

# A Unique Philosophy For the Good Life

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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.

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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.

## standing ovation

### **entrée sized plates**

*a less formal stand up plated lunch, served from tiered risers, allowing guests the ability to network & chat at lunch*

## 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**

quinoa granola

#### **doughnuts galore**

variety of flavours & colours

#### **coconut chia pudding**

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

## standing plated lunch

*please select two items from the selection below*

### served cold

#### lemon confit prawns

caper berries, cucumber, fennel, herbs, citrus dressing

#### harissa spiced corn-fed chicken

green paw paw, toasted peanuts, coriander, nahm jim dressing

#### riverina lamb loin

freekah salad, pistachios, lemon & cumin labna

#### char grilled gippsland beef

sweet pineapple & mint salad, tomato, coconut sambal

#### baked heidi gruyere souffle

braised leek, witlof & endive salad, balsamic glaze (v)

### served hot

#### tasmanian salmon

crab & scallop ravioli, pea veloute, petite herb salad

#### victorian chicken breast

new potatoes, chorizo, slow roast roma tomato, sage glaze

#### wimmera duck filo

coriander & mint labna, herbs, pomegranate & pinenut dressing

#### grilled gippsland beef eye fillet

soubise, smoked garlic croquette, romesco sauce

#### confit field mushroom

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

### dessert

#### sticky date & walnut pudding

salted caramel sauce

#### coconut rooibos chocolate crème

burnt orange syrup

#### white coffee bavarois

sunflower seed crunch, lemon syrup

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

poached rhubarb, mint & orange compote

#### standing fresh fruit plate

seasonal berries, fresh sliced melon

### bread & salad

*complimentary with all functions*

#### roasted vegetable salad

cauliflower, beetroot & fennel, ricotta, pea tendrils & white balsamic vinaigrette

#### rustic artisan bread rolls

unsalted victorian butter, murray river salt flakes

### accompanied by

#### coffee & tea

lavazza qualità oro premium arabica coffee, tea drop tea selection

#### refreshments

orange, apple  
mt franklin sparkling water

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## some great additions

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### **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

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## post conference 'happy hour'

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### **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

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## distinctive designs

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

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### **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** 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, & 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.