

Seasonal Menu

Breakfast Menu

Spring / Summer
2018-2019

Taronga Zoo



EPICURE

MEMORABLE CULINARY EXPERIENCES

At EPICURE, we are passionate about creating culinary memories to last a lifetime. Our fresh menus are created to leave lasting impressions.

Why Epicure?



Over 28 years

We've been creating experiences with loyal customers for over 28 years.



Amazing food and award winning team

With our award winning team we create amazing food that guests will rave about.



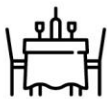
Iconic venues

Our iconic venues create the perfect atmosphere to make lasting memories for any of your guests passing through their doors.



Bespoke event

We work side-by-side with you to develop a customised menu and memorable event experience that runs effortlessly down to the last detail.



Small to large

Our unique venues cater for workshops and dining events big and small for up to 1990 guests.



MEMORABLE CULINARY EXPERIENCES

BREAKFAST MENU

50

ON THE TABLE TO START

please select two items

Fresh fruit plate

Seasonal berries, fresh sliced melon

Freshly baked mini muffins

Apple, cinnamon & walnut, chocolate, peanut & banana

Rhubarb & strawberry frangipane

Toasted almonds

Viennoiserie selection

Viennese style pastries, croissants & pain au chocolate

Spiced native ginger, pear & tonka yoghurt

Quinoa granola

HOT DISHES

please select one item

The big breakfast

Scrambled eggs, thick sourdough toast, crisp free range bacon, grilled chicken & herb chipolata, Rösti potato, slow roasted bush tomato jam

'mollycoddled' eggs

Two 63° poached eggs, shaved black forest ham, toasted english muffin, chive hollandaise, Sautéed portobello mushrooms, wilted warrigal greens

Mountain pepper spiced tomato baked eggs

Baked free range eggs, chorizo sausage, spiced corn, wilted kale, slow roasted vine tomato, sourdough bread, capsicum relish

Mixed grill

Free range eggs, smoked bacon, lamb rissole, pork sausage, grilled field mushrooms, red pepper relish

Vegetarian florentine

Two 63° poached eggs, wilted spinach, sourdough toast, pan fried mushrooms, rösti potato, blistered cherry tomatoes, hollandaise sauce (v)

ADDITIONAL ITEMS

complete your breakfast by adding an optional extra

4

crisp free-range bacon

wilted baby spinach

house baked borlotti beans

blistered cherry tomatoes

grilled chicken & herb chipolata

pan fried mushrooms

rösti potato

fried hash browns

SERVED CONTINUOUSLY

Coffee & Tea

Genovese organic fair trade coffee, T2 tea selection

Fresh juice

Apple, cranberry, orange

CONTINENTAL BREAKFAST

35

please select four items

Fresh fruit platter

Seasonal berries, fresh sliced melon

Viennoiserie selection

Viennese style pastries, croissants & pain au chocolate

Freshly baked mini muffins

Apple, cinnamon & walnut, chocolate, peanut & banana

Doughnuts galore

Variety of flavours & colours

Spiced pear & tonka yoghurt

Quinoa granola

Petite smoked salmon muffins

Cream cheese, dill & finger limes

Croque monsieur croissant

Smoked leg ham, gruyere cheese 'béchamel', roma tomato, gruyere cheese 'béchamel', basil (v)

Little egg & bacon pie

House-made bush tomato relish

Breakfast jaffle

Smoked ham & cheese, tomato, bocconcini & basil (v)

Zucchini garden pea & ricotta frittata

Red pepper chutney (v)

Spinach & ricotta filo

Filled flaky pastry, creamy 'italian style' cheese & buttered spinach (v)

Savoury portuguese tartlet

Kale, beans, creamy 'egg royal' mix (v)

SERVED CONTINUOUSLY**Coffee & Tea**

Genovese organic fair trade coffee, T2 tea selection

Fresh juice

Apple, cranberry, orange

STAND-UP COCKTAIL BREAKFAST

55

please select six items

SWEET SELECTION

Freshly baked mini muffins

Apple, cinnamon & walnut, chocolate, peanut & banana

Rhubarb frangipane

Toasted almonds

Coconut chia pudding

Fresh seasonal fruit

Apple crumble

Rum soaked raisins & pecans

House made cookies

Chocolate chip & peanut, white chocolate & macadamia

SAVOURY COLD SELECTION

BLT

Little club sandwich, bacon, lettuce, tomato & egg

Petite smoked salmon muffins

Cream cheese, dill & finger limes

Sunrise skewer

Watermelon, baby bocconcini & mint

Fresh pita wraps, rolls & assorted sandwiches

Cured & roasted meats, gourmet spreads & condiments, vegetarian options

Avocado, olive toast

Persian feta, lime & coriander salsa, heirloom tomato (v)

SAVOURY HOT SELECTION

Little egg & bacon pie

House-made bush tomato relish

Breakfast jaffle

Smoked ham & cheese
Tomato, bocconcini & basil (v)

Egg panini

Free range egg & bacon
Free range egg & wilted spinach (v)

Savoury portuguese tartlet

Kale, beans, creamy 'egg royal' mix (v)

Zucchini garden pea & ricotta frittata

Red pepper chutney (v)

SERVED CONTINUOUSLY

Coffee & Tea

Genovese organic fair trade coffee, T2 tea selection

Fresh juice

Apple, cranberry, orange

PRODUCE NOTES

MEAT & POULTRY

KUROBUTA PORK Byron Bay Berkshire pork is raised in the pristine northern rivers region of NSW, on a diet of grains, with supplements such as sweet potato, molasses and nuts.

RSPCA FREE-RANGE CHICKEN is our preference. 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.

SALUMI BY LA MACELLERIA SMALL GOODS AND CURED MEATS are produced in Australia with black Berkshire pigs using traditional spices and curing techniques. Pure Berkshire pigs from the Byron Bay region of NSW are fed a varied diet consisting of sweet potato, molasses and nuts. These factors combine to produce pigs with superior marbling and fat coverage, ideal to produce smallgoods.

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 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 Sydney fish 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.

MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)

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