

Seasonal Menu

Conference Menu – Food for Thought

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

FOOD FOR THOUGHT

92

working style lunch

lunch from this package consists of freshly baked breads & rolls filled with delicious fillings, an individual salad accompanied by four hot finger food items & plated cheese or dessert

ON ARRIVAL

Coffee & Tea

Genovese organic fair trade coffee, T2 tea selection

MORNING TEA & AFTERNOON TEA

please select two items for morning tea & one item for afternoon tea

SWEET

Freshly baked mini muffins

Apple, cinnamon & walnut, chocolate, peanut and banana

Viennoiserie selection

Viennese style pastries, croissants & pain au chocolate

Spiced native ginger, pear & tonka bean yoghurt

Quinoa granola

Coconut chia pudding

Fresh seasonal fruit

Apple crumble

Rum soaked raisins & pecan nuts

House made cookies

Chocolate chip & peanut, white chocolate & macadamia

Fresh buttermilk scones

Thick wattleseed cream & jam

SAVOURY

Croque monsieur croissant

Smoked leg ham, gruyere cheese béchamel
OR
Tomato, gruyere cheese béchamel, basil (v)

Egg panini

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

Breakfast jaffle

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

Beef bourguignon pie

Orange & beetroot relish

Chicken filo

Feta cheese, fire roasted capsicum

Savoury muffin

Baby spinach, creamed pumpkin

Cauliflower soup cup

Truffled olive oil drizzle

MORNING & AFTERNOON COFFEE & TEA

Coffee & tea

Genovese organic fair trade coffee , T2 tea selection

BREADS & SALAD BAR MENU

BREADS FROM THE BAKERY

please select two

Salmon gravlax bagel

Finger lime mascarpone, shaved red onion, lilliput capers, rocket lettuce

Free range chicken panini

Tasmanian brie, spiced apple chutney, Vincotto mayonnaise

Shaved turkey ficelle

Oak smoked cheddar, avocado, splintered cucumber, soft lettuce greens

Riverina beef laugen roll

Green herb & chopped egg, bavarian style mustard mayonnaise, mesclun leaves

Ploughman's sandwich

Fine shaved gypsy ham, farmhouse cheddar, Mustard pickle, sunflower & linseed loaf

Champagne ham baguette

Tarago river brie, tomato, cos lettuce, Kakadu plum

Vegetarian spinach wrap

Hummus, marinated vegetables, Persian feta cheese (v)

Capri sourdough roll

Roma tomato, fresh basil, fior di latte buffalo Mozzarella (v)

SALAD BAR

please select one

Chat

Roasted potato, peppery watercress, slithered spring onion, crème fraiche mayonnaise (v)

Chickpea

Sumac roasted carrot & beetroot, mint, dukkah, orange & cayenne drizzle (v)

Vietnamese

Rice noodles, capsicum, coriander, shredded wombok, cashews, nuoc cham dressing (v)

Garden

Heirloom tomatoes, yellow peppers, green olives, apple balsamic vinaigrette, bush tomato jam (v)

FINGER FOOD, DESSERT OR CHEESE

FINGER FOOD SELECTION

please select four items

Tasmanian salmon fingers

Soy spiked dressing & snow pea shoots

Coconut prawn tails

Sweet chilli sauce

Fried karaage chicken

Soy, ginger & garlic marinade

Moroccan spiced chicken

Preserved finger lime & honey dressing

Baby lamb chipolata

Onion marmalade, soft beer baguette

Steamed peking duck bao

Spiced plum dipping sauce

Baharat beef skewer

Chimichurri drizzle

Vegetable samosa

Curried vegetables, eggplant kasundi (v)

Roast vegetables

Parsnip, pumpkin, chat potato, carrot, capsicum, rosemary, thyme & sea salt (v)

EPICURE Speciality pizza

Hot salami, smoked provola, kalamata olives, sugo, roasted peppers, gorgonzola

Margherita pizza

Sugo, hand stretched buffalo mozzarella, cherry tomato (v)

INDIVIDUAL DESSERT OR CHEESE

please select one item

Sticky date & walnut pudding

Salted caramel sauce

Chocolate & hazelnut brownie

Crème anglaise, crispy chocolate pearls

Goats milk & yoghurt panna cotta

Mint & orange compote

Salty caramel & apple mousse

Hazelnut sable crumble

Lemon Tart

Double chocolate tart

Raspberry coulis

Individual fresh fruit plate

Seasonal berries, fresh sliced melon

Hand selected local artisan cheese

King island cloth matured cheddar, fig paste, cranberry & pumpkin seed crackers

ACCOMPANIED BY

Coffee & tea

Genovese organic fair trade coffee, T2 tea selection

Refreshments

orange & apple juice
Mt Franklin sparkling water

SOME GREAT ADDITIONS

All day coffee & tea continuous all-day service during conference	6.5
All day refreshments continuous all-day service during conference of orange & apple juice & Mt Franklin lightly sparkling mineral water	6.5
Whole seasonal fruit Selection of seasonal fruit	4

CONFERENCE TABLE BOWLS

Served to your conference tables

Mixed salted nuts	5
Dried fruit selection cranberries, goji berries, dates, honey, dark chocolate, sesame rolled	5

POST CONFERENCE 'HAPPY HOUR'

BUFFET PLATTERS

Price per person, served on platters

Samurai selection Tatami sushi, california rolls & salmon sashimi, soy, wasabi & pickled ginger	3.9
Antipasti Shaved chilli sopressa, frittata a la' caprese, scorched capsicum, Eggplant compote, focaccia	3.8
Tempting Tapas Parma ham, piquillo pepper & manchego tortilla, marinated mushrooms, Guacamole, olive bread	3.8
Gourmet country pies Shiraz & cracked black pepper beef, chicken & leek & moroccan vegetable pies, thick bush tomato & red pepper relish	3.6
Artisan Australian Cheeses Dried muscatels fruit, cabernet jelly, cranberry & pumpkin seed crackers	4.8
Seasonal fruit platter Duration for up to one hour – EPICURE selection	19.5

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