



ZINC | SEASONAL MENUS
FED 50 | 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.

four courses

159

canapés, entrée, alternating main & dessert with tea, coffee & valrhona guanaja chocolates including beverage package one duration of five hours

canapés

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

pre entrée (additional)

7.5

please select five items – shared at the table price per person

vegetarian items

- * hummus & baba ghanoush with flat bread
- * char-grilled vegetables
- * tomato & basil bruschetta
- * zucchini & haloumi fritters with greek yoghurt
- * arancini
- * marinated olives
- * frittata
- * tarrago fetta cheese
- * felafal

meat items

- * prosciutto
- * fennel seed salami
- * pan fried chorizo sausage

seafood items

- * char-grilled marinated octopus
- * salt cod croquettes with red peppers & aioli

pasta (additional)

17

please select one item price per person

wild forest mushroom & alba ricotta lasagne with handmade spinach pasta, shaw river annie baxter pecorino style cheese, mushroom ragout, nettles & parsley (v)

orecchiette pasta with braised northern rivers veal, peas & parmesan, folded with rich veal sauce & chopped parsley

fresh napoli sauce, roasted istra pancetta, mount zero manzanilla olives & broccoli, tossed with fusilli pasta

rotolo - house made pasta roulade filled with spinach ricotta & porcini mushroom ragout sauced with brown butter & crisp fried sage (v)

tender porcini & potato gnocchi with garden peas, baby spinach, toasted almonds, beurre noisette & lemon (v)

entrée

please select one item

from the sea

zinc plate

please select four items

- * deep fried salt & pepper westernport calamari
- * huon smoked salmon, crème fraiche & lemon paté
- * peppered bermagui yellow fin tuna with fine caponata
- * spencer gulf prawn with sautéed peppers & candied black olives
- * tasmanian oyster with spring onion & ginger relish
- * seared hervey bay scallop with caramelised white onion puree & tomato concassé

port lincoln kingfish gravlax

vodka, orange & beetroot cure, roasted hazelnuts, fresh baby herbs & crunchy toasted brioche

seared tasmanian salmon niçoise salad

handpicked green beans, slow roasted cherry tomatoes, quail egg, mount zero kalamata olives & salsa verde (gfp)

house made blue swimmer crab & fennel tortellino

tomato & crab broth, finished with pernod, deep fried capers & chervil

from the farm

roasted bendigo quail with istra chorizo stuffing

wrapped in vine leaf & served on saffron labna with tomato & parsley couscous

limestone coast beef salad with chilli nahm jim

rocket sprouts, watercress & heirloom cherry tomatoes (gfp)

roasted free range chicken breast

shaw river buffalo mozzarella, roasted fresh peach, witlof, herb shoots, vanilla dressing & hand rolled grissini

murray valley lamb duo

roasted lamb cutlet & lamb & burghul 'kibbeh' served with tabouleh, carrot & cardamom puree, roasted fig, spiced goats curd & pomegranate sauce

from the field

handmade radicchio agnoloti

crisp zucchini flower, warm tomato, olive & basil dressing & shaved grana padano parmesan (v)

Saturday Wedding Menu



main

please select two items to be served alternately

from the sea

thai spiced wild caught blue eye

roasted spencer gulf king prawn with green mango, coriander, mint, bean shoot salad, rice noodle roll & spiced fish broth

roasted port lincoln kingfish

wilted spinach, white bean puree, crisp potato, smoked tomato fondue & red wine sauce (gfp)

crisp skinned ocean trout

colcannon potato, handpicked green beans, chive hollandaise & yarra valley salmon caviar (gfp)

from the farm

king valley eye fillet beef

prime beef fillet, char grilled on cherry tomato & red onion fondue with artichoke & truffle mash, potato crisps, salsa verde & truffled salt

limestone coast beef duo

cola braised rib served with pickled daikon, red onion, lychee & cucumber salad & toasted fennel & chilli roasted fillet served with fennel & pernod puree, steamed asparagus & potato gratin (gfp)

roasted murray valley lamb rack

seeded mustard & honey marinade, roasted baby root vegetables, caramelised shallots & rich red wine jus (gfp)

pan fried baby chicken

lime & tarragon butter stuffing, buckwheat polenta, green beans & riesling jus

roasted northern rivers veal rib eye

walnut & lemon crust, red & yellow peperonata & pan fried semolina gnocchi

high country pork rack

warm potato, caper & parsley salad, steamed broccolini, crispy crackling & red apple, raisin & white balsamic relish (gfp)

roasted free range chicken breast

red grape & lemon thyme stuffing, parsley mash, yarra valley persian feta & olive stuffed zucchini flower & chicken & virgin olive oil dressing (gfp)

from the field

confit field mushroom

braised bondi lentils, potato skordalia & reduced red wine syrup (v) (gfp)

salad

house salad mix of radicchio, baby cos & endive dressed with aged balsamic & yellingbo gold extra virgin olive oil (v) (gfp)

bread

freshly baked sourdough loaf served with australian cultured butter & murray river salt

dessert & cheese

please select one item

dolce italiano – babà al rum ‘affogato’

traditional yeast cake soaked in rum & vanilla syrup with apricot, vanilla bean ice cream & a shot of mount gay rum (or espresso coffee) poured at the table (v)

chocolate marquise

feuilletine base & chocolate ganache, black peppercorn & cinnamon spiced strawberries & roast almond ice cream (v)

classic crème brulee

toasted gingerbread & nectarine & fresh berry compote (v)

passionfruit semi freddo

kaffir lime spiced mango raspberry & red papaya, cashew praline & valrohna chocolate tuile (v) (gfp)

panna cotta

chilli infused strawberry granita, cypriot mahalepi cubes, fresh berries, mint & crostoli twist (v)

chocolate & raspberry pudding

soft centred, raspberry sauce, chocolate crisps & certified organic vanilla bean ice cream (v)

zinc cheese plate

local cheeses by country artisan producers, burnt fig jam, dried muscatels, crackers & lavosch (v)

mini desserts - shared at the table or handed around

please select three items

- * passionfruit curd tart, blueberries & double cream (v)
- * sicilian doughnut filled with custard & black cherry jam (v)
- * mini crème brulee with raw sugar caramel (v) (gfp)
- * raspberry sorbet & white chocolate truffle rolled in pink sugar (v) (gfp)
- * lime panna cotta, frangelico & crisp hazelnut biscotti (v)

to finish

genovese organic fair trade coffee and a selection of tea drop teas with valrhona guanaja chocolates

other good things

3.6

price per person

a selection of miniature house made petit fours tailored by our chefs to compliment your meal

beverage package one

duration of up to five hours

sparkling

morgans bay sparkling cuvee

south eastern australia

white wine

please select one

penfolds private release chardonnay

angel cove marlborough sauvignon blanc

south australia

new zealand

red wine

please select one

valley of the giants classic red

penfolds private release shiraz cabernet

south western australia

south australia

accompanied by

carlton draught & carlton light beer

fresh orange juice made from australian oranges (no concentrate)

hepburn springs mineral water

soft drinks

(beverage upgrades are available at an additional cost)

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 EPIASURE 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.