



**SEASONAL MENU**  
**COCKTAIL MENU**  
2017



**TARONGA CENTRE**

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)

### 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.

## COCKTAIL PARTY

| DURATION | ITEMS  | PRICE PLUS BEVERAGES |
|----------|--|----------------------|
| 1 hour   | select 6 canapés                                     |                      |
| 2 hours  | select 9 canapés or 7 canapes and 1 grazing dish     |                      |
| 3 hours  | select 10 canapés and 1 grazing dish                 |                      |
| 4 hours  | select 10 canapés, 2 grazing dishes and 1 sweet item |                      |
| 5 hours  | select 12 canapés, 3 grazing dishes and 2 sweet item |                      |

## COLD CANAPÉS

### FROM THE SEA

#### Miniature prawn cocktail

Avocado, salmon caviar, watercress

#### Lemon myrtle smoked petuna

#### Ocean trout

Petit blini, herb crusted & orange salad

#### Samurai selection

Tatami sushi, california rolls & yellowfin tuna sashimi,

Soy, wasabi & pickled ginger

#### Tasmanian 'red gum'

#### Salmon cannelloni

Lilliput capers, finger lime, lemon & chive

### FROM THE FARM

#### Free range chicken 'blt'

Crispy bacon, vine tomato, baby cos, Buttermilk loaf

#### Coronation chicken sandwich

Poached free range chicken, coronation Sauce & coriander

#### Peking duck & vegetable crepé

Nuoc cham sauce

#### Roasted prime beef 'rollup'

Dried cherry, wasabi & micro coriander

#### Prosciutto wrapped melon

Brioche toast, truffled chickpea puree, Sumac dust

### FROM THE FIELD

#### Avocado crush

Toasted sourdough, marinated feta, dill & pine nuts (v)

#### Minted pea tartlet

Dehydrated cherry tomato, olive tapenade (v)

## HOT CANAPÉS

### FROM THE SEA

#### **Spicy crab croquette**

Sweet pea, watercress mayonnaise

#### **Wild tiger prawn toast**

Sweet & sour dipping sauce

#### **Farmed barramundi burger**

Tartare, mustard cress, white sesame roll

#### **Poached tasamian salmon pithivier**

Noilly prat & dill béchamel

### FROM THE FARM

#### **Mini free range chicken 'parma'**

Mozzarella, roasted cherry tomatoes & basil

#### **Bbq duck bao**

Spicy red pepper dipping sauce

#### **Venison & apple sausage roll**

Native pepper, apple & sultana relish

#### **Wagyu beef burger**

Gruyere cheese, soft buttermilk roll

#### **Mini lamb & rosemary pie**

Tomato relish

### FROM THE FIELD

#### **Thai spiced potato balls**

Green chilli nahm jim (v)

#### **Spicy sweet corn fritters**

Roasted capsicum aioli (v)

**GRAZING DISHES**

*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****Sweet sake cured tasmanian ocean trout**

Green tea jelly, enoki, young daikon shoots,  
Yuzu gel, shattered nori

**Tandoori bbq corn fed chicken**

Kachumber salad, toasted garam masala yoghurt

**Greek style lamb salad**

Char grilled lamb fillet, kalamata olive, vine tomato,  
Feta crumble, zesty lemon dressing

**Thai spiced riverina beef fillet**

Hot & sour salad, roasted coconut,  
Green chilli nahm jim

**Braised leek, gruyere & chive soufflé**

Bush tomato relish, micro herb salad (v)

**SERVED HOT****Crumbed cod fillets**

Gremolata crumbed, shoestring fries & wasabi mayo

**Tiger prawn pad thai**

Coconut, fried shallot & coriander monsoon dressing

**Goan coconut chicken curry**

Fragrant rice biryani, mango & chilli sambal

**Free range chicken katsu don**

Panko crumb fried chicken, steamed rice, mirin, soy, green onion, japanese curry sauce

**Classic slow cooked beef stroganoff**

Crispy roast kipfler potatoes, chervil & dill

**Lamb shank ragout rigatoni**

Rich sugo, ricotta, parsley pesto, rosemary gremolata

**Bourbon glazed pork belly**

Alabama slaw, pimento mayo

**Pan fried potato gnocchi**

Torn burrata, roasted cauliflower, hazelnut, caper & raisin dressing (v)

**SWEET ITEMS****Rainbow profiteroles**

Array of flavours & colours

**Mini ice cream sundaes**

Homemade ice creams showered with lollies

**Marshmallow lollipops**

Dipped in milk chocolate

**Cinnamon butterfly cakes**

Cream cheese frosting

**Portuguese tarts**

Creamy custard

**Triple chocolate slice**

Layers of brownie, marshmallow & ganache

**LIVE FOOD STATIONS****15**

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

**Australian ocean**

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

Local freshly shucked oysters

King prawns, classic cocktail sauce

Smoked tasmanian salmon, crème fraiche, capers

**El paso taco**

Taco your tastebuds! Enjoy a magnificent selection of favourites, in soft shell tacos with 'queso fresco' cheese.

De carnitas - braised pork shoulder, tomato salsa

De pescado - port lincoln kingfish, crunchy slaw

De frijoles - refried beans, sweet corn salsa (v)

**Bombay curries**

Be engulfed by the spicy aromas from our house-made authentic curries, baskets of roti bread, relish's & raita.

South indian style lamb curry, crisped curry leaf

Butter chicken, roasted cashews, coriander (gfp)

Potato & spinach samosa, minted yoghurt sauce (v)

**G'day usa**

Range of classic dishes, from the deep south mississippi delta 'soul food' to the central new england region.

Slab pizza - salami, kalamata olives, roast peppers

Hot dog - ketchup, american mustard

Cheese burger – cheddar cheese, streaky bacon

**Bangkok spice**

Lightly prepared authentic thai style dishes with strong aromatic components & a delicate spicy edge.

Green chicken curry, jasmine rice

Tiger prawn pad thai noodles

Stir fry vegetables & tofu (v)

**Tapas bar**

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

Lamb rib & chicken wings, eggplant puree

Fish croquettes & char-grilled calamari

Feta filled green olives & asparagus tortilla (v)

**Spanish paella**

Our paella is cooked in the traditional way with a 'soffrito' base of onions, garlic, capsicum & olive oil.

Seafood paella - prawn, mussel, queenscliff calamari

Croquettes - chicken & chorizo, romesco dipping sauce

Quesadilla - sweet corn, spicy avocado salsa (v)

**Sweet street**

Join us in a tasting journey through some of the cities favourite cakes & sweets & treats.

Portuguese custard tarts

Cannoli

Lemon meringue tarts

Vanilla slice

## 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.