



SEASONAL MENU
CONFERENCE
SPRING / SUMMER
2017-2018

E P I C U R E

EPICURE PHILOSOPHY

By keeping up-to-date with the latest in food trends, EPICURE sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, EPICURE is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

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.

CONFERENCE PACKAGE ONE HALF DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Stand up buffet lunch – please see package one description below

Morning tea or afternoon tea – please select two items to be served with tea and coffee

FULL DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Morning tea - please select two items to be served with tea and coffee

Stand up buffet lunch – please see package one description below

Afternoon tea – please select two items to be served with tea and coffee

CONFERENCE PACKAGE TWO HALF DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Stand up buffet lunch – please see package two description below

Morning tea or afternoon tea – please select two items to be served with tea and coffee

FULL DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Morning tea - please select two items to be served with tea and coffee

Stand up buffet lunch – please see package two description below

Afternoon tea – please select two items to be served with tea and coffee

CONFERENCE PACKAGE THREE HALF DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Seated lunch – two course plated lunch

Morning tea or afternoon tea – please select two items to be served with tea and coffee

FULL DAY

PACKAGE INCLUSIONS:

On arrival – please select one item to be served with tea and coffee

Morning tea - please select two items to be served with tea and coffee

Seated lunch – two course plated lunch

Afternoon tea – please select two items to be served with tea and coffee

ON ARRIVAL

Coffee and tea

grinders coffee & a selection of temple teas

ACCOMPANIED BY

Please select one item

Freshly baked pastry

Assorted Danish pastries

Baby buttery croissant

Tomato & cheddar cheese (v) or shaved ham & tasty cheese

House made cookies

Chefs selection of house made cookies

MORNING TEA / AFTERNOON TEA

Coffee & tea

grinders coffee & a selection of temple teas

ACCOMPANIED BY

Please select two items

Cherry ripe bliss balls

Coconut crumbed, dried cherries

Freshly baked pastry

Assorted Danish pastries

Mango & poppy seed friand

Cream cheese icing, coconut (v) (gfp)

Sweet muffin selection

Please select one

Banana & milk chocolate muffin - served warm

or

Raspberry & white chocolate muffin

White chocolate ganache – served room temperature

Savoury muffin selection

Please select one

Maple bacon & sweet potato muffin, served warm

or

Sundried tomato, feta & basil pesto muffin. served warm (v)

Vegetable samosa

Spicy mango chutney (v)

Free range egg & bacon quiche

Tomato relish, served warm (gfp)

Portuguese custard tart

Crisp pastry (v)

Banana & walnut bread

Whipped caramel butter - served warm (v)

Praline pecan brownie

Caramel chocolate ganache (gfp)

LUNCH PACKAGE ONE

A stand up buffet lunch where all items are served in canapé size

THE BAKERY

A selection of soft bap rolls, gourmet sandwiches & mountain bread wraps (2pp)

All with chef's selection of delicious fillings, including vegetarian, changing daily

THE HOT THINGS

Please select three items

Coconut crumbed flathead

Spicy chilli mayonnaise

Jamaican spiced chicken skewer

Coconut & mango mayonnaise (gfp) (nfp)

Pan fried chicken & chive gyoza

Sweet soy dipping sauce

Little chicken parma rolls

Mozzarella cheese, Napoli sauce, coral lettuce

Mini pizza selection

Assorted toppings including vegetarian

Pork & herb sausage roll

Tomato chutney

Mexican beef kofta

Chipotle mayonnaise

Roast pumpkin & ricotta fataya

Parmesan cheese (v)

Vegetable samosa

Jack fruit & lime relish (v)

Beetroot arancini

Meredith goat cheese, aioli (v)

Gourmet country pies

Please select one

Beef & burgundy

Chicken & leek

Vegetable tikka (v)

All are served with classic tomato sauce

FRESH FRUIT

Sliced fresh fruit

Seasonal local & tropical selection

BEVERAGES

Refreshments

Orange juice, apple juice, mount franklin lightly sparkling

Coffee & tea

Grinders coffee & a selection of temple teas

LUNCH PACKAGE TWO

A stand up buffet lunch where all items are designed to be enjoyed from small plate or bowl simply with a fork allowing guests to move and mingle.

THE BAKERY

A selection of soft bap rolls, gourmet sandwiches & mountain bread wraps (2pp)

All with chef's selection of delicious fillings, including vegetarian, changing daily

GRAZING DISHES

Please select two items

Moroccan lamb sliders

Sesame bun, coral lettuce, confit garlic & min yoghurt

Paella of Australian seafood

Prawns, flat head, mussels, chorizo sausage, saffron, paprika

Bourbon glazed Otway pork belly

Southern slaw, salt roasted peanuts, apple cider mayonnaise

Southern fried chicken

Beer battered chip, chipotle mayonnaise

Panko crumbed flathead

Panzanella salad, remoulade sauce

Spicy Gippsland beef pad Thai salad

Rice noodles, toasted peanuts

Silken tofu and sweet potato coconut curry

Jasmine rice, roast cashews, coriander (gfp) (vg)

Roast pumpkin and Orecchiette pasta

Yarra Valley Persian feta, koo wee rup asparagus, beurré noisette, pine nut

FRESH FRUIT

Sliced fresh fruit

Seasonal local & tropical selection

BEVERAGES

Refreshments

Orange juice, apple juice, mount franklin lightly sparkling

Coffee & tea

Grinders coffee & a selection of temple teas

LUNCH PACKAGE THREE

Plated two course menu, please select one entrée and main or one main and dessert.

ENTRÉE

Please select one

Additional alternating course

Beetroot cured ocean trout

Nicola potato & celeriac remoulade, lilliput capers (gfp)

Seared Tasmanian salmon

Yarra valley Persian feta, dried cherry tomato, sourdough crisps, wild rocket, balsamic glaze (nfp)

Coconut poached chicken breast

Mango & pineapple salad, coriander, spicy peanut dressing, crisp rice noodles

Lemon roasted free range chicken

Caesar style salad, garlic croute, crisp pancetta, anchovy parmesan dressing

Rare roasted Gippsland beef salad

pickled vegetables, wasabi crème fraiche, sesame seeds

Heirloom tomato tarte Tatin

Meredith chevre & rocket salad, balsamic vinegar reduction, basil crisps (v)

MAIN COURSE

Please select one

Additional alternating course

Crisp skinned farmed Queensland barramundi

Coriander gremolata, coconut rice, carrot & zucchini ribbons, red Thai curry beurre blanc

Slow roasted Tasmanian salmon

Rosti potato, sugar snaps, mango & chilli salad (gfp)

Creole spiced chicken breast

Smoked paprika kipflers, roasted corn & red pepper salsa, lemon butter sauce (gfp) (nfp)

Slow roast Riverina lamb rump

Mint pea crush, roasted sweet potato and beets, red wine jus (gfp) (nfp)

Maple glazed pork cutlet

Potato skordalia, roast baby carrots, cranberry jus

Char-grilled Gippsland beef eye fillet

Roasted desiree wedges & rosemary salt, spinach puree, grain mustard butter, jus (gfp)

Chick pea falafel

Roast sweet potato, blistered cherry tomatoes, broad beans, confit garlic yoghurt (v) (nfp)

BREAD AND SALAD, SHARED AT THE TABLE

Leaf salad

Cucumber, cherry tomatoes, aged balsamic dressing (v)

Freshly baked sourdough rolls

Cultured Australian butter & Murray river salt

DESSERT OR CHEESE

Please select one

Additional alternating course

Mango bavarios

Raspberry splash, yoghurt crisps, summer berries (gfp)

Sticky date pudding

Caramel sauce, vanilla cream, pecan praline

Blueberry frangipane

Lemon curd ice-cream, blueberry gel, pineapple crisp, lemon balm

Dark chocolate tart

Orange compote, orange sorbet, chocolate soil

White chocolate mud cake

Raspberry sorbet, raspberry gel, chocolate wire (gfp)

Lavender & honey parfait

Strawberry pastilles, strawberry syrup, basil sprouts (gfp)

BEVERAGES

Refreshments

Orange juice, apple juice, mount franklin lightly sparkling

Coffee & tea

Grinders coffee & a selection of temple teas

PRODUCE NOTES

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 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 daily 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.

PRODUCE NOTES

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 the majority of the supplying farms are located within a 30km radius of the factory.

MEREDITH DAIRY is a small specialist farmhouse dairy situated halfway 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 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 and 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 the 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 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.