

Seasonal Menu

Dinner Menu

Spring / Summer
2017-2018

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

SEASONAL DINNER MENU

Two Course Menu	85
<i>Includes: set entrée and alternating main</i>	
Two Course Menu	77
<i>Includes: alternating main and set dessert</i>	
Three Course Menu	110
<i>Includes: set entrée, alternating main and set dessert</i>	

CANPÉS

Please select three items **15**

COLD

Chicken liver pâté, bacon soil, vincotto
 Goat cheese parfait, onion jam, micro salad
 Cumin scented eggplant kasundi, charcoal crackers, micro herbs
 Roast beef and asparagus roulade, Tarago river Gippsland blue cheese
 Pecking duck pancake, hosin, cucumber, coriander
 Huon Valley salmon crudo, filled charcoal cornets, coconut, kaffir lime gel
 Sydney Rock oysters, gin and tonic granita, lemon

HOT

Lamb Bitterballen, sauce gribiche, baby herbs
 Lamb shank pie, minted pea purée
 Chargrilled rib eye steak, mini Yorkshire pudding, horseradish cream
 Garlic prawns on skewers, Sugo, fried basil
 Chicken and porcini croquettes, sweet potato purée, nigella seeds
 Sticky pork belly, peanut praline, kecap manis
 Prosciutto wrapped scallop, caper baconnaise
 Tandoori chicken, naan bread squares, mango relish, coriander
 Pea and pecorino croquets, black garlic mayonnaise
 Spring vegetable Pakora, compressed cucumber, river mint raita
 Mini savoury jalapeno Donut, charred corn, sauce vierge (Salsa)

ENTREE

Please select one

FROM THE SEA

Hiramasa King Fish crudo

Sea asparagus, smoked Eel, cucumber vinaigrette, rouille, salmon roe

Slow cooked Fremantle octopus

Heirloom tomatoes, smoked carrot purée, puffed black rice, snow pea tendrils

Beetroot cured salmon

Pea and asparagus veloute, lemon infused oil, dill crème fraîche

FROM THE FARM

Roasted free range chicken

Grilled cos hearts, pickled beetroots, caramelized walnuts, house made smoked garlic labneh

Coconut poached Free Range Chicken

Apple, celeriac, puffed quinoa, compressed grapes in verjuice, avocado oil, and chervil

Vaduvan spiced Lamb Loin

Edamame, roasted pepper hummus, fennel crisp, pea tendril, spiced olive oil

Anise Wimerra duck breast

Zucchini carrot spaghetti, maple chili vinaigrette, rice wafer

Slow cooked beef brisket agnolotti

Sun choke, smoked semi dried tomato sauce, pecorino cheese

Pan seared beef fillet

Marinated tomatoes, wasabi mayonnaise, furikake seasoning, mizuna

FROM THE FIELD

Warm sumac spiced beetroot tart

caramelised baby peas, whipped goats cheese, mustard cress

Caprese with caramelized figs

macadamia crunch, black salt, vincotto, olive oil

Avocado, kale tart

Shitake mushroom duxelle, fine herbs and parmesan crisp

Pumpkin and ricotta gnocchi

smoked tomato sugo, broccoli pesto, sage

MAINS

Please select two items

FROM THE SEA

Pan-fried barramundi, Australian yamba prawn

Celeriac remoulade , zucchini ribbons, prawn bisque

MSC certified pan seared salmon

Tempura fried prawn stuffed pumpkin flower, pomme anna, sauce romesco

MSC certified ginger soy marinated steamed salmon

Broccolini stem, soba noodle, basil, garlic crisps

FROM THE FARM

Free range Spring Chicken Breast

Sweet corn purée, charred baby leeks, potato almond croquette, jus

Free range chicken, prosciutto and mushroom ballotine

Pomme puree, Dutch carrots, thyme jus

Five spiced duck breast

Potato fondant, braised bok choy, angel hair chili, sour cherry jus

Dukkah crusted Australian rack of lamb

Mustard glazed Dutch carrot, Queensland pumpkin purée, petit pois, sweet onion jus

Slow braised Moroccan spiced Australian lamb shoulder

Minted couscous pearls, roasted cauliflower, pomegranate, cumin yoghurt

Locally sourced chargrilled beef eye fillet

Roasted chats, semi dried tomato, broccoli, crispy enoki, black garlic jus

15hrs. slow cooked beef short rib

Miso kumara purée, onion soubise, burnt shallot, rib jus

Twice cooked pork belly

Pickled Shitake mushroom, honey glazed parsnip, cipolin onions, mustard jus, puffed crackle

Grilled Gippsland beef fillet

Roasted potato fondantes, thyme roasted forest mushrooms, pencil leeks, shiraz jus

Upgrade your dish;

Foei Gras \$15

Moreton Bay bug \$15

FROM THE FIELD

Pumpkin and ricotta gnocchi

Smoked tomato sugo, broccoli pesto, sage

Thyme roasted pumpkin and goats cheese Bstilla

Pumpkin textures, purée, crisp fried flower, seeds

Carrot korma with black rice

Korma spiced, asparagus, peanut praline and coriander

BREAD & SALAD, SHARED AT THE TABLE

Artisan bakery breads

Mini Baguette, rye buche, tomato & basil EPI, Vienna, Unsalted Butter, Pink salt

Shared Salad to the table

Roasted pumpkin, rocket, seeds peach and coconut vinaigrette

DESSERT & CHEESE

please select one

Whipped mature valley goats cheese

Fresh honeycomb, fig marmalade, lavosh crackers, elder flower honey drizzle

Flourless coffee stone

Coffee cream, passion fruit coulis, chocolate soil, burnt marshmallow

Chocolate passion tower

Valrhona chocolate mousse in chocolate cup, brownie crumble, matcha tea ice cream

Chocolate three ways tart

Served with crème chantilly

Chocolate tasting plate

Chocolate Mousse tart, milk chocolate and yuzu cake, white chocolate coconut cheese cake

Passion fruit pavlova roulade

Served with berry sorbet

Apple & salty caramel tart

Served with vanilla ice cream

Honeycomb crunch

Rich chocolate layered cake, honeycomb chunks, Beachwood honeydew drizzle

TO FINISH

Coffee & Tea

Genovese organic fair trade coffee, Tea Drop tea selection

ADDITIONAL EXTRAS

*personalise your dining experience
priced per person*

Alternating course

5

Dessert Station

Please select three items

Price upon request

- Selection of French macaroons
- Assorted mini filled éclairs
- Flavoured choux buns
- Raspberry chocolate cups
- Tropical mousse bowl
- Caramel coffee cup
- Mini domino cream slice
- Mini opera slice
- Salty caramel with saffron apple bar
- Mini boutique cupcakes
- Chef selection of mini boutique dessert
- Chocolate raspberry crunch mousse

Artisan Australian cheese selection

Served as platters to the table

Price upon request

Selected weekly, cabernet paste, candied walnuts, fresh strawberries, wafer crackers

PRODUCE NOTES

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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