

# A Unique Philosophy For the Good Life

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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.

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## menu key

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

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## 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.

# Cocktail Party



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duration	items	price plus beverages
1 hour	select 6 canapés	
2 hours	select 9 canapés or 7 canapés and 1 grazing dish	
3 hours	select 10 canapés and 1 grazing dish	
4 hours	select 10 canapés, 2 grazing dishes and 1 sweet item	
5 hours	select 12 canapés, 3 grazing dishes and 2 sweet items	

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## cold canapés

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### *from the sea*

#### **poached spencer gulf prawn**

semi dried tomato & finger lime dressing, buckwheat blini

#### **lightly cured ocean trout**

macadamia dukkah, rosella gel, coriander

#### **seared yellow fin tuna loin**

passionfruit, radish & szechuan pepper

#### **tasmanian 'red gum' salmon cannelloni**

lilliput capers, lemon, chive, brioche toast

### *from the farm*

#### **char-grilled free range chicken breast**

avocado & tomato salsa, corn tortilla chip

#### **poached free-range chicken**

rhubarb, orange aioli, pistachio praline

#### **peking duck & vegetable crepé**

nuoc cham sauce

#### **roasted gippsland beef 'rollup'**

dried cherry, wasabi & micro coriander

#### **pepper berry seared lamb**

crisp potato roesti, beetroot & mint chutney

### *from the field*

#### **milawa brie gougères**

caramelised fig jam & thyme (v)

#### **tomato jelly & parmesan cube**

goat's cheese & basil (v)

# Cocktail Party

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## hot canapés

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### *from the sea*

**queensland spanner crab croquette**

sweet pea, watercress mayonnaise

**char grilled spencer gulf prawn tail**

lemon aspen, chervil & honey dressing

**qld barramundi burger**

tartare, mustard cress, white sesame roll

**port lincoln kingfish & tapioca cakes**

peanut dipping sauce

### *from the farm*

**mini free range chicken 'parma'**

mozzarella, roasted cherry tomatoes & basil

**venison & apple sausage roll**

apple & sultana relish

**bbq duck bao bun**

spiced plum & ginger sauce

**beef brisket & chorizo croquetas**

avocado & lime mayo

**bbq victorian salt bush lamb rib**

rosemary & lemon yoghurt

### *from the field*

**honey roasted pumpkin pie**

goat's cheese & hazelnut dukkha crumble (v)

**corn cob fritters**

roasted capsicum aioli (v)

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## grazing dishes

*these items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. dishes are served in little boxes, bowls or on small plates.*

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### served cold

#### **court bouillon poached tasmanian salmon**

fennel & herb salad, murray valley orange, watercress aioli

#### **roasted wimmera duck salad**

green tea noodle, enoki, chinese cress, nori & spring roll chip

#### **'mykanos' lamb salad**

char grilled lamb fillet, kalamata olive, vine tomato, feta crumble, zesty lemon dressing

#### **sake & soy soaked gippsland beef fillet**

mizuna, enoki, daikon, black sesame, mirin caramel

#### **braised leek, comté & chive soufflé**

green tomato relish, micro herb salad (v)

### served hot

#### **roasted barramundi fillet**

green mango, coriander, chilli, mint, macadamia & tamarind dressing

#### **truffle roasted chicken**

ancient grains, baby red cabbage, hazelnuts, lemon & honey vinaigrette

#### **yellow wimmera duck curry**

fragrant jasmine rice, crunchy thai salad

#### **braised gippsland beef**

olive oil poached baby beets, cardamom spiced carrot jam, horseradish & sprouts

#### **lemon & oregano grilled lamb cutlet**

olive polenta, tomato & zucchini caponata, saffron yoghurt

#### **victorian pork belly**

potato puree, crisp ham hock bon bon, apple compote

#### **woodside chevre & roasted pumpkin suppli**

butternut crème, spiced seeds, wild rocket, green tomato coulis (v)

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## sweet items

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#### **caramel chocolate spoons**

salted cashew praline

#### **goat's milk & yoghurt panna cotta**

poached rhubarb, mint & orange compote

#### **yuzu & mandarin meringue tarts**

zesty, lemon balm

#### **blackberry, pear & white chocolate crumble**

almond frangipane

#### **petit choux**

jelly & custard profiteroles

#### **flourless chocolate & hazelnut brownies**

chocolate gianduja icing

## live food stations

*these food station can be served in conjunction with your party food to create interaction between your guest. these unique menus are a great addition to add to your food & beverage selection.*

## destination mcg

*embrace melbourne's iconic venue with this selection of some MCG crowd favourites.*

meat pies, sausage rolls & pasties & tomato relish  
wagyu beef burger, gruyere, truffled mayonnaise  
battered fish bites, chips & aioli

## souvlaki bar

*assemble your souvlaki, meats from the 'yiros', tabouli, garlic yoghurt onto fresh mini pita bread.*

char roasted riverina lamb, rosemary & garlic rub  
victorian chicken, oregano & lemon marinated  
haloumi skewers, red onion, zucchini ribbons, cherry tomato, lemon infused olive oil (v)  
greek salad bar, condiments & pita bread

## english roast

*freshly slow roasted & carved meats, served with crusty bread, yorkshire puddings & gravy jugs.*

mustard rubbed beef sirloin  
leg of lamb, mint jelly  
parsnip, pumpkin, potato, carrot, rosemary salt (v)

## bombay curries

*be engulfed by the spicy aromas from our house-made curries, roti bread, relish's & raita.*

south indian style lamb curry, crisped curry leaf  
butter chicken, roasted cashews, coriander  
potato & spinach samosa, minted yoghurt sauce (v)

## tapas bar

*from earthenware dishes serving a range of tapas to ignite your palate and enliven taste buds.*

lamb rib & chicken wings, eggplant puree  
snapper croquettes & char-grilled baby octopus  
feta filled green olives & asparagus tortilla (v)

## hawkers market

*cane steamer baskets cooking a delicious selection of dumplings with traditional condiments.*

prawn & lemongrass dumpling  
pork & ginger dumpling  
mushigyoza, tofu & shimeji dumpling (v)

## street sweet

*join us in a tasting journey through some of the cities favourite cakes & sweets*

chilly chocolate ganache tarts  
macarons from our in-house patisserie  
amaretto cheese cakes  
flourless hazelnut brownies  
lemon meringue tarts

## 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.

**barn raised chicken** is our preference at EPICURE. we source the best local barn raised 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

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

**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.