

A photograph of a plate of large, golden-brown fried shrimp. The shrimp are arranged on a light-colored plate, with some garnishes including white and black flakes. A small bowl of red dipping sauce is visible in the foreground. The background is dark and textured.

SEASONAL MENU
AUTUMN / WINTER
2018
COCKTAIL

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.

COCKTAIL PARTY

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 item, 12 canapés will be served per person

COLD CANAPES

FROM THE SEA

Blackberry cured port Lincoln kingfish

Toasted rye bread croute, crème fraiche, dill

Coffin Bay oyster & gazpacho shooter

Basil oil, basil sprouts (gfp) (nfp)

Poached Australian prawn & blue swimmer crab

Corn tortilla chip, spicy avocado & dill custard, finger lime (gfp)

FROM THE FARM

Roast tandoori chicken

Raita yoghurt, crisp tart shell, coriander sprouts (gfp)

Wimmera duck parfait

Brioche toast, port wine jelly

Olive tapenade Murray Valley lamb

Gruyere & thyme wafer biscuit, romesco sauce (gfp)

Vitello tonnata

Buttermilk crostini, yellow fin tuna mayonnaise, Lilliput caper crisp

Air dried beef bresaola

Compressed watermelon, quince jam (gfp)

FROM THE FIELD

Caramelised balsamic onion

Crisp onion cone, Meredith goat's curd, pistachio crumbs (v)

Kaffir lime & sesame crusted tofu

Japanese pickled vegetables, yuzu pearls (vg) (gfp)

HOT CANAPES

FROM THE SEA

Tequila marinated grilled Australian prawn

Spicy avocado & lime mayonnaise

Seafood paella croquette

Chorizo sausage, lemon aioli

Tasmanian salmon brochette

Herb caper & lemon crust, lemon butter sauce

FROM THE FARM

Malaysian chicken skewer

Satay peanut sauce (gfp)

Chicken & spinach quesadilla

Scarmozza Blanca, spicy guacamole

Duck & mandarin pie

Sweet tamarind relish

Char sui bbq pork bun

Steamed

Lemon, garlic & molten mozzarella Murray Valley lamb kofta

House made tomato salsa (gfp)

Beef & Guinness pie

Bbq bourbon bacon jam

FROM THE FIELD

Gruyere gougères

Confit garlic & white truffle aioli, chervil sprouts (v) (gfp)

Spicy coconut & sweet potato soup

Served in espresso glass, coriander sprouts (vg) (gfp)

Roast butternut pumpkin & green onion croquette

aioli (v)

GRAZING DISHES

Items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period.

Hawaiian chicken slider

Sesame bun, pineapple mayonnaise, crisp pancetta, coral lettuce

Murray Valley lamb Rogan josh

Saffron rice pilaf, raita, fresh coriander leaves

Chinese style honey chicken

Crisp rice noodles & vegetable salad

Classic fish & chips

Gremolata crumbed flathead, beer battered fries, tartare sauce

Tomato braised beef meatballs

Rigatoni pasta, tomato sugo, shaved grana Padano, basil crisps

Yum char

Prawn dumpling, BBQ pork bun, chicken shitake mushroom spring roll, soy sauce

or vegetarian option

Vegetable spring rolls, pan-fried shitake mushroom & tofu gyoza, vegetable dumpling, soy sauce

Gippsland beef bourguignon

Bacon, shallots, horseradish whipped potato

Silken tofu and sweet potato coconut curry

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

Porcini mushroom risotto

Shaved grana Padano, crème fraiche, petite herbs (v) (gfp)

SWEET ITEMS

Alto el sol chocolate mousse cup

Cherry gel (gfp)

Green apple & milk chocolate trifle

Dark chocolate crisp pearls, caramelised apple

Kalamansi citrus tart

Vanilla meringue

Orange semolina cake

Cream cheese icing, candied lemon zest

Tiramisu wafer cone

Coffee marsala mascarpone, candied orange zest

Chocolate nut tart

Chocolate sable, vanilla cream

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.