

A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, & 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 barn raised poultry & free-range smallgoods wherever possible, & 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, & vinegars, as well as local mineral water, 100% australian orange juice & 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 & extensive experience. they draw inspiration from food trends from around the world & 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)

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.

amazing grazing

grazing style lunch of multiple entrée sized plates or bowls

a grazing style lunch of entrée sized small plates or bowls allowing guests to move & mingle while having the chance to experience a variety of delectable dishes.

on arrival

coffee & tea

lavazza qualità oro premium arabica coffee, tea drop tea selection

morning tea & afternoon tea

please select two items for morning tea & one for afternoon tea

sweet

freshly baked mini muffins

apple, cinnamon & walnut, chocolate, peanut & banana

rhubarb & strawberry frangipane

toasted almonds

viennoiserie selection

viennese style pastries, croissants & pain au chocolate

spiced pear & tonka yoghurt

pecan nut granola

doughnuts galore

variety of flavours & colours

bircher muesli

fresh seasonal fruit

apple crumble

rum soaked raisins & pecan nuts

house made cookies

chocolate chip & peanut, white chocolate & macadamia

fresh buttermilk scones

gippsland thick cream & jam

accompanied by

morning & afternoon coffee & tea

lavazza qualità oro premium arabica coffee, tea drop tea selection

savoury

croque monsieur croissant

smoked leg ham, gruyere cheese 'béchamel' tomato, gruyere cheese 'béchamel', basil (v)

egg panini

free range egg & bacon
free range egg & wilted spinach (v)

breakfast jaffle

smoked ham & cheese
tomato, bocconcini & basil (v)

savoury portuguese tartlet

kale, beans, creamy 'egg royal' mix (v)

chorizo sausage involtini

spinach, ricotta, shortcrust pastry

beef bourguignon pie

kewpie wasabi aioli

chicken filo

feta cheese, fire roasted capsicum

savoury muffin

baby spinach, creamed pumpkin

roasted beetroot tart

caramelised onion, danish style feta (v)

cauliflower soup cup

truffled olive oil drizzle

Conference Menu



grazing menu

served with bowls of artisan bread rolls

served cold

please select two

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

please select two

roasted barramundi fillet

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

bannockburn chicken au vin jaune

morels, potato mousseline, light cream sauce

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

beef rib pappardelle

porcini & portobello mushroom fricasee, herb essence, parmesan crumb

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 & pumpkin suppli

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

individual dessert or cheese plate

please select one

sticky date & walnut pudding

salted caramel sauce

chocolate & hazelnut brownie

crème anglaise, crispy chocolate pearls

goat's milk & yoghurt panna cotta

poached rhubarb, mint & orange compote

burnt honey mousse

pear & ginger

yuzu & mandarin meringue tart

zest, lemon balm

chocolate & chilli tart

raspberry coulis

aussie pavs

fresh cream & seasonal fruit

rhubarb & strawberry eton mess

crunchy & soft meringue

individual fresh fruit plate

seasonal berries, fresh sliced melon

hand selected local artisan cheese

king island cloth matured cheddar, fig paste, cranberry & pumpkin seed crackers

accompanied by

coffee & tea

lavazza qualità oro premium arabica coffee, tea drop tea selection

refreshments

orange, apple
mt franklin sparkling water

some great additions

all day coffee & tea

continuous all day service during conference
lavazza qualità oro premium arabica coffee, tea drop tea selection

all day refreshments

continuous all day service during conference of orange & apple juice
& mt franklin lightly sparkling mineral water

whole seasonal fruit

selection of season fruit

mixed salted nuts

served to your conference tables

dried fruit selection

served to your conference tables

post conference 'happy hour'

buffet platters

price based on 10 pax per platter

samurai selection

tatami sushi, california rolls & southern yellowfin tuna sashimi, soy, wasabi & pickled ginger

antipasti

shaved chilli sopressa, frittata a la' caprese, scorched capsicum, eggplant compote, focaccia

tempting tapas

parma ham, piquillo pepper & manchego tortilla, marinated mushrooms, guacamole, olive bread

gourmet country pies

shiraz & cracked black pepper beef, chicken & leek & moroccan vegetable pies,
thick tomato & red pepper relish

artisan style gourmet victorian & tasmanian cheeses

dried australian fruit, cabernet jelly, cranberry & pumpkin seed crackers

post beverage conference package

duration for up to one hour – EPICURE selection

distinctive designs

please note, these items require prior notice to prepare, price is upon application

corporate logo treats

strikingly effective! customisable, cakes, macaroons or biscuits made unique to your company & brand, colours & flavours created to your taste

chocolate displays

whether it's a set of golf clubs, a dancing horse, your business logo or company machinery our master chocolatier Deniz Karaca is up to the challenge! made completely out of chocolate Deniz will bring his skills from winning the world chocolate masters to your function is the most incredible way

meat & poultry

murray valley lamb, a succulent, tender and flavoursome product sourced from premium victorian producers and raised on lush local pastures to ensure year round consistency and quality.
perfection every time – a true paddock to plate experience.

high country pork is barn raised & the pigs are free to roam within eco shelters that are designed to keep them clean & 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 & 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.

fish & seafood

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

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) & australia is a world leader in sustainable fisheries management both wild caught & aquaculture systems.

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aquaculture refers to raising fish, prawns, oysters, & 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 & die of hunger & thirst inches from their food & water.

dairy

shaw river buffalo mozzarella is australia's only water buffalo farm house dairy & 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 & has a smooth sweet taste. it contains twice the milk solids of cow's milk, about 30% more calcium & 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 & is located at tatura 20km west of shepparton. tatura is supplied by approximately 330 local dairy farms & 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 & geelong in victoria. all meredith cheeses are hand made using french farmhouse methods & mostly french derived cultures. we use meredith cheeses throughout our menus because of their unique in flavour, texture, appearance & aroma & are truly world class.

tarago river cheese company is located high on a hill looking down on the beautiful tarago river & reservoir in victoria's gippsland, just over an hour from melbourne. a family owned & run company; it is a joint venture between the jensen & 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 & 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 & 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 & is vegetarian & 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 & 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.

chocolate

the chocolate for our desserts and sweets is of highest purity and quality.

We use only belgian and french made couvertures. Conched from cacao beans sourced from around the world and grown 100% sustainably, we can assure your sweet experience will be like no other.