



EPICURE

Seasonal Dinner Menu

Autumn/Winter 2017

# 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)*

*(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.

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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.

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## Plated Dinner

*inclusive of pre-dinner canapés and an alternating main course*

two course  
three course

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## Canapés

*chef's selection of hot & cold canapés served with pre-dinner drinks*

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## Entrée

*please select one*  
additional alternating course

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### from the sea

#### **seafood assiette**

beetroot cured atlantic salmon, celeriac remoulade  
poached australian prawn, potato strings  
salt & pepper calamari, lemon pepper pearls (gfp) (nfp)

#### **grilled australian prawns**

lemon & garlic marinate, cauliflower cream, caponata vegetables, pancetta crumbs (nfp)

#### **kaffir lime leaf cured ocean trout**

sweet pickled cucumber, fish crackling, soy caramel, crisp rice noodles, sesame salt

### from the farm

#### **herb roasted chicken breast**

organic red quinoa & pistachio, beetroot gel, mandarin crisps (gfp)

#### **maple glazed wimmera duck breast**

bitter leaf & orange salad, blood orange gel, candied walnuts (gfp)

#### **char sui glazed otway pork belly**

watermelon & papaya salad, fragrant herbs, coconut powder

#### **dukkah crusted murray valley lamb loin**

preserved lemon & freekeh tabouleh, shaw river buffalo mozzarella curd, pomegranate dressing

#### **bourbon glazed beef short rib**

sweet potato cream, salt roasted peanuts, caramelised apple pearls

### from the field

#### **textures of beetroot**

beetroot carpaccio, roasted golden baby beets, beetroot jelly, beetroot infused shaw river goat curd, pistachio & orange pangrattato (v)

#### **kaffir lime leaf salt crusted tofu**

pickled cucumber, red radish, fragrant herb salad, sweet soy & chilli dressing (vg)

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## Main Course

*please select two dishes to be served alternate drop*

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### from the sea

**roasted saltwater farmed barramundi**

saffron potatoes, fennel purée, grilled chorizo, baby peas, basil oil

**steamed blue eye fillet**

kombu broth, prawn dumpling, pickled carrot & cucumber, black sesame seeds

**seared tasmanian salmon**

prawn & pea risotto, lemon butter emulsion, crisp onion rings (nfp)

### from the farm

**pan-fried chicken breast**

candied prosciutto, truffle mushroom risotto, broad beans, jus (gfp)

**roasted chicken ballotine**

chestnut & cranberry stuffing, cauliflower & potato cream, roast baby vegetables, jus

**honey & beer glazed wimmera duck breast**

sweet potato, heirloom carrots, pea velouté, jus (nfp)

**maple glazed otway pork belly**

carved tenderloin fillet, chateau potato, brandied apple pearls, pumpkin purée, brussel sprouts (gfp) (nfp)

**char-grilled murray valley lamb backstrap**

rösti potato, pea crush, zucchini pearls, jus, pistachio & rosemary pangrattato

**slow roasted limestone coast beef tenderloin**

white polenta, mushroom fricassee, broad beans, potato crisps, jus (gfp) (nfp)

**victorian limestone coast beef duo**

roasted & carved fillet, master stock braised rib, coconut rice cake, sticky soy jus, crisp rice noodles

### from the field

**heirloom pumpkin & persian feta filo cigar**

saffron cous cous, cauliflower cream, broad beans, almond dukkah (v) (nfp)

### bread & salad, shared at the table

**mixed leaf salad**

cherry tomato, cucumber & kalamata olives, aged balsamic vinaigrette (v)

**freshly baked sourdough rolls**

cultured australian butter & murray river salt

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## Dessert & Cheese

*please select one*  
additional alternating course

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### **'black forest'**

chocolate fondant, vanilla bean ice cream, sour cherry compote, baby basil

### **maple apple sphere**

maple mousse, compressed apples, yoghurt crisps, candied walnuts (gfp)

### **peanut truffle**

milk chocolate semifreddo, honey comb, peanut caramel, fresh dill

### **'bounty'**

coconut crèmeux, coconut sorbet, dark chocolate glaze, coconut crunch

### **rhubarb & frangipane tart**

lemon curd, rhubarb gel, crystalised rose petals, lemon balm (gfp)

### **caramel bavarois**

dark chocolate fudge cake, caramel popcorn, popping candy, dulce de leche

### **vanilla mille-feuille**

orange gel, strawberry mousse, white chocolate soil

### **dessert trio, served as platters to the table**

honeycomb trifle, white chocolate mousse, dark choc cake, honeycomb  
toffee apple macaron  
orange curd tartlet

### **fine victorian cheese**

selected weekly, quince paste, dried muscatels, candied walnuts, lavosh & wafer crisps

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## to finish

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### **coffee & tea**

grinders coffee & a selection of temple teas, chocolates by kennedy & wilson of the yarra valley

## Additional Courses

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### **deli platter** (*platter to the table*)

sliced ham, prosciutto and salami, Kalamata olives, grilled vegetables, yarra valley fetta, grissini & crusty baguettes

### **fruit platter** (*platter to the table*)

fresh seasonal selection

### **cheese platters** (*platter to the table*)

fine victorian cheese, quince paste, dried muscatels, wafer crisps & lavosh

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## 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 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.