



**SEASONAL MENU**  
Food For Thought  
Conference 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.

## FOOD FOR THOUGHT

### WORKING STYLE LUNCH

Lunch from this package consists of freshly baked breads & rolls filled with delicious fillings accompanied by four hot finger food items & individually plated cheese or dessert.

## ON ARRIVAL

### Coffee & tea

Lavazza Qualit  oro premium arabica coffee, tea drop 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

#### Rhubarb & strawberry frangipane

Toasted almonds

#### Viennoiserie selection

Viennese style pastries, croissants & pain au chocolate

#### Spiced native ginger, pear & tonka bean yoghurt

Quinoa granola

#### Doughnuts galore

Variety of flavours & colours

#### 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 b chamel  
Tomato, gruyere cheese b chamel, basil (v)

#### Egg panini

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

#### Breakfast jaffle

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

#### Savoury portuguese tartlet

Warrigal greens, beans, savoury custard (v)

#### Chorizo sausage involtini

Spinach, ricotta, shortcrust pastry

#### Beef bourguignon pie

Orange & beetroot relish

#### Chicken filo

Feta cheese, fire roasted capsicum

#### Savoury muffin

Baby spinach, creamed pumpkin

#### Roasted beetroot tart

Caramelised onion, danish style feta (v)

#### Cauliflower soup cup

Truffled olive oil drizzle

### MORNING & AFTERNOON COFFEE & TEA

#### Coffee & tea

Lavazza qualit  oro premium arabica coffee, tea drop tea selection

## BREADS & SALAD BAR MENU

### BREADS FROM THE BAKERY

*Please select two items*

#### **Salmon gravlax bagel**

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

#### **Chicken florentine points**

Baby spinach, tarragon, lemon mayonnaise, Malted barley grain loaf

#### **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

#### **Corned beef honey & oat roll**

Jarlsberg cheese, coleslaw, semi dried tomato Dressing

#### **Green olive salami focaccia**

Air dried toscano italian sausage, red pepper, Smoked provolone, basil pesto

#### **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 item*

#### **Shoots**

Radicchio, green beans & peas, ricotta cheese, red wine vinegar emulsion (v)

#### **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

#### Chicken wellington

Butter chicken, puff pastry

#### 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)

#### Signature pizza

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

#### Gamberi pizza

Prawns, smoked salmon, grilled zucchini, Mozzarella, fresh rocket & olive oil

#### Margherita pizza

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

### INDIVIDUAL DESSERT OR CHEESE PLATE

*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

#### Yuzu & mandarin meringue tart

Zest, lemon balm

#### Double chocolate tart

Raspberry coulis

#### Aussie pavs

Fresh wattleseed cream & seasonal fruit

#### Rhubarb & strawberry eton mess

Crunchy & soft meringue

#### 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

Lavazza Qualità oro premium arabica coffee, tea drop tea selection

#### Refreshments

Orange, apple, mt franklin sparkling water

## SOME GREAT ADDITIONS

<b>All day coffee &amp; tea</b>	6.5
Continuous all day service during conference Lavazza qualità oro premium arabica coffee, tea drop tea selection	
<b>All day refreshments</b>	6.5
Continuous all day service during conference of orange & apple juice & mt franklin lightly sparkling mineral water	
<b>Whole seasonal fruit</b>	4
Selection of season fruit	
<b>Mixed salted nuts</b>	5
Served to your conference tables	
<b>Dried fruit selection</b>	5
Served to your conference tables	

## POST CONFERENCE 'HAPPY HOUR'

### BUFFET PLATTERS

*Price per person, served on platters*

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

## 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.