

SEASONAL MENU
TABLE 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.

TABLE MENU

CANAPÉS

Please select three items

Lamb shank pie, minted tomato relish, mustard cress sprouts

Poached victorian chicken, truffled egg, watercress shoots, crisp tart case

Braised beef cheek suppli, stewed red capsicum & herbs

Wimmera duck & sour cherry fatayer, lemon & mint yoghurt

Garden pea & haloumi fritter, whipped feta, candied walnut (v)

ENTREE

Alternating entree

5

FROM THE SEA

Petuna ocean trout gimlet

Beetroot & tapioca crisp, carrot mousseline, gin & tonic cucumber jelly

Jewels of the sea

Oysters, scallops & prawn, watercress & cucumber, dill & caper salsa, chilli jam

Seared port lincoln kingfish niçoise

Handpicked green beans, slow roasted cherry tomatoes, lemon dressed

FROM THE FARM

Lemon roasted corn fed chicken breast

Caesar style salad, turkish bread croute

Prosciutto wrapped free range chicken

Vine ripened tomato, buffalo mozzarella, basil emulsion

Chinese spiced pepes duck breast

Crisp crepe, spring onion, enoki mushroom, garlic and ginger, pomegranate glaze

Slow braised grass fed beef rib (served warm)

Parsnip puree, sweet potato crisps, smoked marrow sauce

Riverina lamb loin

Smoky tomato fondue, cumin chickpea, lemon yogurt

Mini entrée jamboree

Served as platters to the table, please select three items

Port lincoln kingfish, beetroot & vodka cured, salmon & seaweed

Sydney rock oyster & crab, avocado, wasabi & yuzu

Smoked riverina lamb loin, freekah, dried cranberry & pistachio salad

Red harissa rubbed chicken, cucumber, chilli, paw paw, coriander, nan jim dressing

Zucchini & mint torte, peppered apple & lemon chutney (v)

additional 5

FROM THE FIELD

Crispy white polenta (served warm)

Wild mushrooms, peas, poached egg & soft herbs (v)

Zucchini & fior di latte buffalo mozzarella terrine

Rocket, salsa verde, candied walnuts (v)

MAIN COURSE

FROM THE SEA

Northern territory barramundi fillet

Prawn dumplings, braised greens, dashi broth

Dijon crusted Tasmanian salmon

Crisp royal blue potato, french style peas, wild finger lime dressing

FROM THE FARM

Free range chicken duo

Roasted breast, confit leg ravioli, enoki mushroom, chicken & thyme jus

Free range chicken ballotine

Butter glaze, pumpkin cream, broccolini

Smoked duck breast & gingerbread confit leg

Vanilla mash, heirloom silverbeet, cherry jam & watercress

Tournedos rossini

Aged beef fillet, duck parfait, beans, dauphinois potato, truffled bearnaise

Seared riverina beef fillet

Grass fed beef tenderloin, vine tomatoes, asparagus, romesco

Roasted riverina lamb rack & braised shoulder

Hazelnut & herb pangrattato, bean melody, creamed mash, jus

Roasted riverina lamb rump

Mustard crust, smoky bacon, cannellini beans, snow pea, cherry tomatoes

Slow roasted pork loin

Steamed bok choy, roasted carrots, pan glazed shallots, caramelised apple jus

FROM THE FIELD

Bejewelled maghreb salad

Sweet currants, toasted pistachio, coriander & pomegranate (v)

Mushroom & black olive ravioli

Spinach & walnut pesto, grana padano, pangrattato (v)

BREAD & SALAD

Shared at the table

Harlequin gatsby salad

Cherry tomato, capsicum, celery, globe artichoke, snow pea, green olives, soft rocket leaves, yellow peach & coconut vinaigrette (v)

Sonoma bakery breads

Sourdough rye, ciabatta, grains & seeds
Unsalted butter, pink salt house made semi-dried tomato butter

DESSERT & CHEESE

Alternating dessert

5

Caramello delight

Chocolate pastry, decadent caramel mousse, orange sorbet

Old favourite lemon meringue tart

Soft meringue, bitter curd, crunchy shortcrust pastry

Rich double choc verrine

White & dark chocolate mousse, crispy chocolate pearls, candied almond praline

Mango & coconut charlotte

Coconut & rum bavarois, poached pineapple, mango jelly

Granny smith apple tarte tatin

Vanilla syrup, crisp pastry, cinnamon icecream

Sticky date pudding

Brown sugar sauce, butterscotch icecream

Melting moments

Rich chocolate ooze cake, raspberry sorbet, salted cashew crumble

Cookies n cream cheesecake

Chocolate soil, ganache, vanilla ice cream

Mini dessert selection

additional 5

Served as platters to the table

Caramel coffee tube
Mini Éclair selection
Lemon meringue tartlettes

Artisan Australian cheese selection

additional 6

Served as platters to the table

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

TO FINISH

Coffee & tea

Lavazza super gusto utz certified coffee, tea drop tea 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.