

SEASONAL MENU
AUTUMN / WINTER
2018
DINNER

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

FROM THE SEA

Tastes of the ocean

Kaffir lime cured ocean trout, fish crackle
Kataifi wrapped Australian prawn, pickled vegetables
Salt & sesame crusted calamari, soy & chilli caramel

Grilled Australian prawn cutlets

Sicilian caponata, pancetta crumbs, tomato mayonnaise (gfp)

Seared Tasmanian Salmon 'nicoise'

Lemon potatoes, tomato gel, Kalamata olive soil, handpicked green beans, lemon mayonnaise (gfp)

FROM THE FARM

Orange glazed chicken breast

Organic quinoa & pistachio salad, beetroot ketchup, mandarin crisps (gfp)

Sticky star anise Wimmera duck breast

Celeriac puree, garden peas, sour cherry gel, snow pea tendrils, cherry crisps (gfp)

Charcuterie plate

Prosciutto, duck liver parfait, maple roast pear, mustard & shiraz jelly, Woodside goat curd, sourdough crisp

Murray valley lamb loin

Rosemary & garlic salt, dried cherry tomatoes, whipped Yarra Valley Persian fetta, balsamic syrup (gfp)

Seared Northern River veal 'tonnato'

Caper berries, dill tuna mayonnaise, hand rolled grissini

FROM THE FIELD

Spicy char-grilled aubergine

Pumpkin hummus, quinoa tabbouleh, pistachio dukkah, (v)

Shallot tarte tatin

Meredith ash chevre, salted red wine caramel, pistachio crumbs, baby sorrel leaves (v)

MAINS

Please select two dishes to be served alternate drop

FROM THE SEA**'Fish & chips'**

Gremolata & brioche crusted farmed barramundi, pommes dauphine, lemon beurre blanc, garden pea, citrus & watercress salad

Spicy local blue eye fillet

Roast sweet potato & cauliflower, Keralan curry sauce, enoki mushroom, curry leaves (gfp)

Seared Tasmanian salmon

Soba noodles, lemongrass & soy broth, broccolini, bok choy leaves, fragrant herbs

FROM THE FARM**Pan-fried chicken breast**

Porcini mushroom risotto, broad beans, basil oil, chicken skin crackle, jus (gfp)

Roasted chicken ballotine

Persevered lemon stuffing, saffron pearl cous cous, cumin roast carrots, caramelised shallots, tagine jus

Crispy skinned Wimmera duck breast

Fondant potato, pea volute, roast baby beets, shiraz jus

Twice cooked Otway pork belly

Carved tenderloin fillet, sauté red cabbage, creamed potatoes, apple pearls, light jus (gfp) (nfp)

Olive tapenade crusted Murray Valley lamb backstrap

Ratatouille, rosemary salt roasted potatoes, jus

Char-grilled Limestone Coast beef tenderloin

Roesti potato crisp, sauté Brussel sprouts & pancetta, sticky bourbon jus

Victorian beef duo

Roasted & carved fillet, braised beef brisket & potato croquette, pepernato, cauliflower cream

FROM THE FIELD**Beetroot & Meredith cherve risotto fritters**

Pea volute, roast heirloom beets, basil oil (v) (gfp)

BREAD & SALAD

Shared at the table

Freshly baked sourdough rolls

Cultured Australian butter & Murray river salt

Mixed leaf salad

Cherry tomato, cucumber & Kalamata olives, apple balsamic dressing (v)

DESSERT & CHEESE

Please select one

Additional alternating course *(excluding platters)*

Gianduja chocolate mousse

Mandarin sorbet, mandarin jelly, chocolate hazelnut soil

Carrot & crème fraiche gateau

Orange gel, walnut crumble, candied carrot

Black forest tart

Cherry jam, chocolate cremeux, mascarpone chantilly, nougatine shard

Lemon curd bar

Coconut praline, citrus segments, lime meringue

Passionfruit sphere

Young coconut & kaffir lime sorbet, rum poached pineapple, caramel sauce

Yarra ridge sauvignon blanc poached pear

Almond cake, dark chocolate cremeux, madagascar vanilla bean ice-cream

Warm treacle cake

glazed apples, roasted peanut butter ice-cream, filo crisp

Dessert trio, served as platters to the table

Green apple & milk chocolate coffee trifle

Caramelised banana & passionfruit chocolate cup

Kalamansi curd tart, vanilla meringue

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.