

Seasonal Menu

Cocktail Menu

Spring / Summer
2018-2019

Taronga Zoo



E P I C U R E

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

COCKTAIL PARTY

DURATION	ITEMS	PRICE PLUS BEVERAGES
1 hour	select 6 canapés	45
2 hours	select 9 canapés or 7 canapés & 1 grazing dish	61
3 hours	select 10 canapés & 1 grazing dish	70.5
4 hours	select 10 canapés, 2 grazing dishes & 1 sweet item	86
5 hours	select 12 canapés, 3 grazing dishes & 2 sweet item	98

COLD CANAPES

FROM THE SEA

Mini prawn rice paper roll

Rice vermicelli, mint leaf, oyster & soy sauce

MSC certified gravlax

Fennel, horseradish, charcoal tartlet

Handmade sushi selection

Tuna maki, California maki, prawn nigiri, salmon nigiri, Japanese inari, wasabi, pickled ginger & soy

FROM THE FARM

Free range poached chicken

Baconnaise & potato rosti

Peking duck & vegetable crepé

Hoisin sauce

Gippsland roasted beef roulade

Asparagus, SA blue cheese mayonnaise, micro herbs

Saltimbocca skewer

Prosciutto, bocconcini, vincotto & basil

FROM THE FIELD

Roasted QLD pumpkin pinwheel

Savoury pancake, roasted pumpkin, goat cheese & shallots (v)

Hummus & roast vegetables tartlet

Roast tomato, zucchini, eggplant, grana padano Iris tartlet (v)

HOT CANAPES

FROM THE SEA

Salt & pepper squid

Furikake aioli

Thai fish cake slider

Pickled cucumber, sriracha mayonnaise, lettuce, squid ink bun

FROM THE FARM

Free range chicken mignonette lollipop

Smoked ham wrapped chicken, Australian macadamia nuts

BBQ duck bao

Hoisin sauce

Wagyu charcoal sliders

Swiss cheese, bush tomato relish, garlic mayonnaise

Moroccan lamb pie

Minted green pea purée

FROM THE FIELD

Potato & caramelised onion bomba

Broccoli pesto (v)

Thyme roasted pumpkin mini b'stilla

Filo pastry, wilted spinach, goat's cheese, bush chutney (v)

Field mushrooms & fontina tartlet

Onions, sage, fontina cheese (v)

GRAZING DISHES**10**

These items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. Dishes are served in little boxes, bowls or on small plates.

SERVED COLD**House cured Tasmanian salmon**

Pea & asparagus veloute, crème fraiche, lemon infused olive oil

Coconut poached chicken

Celeriac & apple salad, puffed quinoa, compressed grapes & verjus

Five spiced Wimmera duck

Pickled zucchini and carrot spaghetti, chili & maple vinaigrette

Furikake seasoned beef

Young tomatoes, wasabi mayonnaise, mizuna

SERVED HOT**Fish & chips**

Tempura barramundi, fries, tartare sauce

Stir – fry MSC certified prawn’s soba noodles

Basil, chili, bok choy, sweet soy

Goan coconut chicken curry

Fragrant rice biryani, mango & chilli sambal

Free range southern fried chicken

Mini waffle, maple syrup, scallion mayo

Mediterranean lamb meatballs

Warmed hummus, pita crisps, crumbed feta

15hrs slow cooked beef agnolotti

Rich ragout, grana padano, gremolata

Pan fried forest mushroom ravioli

Italian sugo sauce, broccoli pesto (v)

SWEET ITEMS**8****Crème patisserie filled choux choux**

Variety of fillings

French eclairs & macarons

Assorted flavours

Chocolate filled churros

Cinnamon sugar, Aztec chocolate & chili dipping sauce

Baklava rolls

Traditional filo pastry filled with honey and almonds

Raspberry chocolate cup

Dark chocolate mousse, raspberry jelly, dark chocolate glaze

FOOD STATIONS

15

to be served in conjunction with your cocktail food selection. a wonderful way to add a sense of theatre and drama to your function, create interaction between your guest with these unique menus.

AUSTRALIAN REEF BAR

Enjoy our local sourced produce, displaying the freshest of ingredients in large bowls of crushed ice

Freshly shucked Sydney rock oysters

Queensland prawns

MSC certified smoked Tasmanian salmon

Balmain bugs

Condiments – cocktails sauce, vincotto, Tabasco, tartare sauce, lemons, capers

CEASER SALAD INTERACTIVE STATION

Freshly prepared Caesars salad mix over a giant parmesan cheese wheel

Condiments – cos lettuce, Caesars dressing, garlic croutons, anchovies, pancetta, boiled egg

TASTE OF ASIA

Dumpling bar – har gow, sui mai, char siew bun

Hot wok – stir fry egg noodles with selection of meats and vegetables

Miso & ramen – soy bean broth, Japanese green tea soba, silken tofu, wakame (v)

SPICE ROUTE

Aloo baigan sabzi curry

Beef rendang

Butter chicken

Samosa & chickpea chat, minted yoghurt, tamarind sauce (v)

CONDIMENTS – biryani rice, achari sauce, naan bread, raita, mango chutney

MERCATO ITALIANO

Alps to the sea traditional Italian trattoria style dishes

Pizzetta – truffled mushrooms, thyme, garlic, mozzarella, truffle oil hand stretched mini pizza

Pasta Ripiena – 15hrs slow cooked beef agnolotti, sugo sauce, grana padano

Riso Zafferano – saffron risotto, smoked provolone, parsley

TAPAS BAR

From earthenware dishes serving a range of tapas to ignite your palate and enliven taste buds

Pulpo a la Gallega – charred octopus, steamed potato, paprika oil

Al bondigas – wagyu beef meatballs, anchovies and rich sugo

Chorizo y Queso – chorizo with manchego cheese

Arancini – beetroot and goat's cheese (v)

SUGAR RUSH

Chocolate fountain with condiments

Mini connoisseur ice cream selection

Crème patisserie filled choux choux

French eclairs & macarons

Chocolate filled churros

Baklava rolls

Raspberry chocolate cup

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