

**SEASONAL MENU**  
**LUNCH**  
**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.

## PLATED LUNCH

### Two course

Including 2.5 hours' duration of beverages

### Three course

Including 3 hours' duration of beverages

## ENTREES

*Please select one*

*Additional alternating course*

### Beetroot cured ocean trout

Nicola potato & celeriac remoulade, lilliput capers (gfp)

### Seared Tasmanian salmon

Yarra Balley 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)

## MAINS

*Please select one*

*Additional alternating course*

### Crisp skinned farmed Queensland barramundi

Coriander gremolata, coconut rice, carrot & zucchini ribbons, thai red 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 TO THE TABLE

### Leaf salad

Cucumber, cherry tomatoes, aged balsamic dressing (v)

### Freshly baked sourdough rolls

Cultured Australian butter & Murray river salt

## DESSERT & 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)

## TO FINISH

### Coffee and tea

Grinders coffee & a selection of temple teas

## BEVERAGES

*Your lunch menu includes a bronze beverage package*

### Sparkling

Morgan's bay sparkling cuvee

### White wine

Morgan's bay semillon sauvignon blanc

### Red wine

Morgan's bay shiraz cabernet

### Accompanied by

Carlton draught & Carlton light

Orange juice

Mount franklin lightly sparkling, soft drinks

## BEVERAGE UPGRADE OPTIONS

### SILVER BEVERAGE PACKAGE UPGRADE

#### **Sparkling wine**

Seppelt the drive sparkling

#### **White wine**

*Please select one*

Seppelt the drive chardonnay

T'gallant Juliet pinot grigio

Mcperson sauvignon blanc

#### **Red wine**

*Please select one*

Gapsted tobacco road merlot

T'gallant pinot noir

Seppelt the drive shiraz

#### **Beer**

Carlton draught

Cascade premium light

#### **Accompanied by**

Orange juice

Soft drinks

Mount franklin lightly sparkling

### GOLD BEVERAGE PACKAGE UPGRADE

#### **Sparkling wine**

T'gallant chardonnay pinot noir

#### **White wine**

*Please select two*

Yarra Ridge sauvignon blanc

St Huberts the stag chardonnay

Tahbilk reisling

#### **Red wine**

*Please select two*

Yarra Ridge pinot noir

St Huberts the stag shiraz

Tahbilk cabernet sauvignon

#### **Beer**

*Please select one*

Crown lager

Fat yak pale ale

**Accompanied by**

Cascade premium light  
Orange juice  
Mount franklin lightly sparkling  
Soft drinks

## PLATINUM BEVERAGE PACKAGE UPGRADE

**Sparkling wine**

Salinger select cuvee NV

**White wine**

*Please select two*

St Huberts chardonnay  
Coldstream Hills sauvignon blanc  
Brokenwood pinot gris  
T'gallant grace pinot grigio

**Red wine**

*Please select two*

St Huberts cabernet merlot  
Seppelts moyston cabernet sauvignon  
Seppelts chalambar shiraz  
St Huberts the stage pinot noir  
Tahbilk cabernet sauvignon

**Beer**

*Please select two*

Peroni  
Crown lager  
Fat yak pale ale

**Accompanied by**

Cascade premium light  
Orange juice  
Mount franklin lightly sparkling  
Soft drinks

## 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.

**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 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.

### 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 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.