



EPICURE

Seasonal Cocktail Menu

Autumn / Winter 2017

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-friendly product**

*(nfp) nut-friendly 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.

duration	items
1 hour	a selection of 4 canapés, 6 pieces will be served per person
2 hours	a selection of 6 canapés, 9 pieces will be served per person
3 hours	a selection of 8 canapés and 1 grazing dish, 10 canapés will be served per person
4 hours	a selection of 8 canapés, 2 grazing dishes and 1 sweet item, 10 canapés will be served per person
5 hours	a selection of 9 canapés, 3 grazing dishes and 2 sweet items, 12 canapés will be served per person

cold canapés

from the sea

kaffir lime leaf cured salmon

sesame wafer basket, pickled cucumber springs, wasabi crème fraiche

freshly shucked coffin bay oyster

celery sprouts, bloody mary jelly (*gfp*) (*nfp*)

poached prawn & blue swimmer crab bagel

parsley sprouts, marie rose sauce (*nfp*)

from the farm

roasted tandoori chicken

buttermilk high tin, coriander, lemon yoghurt

poached free range chicken 'caesar' tartlet

crisp bacon, parmesan, anchovy dressing (*gfp*)

peppered murray valley lamb

buttermilk crostini, eggplant relish (*nfp*)

rare roast limestone coast beef

crisp rösti, horseradish cream (*gfp*) (*nfp*)

from the field

vegetarian rice paper roll

spicy peanut sauce (*v*)

parmesan shortbread

shaw river buffalo curd, red onion marmalade, pistachio crumbs (*v*) (*gfp*)

hot canapés

Produce Notes



from the sea

sesame & panko crumbed australian prawn cutlet
kaffir lime aioli

tasmanian salmon brochette
lemon & caper mayonnaise *(gfp) (nfp)*

from the farm

jamaican spiced chicken skewer
coconut & pineapple relish *(gfp)*

lemongrass & sesame chicken ball
sticky soy glaze

duck & lemongrass gyoza
black vinegar & spring onion dipping sauce

twice cooked high country pork belly
caramelised apple puree *(gfp) (nfp)*

murray valley lamb, mint & feta kofta
tzatziki *(gfp)*

thai chicken sausage roll
chilli & tomato jam

venison & currant cigar
beetroot relish

braised beef & burgundy pie
classic tomato sauce

from the field

pea falafel
smoked paprika yoghurt *(v) (gfp)*

mushroom suppli
shaw river buffalo mozzarella, aioli *(v)*

vegetable samosa
jackfruit & lime chutney *(v)*

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.

these dishes are served in little boxes, bowls or on small plates.

moroccan lamb slider

sesame bun, fresh mint, coral lettuce, confit garlic yoghurt

seafood & noodle asian salad

confit tasmanian salmon, salt & pepper calamari, singapore noodles, sweet soy & chilli dressing

bourbon glazed otway pork belly

southern slaw, salt roasted peanuts, apple cider mayonnaise

thai green chicken curry

coconut rice, fragrant herbs (gfp)

fish & chips

panko crumbed flathead, fries, remoulade sauce (nfp)

braised limestone coast beef brisket

grain mustard potato cream, braised vegetables (gfp) (nfp)

yum cha

prawn dumpling, pork bun, shiitake mushroom spring roll, soy sauce

navratan korma

indian vegetable curry, basmati rice, roast cashews, roti bread (v)

herb polenta porridge

mushroom ragu, parmesan crisp (v) (gfp)

sweet items

frangelico mousse

crisp chocolate cone, italian meringue

honeycomb trifle

white chocolate mousse, dark choc cake, honeycomb

apple crumble macaron

apple gel, cinnamon butter cream (gfp)

orange meringue tartlet

orange curd, dark chocolate shortbread

baileys pannacotta

dark chocolate cup, manuka honey flakes (gfp)

classic tiramisu

coffee sponge finger, vanilla mascarpone, cocoa

strawberry & cream

sponge cake, pop rocks

coffee & tea

grinders coffee & a selection of temple teas

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.

dairy

shaw river buffalo mozzarella is australia's only water buffalo farm house dairy and is located alongside 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.