

SEASONAL MENU
DINNER
SPRING / SUMMER
2017-2018

EPICURE



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.

PLATED DINNER

Inclusive of pre-dinner canapés and an alternating main course

Two course

Three course

CANAPÉS

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

ENTREES

Please select one

Additional alternating course

FROM THE SEA

Tastes of the ocean

Whisky & treacle cured ocean trout, fish crackle, crème fraiche
Kataifi wrapped Australian prawn
confit calamari, caper dressing

Tequila marinated Australian prawns

Spicy sweet corn & red pepper salsa, chilli & avocado puree, corn tortilla crumbs (gfp)

Cured Tasmanian salmon

Sweet pickled cucumber, tempura nori, avocado wasabi cream, sesame crumbs, soy gel

FROM THE FARM

Herb roasted chicken breast

Dried heirloom tomatoes, balsamic crisps, Shaw River buffalo curd, gazpacho dressing (gfp)

Sticky star anise glazed Wimmera duck breast

Celeriac puree, fresh peas, blueberry dressing, blueberry crisp, snow pea tendrils

Charcuterie plate

Prosciutto, chicken liver parfait, maple balsamic fig, plum & port gel, Woodside goat curd, sourdough crisp

Dukkah Murray valley lamb loin

Saffron quinoa tabouli, pickled red onion gel, hummus, basil oil

Braised beef brisket cigar

Bacon bourbon jam, sweet potato cream, salt roasted peanuts, caramelised apple pearls

FROM THE FIELD

Textures of pumpkin

Roast butternut pumpkin, pumpkin mousse, toasted pepita, pumpkin crisp, ash chevre, balsamic reduction (v)

Caprese arancini

Roast tomato & capsicum sauce, basil essences, parmesan shard (v)

MAINS

Please select two dishes to be served alternate drop

FROM THE SEA

Roasted saltwater farmed barramundi

Lemon potatoes, grilled chorizo, pea puree, smoked paprika & capsicum butter

Almond dukkah crusted local blue eye fillet

Cauliflower cream, saffron cous cous, eggplant chutney, enoki mushroom & chive salad (gfp)

Seared Tasmanian salmon

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

FROM THE FARM

Pan-fried chicken breast

Rösti potato, caponata vegetables, koo wee rup asparagus, jus (gfp)

Roasted chicken ballotine

confit garlic, lemon & thyme stuffing, corn puree, parisienne potatoes, roast baby heirloom carrots, jus

Crispy skinned Wimmera duck breast

Crumb coconut rice cake, bok choy, red curry sauce, fragrant herbs (nfp)

Twice cooked Otway pork belly

Carved tenderloin fillet, chestnut & pancetta mash potato, brandied apple pearls, fresh garden peas (gfp) (nfp)

Macadamia & green herb crusted Murray Valley lamb backstrap

Sweet potato cream, baby beets, blister heirloom tomatoes, Koo Wee Rup asparagus, jus

Roasted limestone coast beef tenderloin

Potato dauphinoise, beetroot cream, zucchini pearls, sugar snaps, jus (gfp) (nfp)

Victorian beef duo

Roasted & carved fillet, braised beef cheek spring roll, crisp potato fritter, carrot & zucchini ribbons, sweet soy jus

FROM THE FIELD

Sesame salt & pepper crusted silken tofu

Coconut rice cake, carrot & zucchini ribbons, laksa sauce (v)

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

DESSERT & CHEESE

Please select one

Additional alternating course

Textures of chocolate

White chocolate bavarois, fudge cake, choc jelly, pop rocks

Lemon & blueberry gateau

Crisp blueberry, blueberry sorbet, lemon balm

'Toblerone'

Milk chocolate semifreddo, almonds, honey crisp, mango

'Peanut butter jelly time'

Choux pastry, strawberry mousse, raspberry gel, peanut butter sauce

Peach melba brulee tart

Raspberry mousse, peaches, dehydrated raspberry, basil sprouts

Coconut panna cotta

Poached pineapple, lychees, coconut snow, kafir lime crisp

Banana & pecan pudding

Butterscotch sauce, pecan praline, espresso ice-cream

Dessert trio, served as platters to the table

Mango & passionfruit Eton mess

Strawberry truffle pop

Milk chocolate & raspberry tart

Fine Victorian cheese, served as platters to the table

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

TO FINISH

Coffee & tea

Grinders coffee & a selection of Temple teas,

Chocolates by Kennedy & Wilson of the Yarra Valley

PRODUCE NOTES

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.

RIVERINA ANGUS BEEF is a multi-award winning beef program, produced in the Riverina region of southern NSW, one of Australia's most productive food bowls. This region is well renowned for its fertile soils, abundant water and temperate climate, making it the ideal location for beef production. Australian Black Angus cattle are hand selected from accredited farms, where special attention is placed on the art of selective breeding utilising finely tuned genetics. These cattle are then grain fed on a specially formulated high protein grain ration for over 120 days, to ensure superior marbling and consistent eating quality

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. 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.

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.

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 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.

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.