

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)

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.

Table Menu



canapés

please select three

lamb shank pie, minted tomato relish, mustard cress sprouts
poached victorian chicken, truffled egg, watercress shoots, crisp tart case
braised beef cheek suppli, stewed red capsicum & herbs
wimmera duck & sour cherry fatayer, lemon & mint yoghurt
garden pea & haloumi fritter, whipped feta, candied walnut (v)

entrées

please select one

additional alternating course

from the sea

aperol cured ocean trout

carrot mousse, crème fraiche, tapioca crisp

caramelised scallops

umami gel, seaweed salad, fried nori

cured kingfish

celeriac rémoulade, cucumber, petite herbs, caper dressing

from the farm

roasted corn-fed chicken

fried cauliflower & lentil salad, minted riata

smoked victorian chicken

pomelo & sweet papaya, garlic chutney

wimmera duck breast

mandarine gel, edible flowers, pistachio crumb

braised beef rib

parsnip puree, sweet potato crisps, smoked marrow sauce

riverina lamb

caramelised eggplant, burra, pea & mint dressing

mini entrée selection

served as platters to the table, please select three

port lincoln kingfish, beetroot & vodka cured, salmon & seaweed
sydney rock oyster & spanner crab, avocado, wasabi & yuzu
smoked riverina lamb loin, freekah, dried cranberry & pistachio salad
red harissa rubbed chicken, cucumber, chilli, paw paw, coriander, nahm jim dressing
zucchini & mint torte, peppered apple & lemon chutney (v)

from the field - please select one should you have any vegetarian dietary requirements

witlof, pencil leek & persian feta salad

soft free range egg, hazelnuts & truffle oil vinaigrette (v)

crispy white polenta

wild mushrooms, peas, poached egg & soft herbs (v)

zucchini & fior di latte buffalo mozzarella terrine

rocket, salsa verdi, candied walnuts (v)

Table Menu



mains

please select one

additional alternating course

from the sea

northern territory barramundi fillet

prawn dumplings, braised greens, dashi broth

tasmanian salmon

sumac, pea & leek puree, watercress essence

from the farm

victorian chicken breast

charred corn, shimeji mushroom, herb essence

chicken galantine

butter glaze, pumpkin cream, broccolini

wimmera duck

confit maryland, coriander rice cake, yellow curry sauce

roasted black angus beef fillet

leek & gruyere croquette, truffled pea crush, pinot sauce

gippsland beef duo

grilled tenderloin, ox tail ravioli, soubise, green beans, shiraz jus

riverina lamb shoulder

dukkah crust, apricot cous cous, date jus

victorian lamb rump

roasted garlic semolina, buttered beans, rosemary jus

victorian pork cutlet

lentil braise, caramlised pumpkin, spiced jus

from the field - please select one should you have any vegetarian dietary requirements

black pepper tofu

spring onion, bok choy, vinegar dressing (v)

pumpkin terrine

goats cheese custard, fondant, butternut puree, garden leaves (v)

mushroom & black olive ravioli

spinach & walnut pesto, grana padano, pangrattato (v)

bread & salad

shared at the table

harvest salad

roasted kumera sweet potato, green wheat, toasted pine nuts, dried cranberries, soft rocket leaves & tahini dressing (v)

artisan bakery breads

sourdough baguette, ciabatta, grains & seeds
unsalted victorian butter, murray river salt
house-churned semi-dried tomato butter

Table Menu



dessert & cheese

please select one

additional alternating course

oreo cheese cake

chocolate soil, ganache, oreo ice cream

burnt honey crème

ginger spiced crumble, pear sorbet, honey almond brittle

hazelnut chocolate mousse

gianduja cremeux, crunchy biscuit, frangelico mousse

amaretto frangipane

chocolate ganache, tonka bean ice cream, brandy snap

passionfruit meringue

passionfruit mousse, caramel centre, swiss coconut merengue

sticky date pudding

salted caramel sauce, heilala vanilla bean ice cream

grapefruit & lemon brulee tart

crispy meringue, curd, coriander

chocolate & bourbon mousse

caramelized pecans, vanilla ice cream & caramel

mini dessert selection

served as platters to the table, please select three

caramel chocolate spoons

yuzu & mandarin meringue tarts

blackberry, pear & white chocolate crumble

petit choux

flourless chocolate & hazelnut brownies

fine victorian cheese, served as platters to the table

selected weekly, cabernet paste, candied walnuts, fresh strawberries, wafer thin cracker

to finish

coffee & tea

lavazza qualità oro premium arabica coffee, tea drop tea selection

handmade chocolate

meat & poultry

high country pork is barn raised and the pigs are free to roam within 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 model not only in australian state and 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 daily from the footscray market. 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.

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.