn mineral springs co. hepburn springs is a resort town located in the middle of the largest concentration of mineral springs in victoria and is 48 km northeast of ballarat. the spring water comes to the surface under great pressure, forced through granite fissures collecting minerals on its way through.

the full **hepburn springs mineral water** product range is organic, their bottles are locally produced and beginning this year use wind energy for all their electricity.

at EPICURE we only use genovese organic fair trade coffee. fair trade certification promotes healthier working conditions for all aspects of farming and production as a large proportion of the world's coffee is produced in underprivileged countries. buying direct from the growers at a higher price than standard ensures growers a guaranteed a minimum fair price for their coffee.