

# Seasonal Menu

Conference Menu – Amazing Grazing

Spring / Summer  
2018-2019

**Melbourne Cricket Ground**



**E P I C U R E**

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

## AMAZING GRAZING

*a grazing style lunch of multiple entrée sized small plates or bowls allowing guests to move and mingle while having the chance to experience a variety of delectable dishes*

### ON ARRIVAL

#### Coffee & tea

Lavazza qualità 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

white chocolate & blueberry  
dark chocolate & raspberry

##### Viennoiserie selection

Viennese style pastries, croissants & pain au chocolate

##### Raspberry yoghurt

caramelised macadamia crunch

##### House made cookies

chocolate chip & peanut  
white chocolate & pistachio

##### Orange & sour cream cakes

fresh cream & pistachio

##### Buttermilk cakes

Blueberry, lime & ginger

##### Chocolate & macadamia brownie

silky ganache frosting

##### Frangipane crumbles

blackberry & lime

##### Fresh buttermilk scones

Gippsland thick cream & jam

#### SAVOURY

##### Baby croissant

smoked leg ham, Heidi Tilsit cheese  
roma tomato, Heidi Tilsit cheese, basil (v)

##### Florentine tortilla

leg ham, baby spinach & cheddar cheese  
whole egg, baby spinach & cheddar cheese (v)

##### Roma tomato jaffle

bocconcini cheese & basil (v)

##### mini focaccia loaves

grilled chicken, seeded mustard bechamel  
roasted vegetable, mozzarella & basil (v)

##### Prawn, leek & saffron pie

green tomato pickle

##### Beef, shitake & hoisin pithivier

char siu aioli

##### Chicken slider

romaine lettuce, tomato, buttermilk roll

##### Soufflé

zucchini, mint & goat's curd (v)

##### Spinach & cheese roll

root vegetables, house made relish (v)

### MORNING & AFTERNOON COFFEE & TEA

#### Coffee & tea

Lavazza qualità oro premium Arabica coffee, tea drop tea selection

## GRAZING LUNCH MENU

### SERVED COLD

*please select two*

#### **Buxton River smoked trout**

kipfler & blue potatoes, baby pea, poached radishes, horseradish crème fraîche & dill

#### **Prosciutto wrapped Victorian chicken**

vine ripened tomato, buffalo mozzarella, basil emulsion

#### **Orange zest roasted duck**

watercress, compressed watermelon, enoki, cashew, honey & mandarin dressing

#### **Thai spiced Gippsland beef fillet**

crunchy wonton salad, roasted coconut, green chili nahm jim

#### **Tofu 'poke' salad**

soba noodles, zucchini shards, bean curd, shallot crumbs, roasted sesame & soy dressing (v)

### SERVED HOT

*please select two*

#### **Yellow curry barramundi**

coconut rice, typhoon salad, hot & sour sauce

#### **Fish & chips**

gremolata crumbed Lakes Entrance flathead, beer battered fries & wasabi kewpie mayonnaise

#### **Grilled chicken Caesar**

crisped Kassler bacon, shaved Parmigiano-Reggiano, ciabatta croutons, classic dressing

#### **Chicken san choy bau**

Chinese mushrooms, water chestnuts, bamboo shoots, crisp lettuce

#### **Marinated duck breast**

cotechino sausage & lentil cassoulet, buttered beans, citrus crumble

#### **Slow braised Gippsland beef cheek**

kumera potato croquette, Malbec evaporation, fresh chimichurri

#### **Parmesan & herb crusted lamb cutlet**

confit fondant potato, pea & lemon crush, scorched vine tomato, vincotto reduction

#### **Bourbon glazed high country pork belly**

Alabama southern slaw, pimento mayo

#### **Char grilled zucchini ribbon salad**

peas, buffalo mozzarella, pumpkin dumplings (v)

### INDIVIDUAL DESSERT OR CHEESE

*please select one*

#### **Amaretto cheesecake**

grilled clingstone peaches

#### **Chocolate ooze cake**

raspberry coulis & vanilla crème

#### **Yoghurt & vanilla panna cotta**

fresh berry & mint salad

#### **Blackberry crumble**

vanilla custard & cream

#### **Mango passionfruit tart**

light meringue, mascarpone

#### **White chocolate bavarois**

ginger scented strawberries

#### **Chocolate brownie mousse**

cherries & freshly grated coconut

#### **Individual fruit plate**

sliced tropical fruits & seasonal berries

#### **Local artisan cheese**

Tarago River triple cream brie, quince paste, local berries, pumpkin seed crackers

### ACCOMPANIED BY

#### **Coffee & tea**

Lavazza qualità oro premium Arabica coffee, tea drop tea selection

#### **Refreshments**

orange & apple juice  
Mt Franklin sparkling water

## SOME GREAT ADDITIONS

### All day coffee & tea

continuous all-day service during conference

### All day refreshments

continuous all-day service during conference of fresh orange & apple juice & Mt Franklin lightly sparkling mineral water

### Barista coffee cart

includes coffee cart hire, one barista for duration of event, 300 cups of coffee or tea additional barista per hour (minimum 3 hours) additional cups (on consumption)

## CONFERENCE TABLE BOWLS

*Served to your conference tables*

### Seasonal orchard fruits

selection of market fresh whole fruits

### Superfood protein balls

cranberries, goji berries, dates, honey, dark chocolate, sesame rolled

### Fruit & nut bars

apricots, figs, almonds, macadamia & pepitas

### Asian rice crackers

spicy and sweet dragon mix, crunchy coated chili, wasabi, soy & sesame

### Pretzels

baked bread twists, lightly salted

### Trail mix

dried fruit, nuts & seeds mix

### Candied treats

smarties, bananas, jelly beans, chocolate coated raspberries, marshmallows, snakes

### Red rock chips

lightly salted

### Popcorn

caramel coated

## BRING THE ZING

### Corporate logo treats

personalise your conference with customised cakes, macarons or biscuits made unique to your company & brand, colours & flavours created to your taste

\*price on application

### Chocolate displays

whether it's a set of golf clubs, a dancing horse, your business logo or company machinery our master chocolatier Deniz Karaca is up to the challenge! made completely out of chocolate Deniz will bring his skills from winning the world chocolate masters to your function in the most incredible way

\*price on application

**POST CONFERENCE 'HAPPY HOUR'**  
**BUFFET PLATTERS**

**Seasonal fruit platter**

sliced tropical fruits & berries

**Point sandwich selection**

cured & roasted meats, gourmet condiments, vegetarian options

**Baguettes, pita wraps & rolls**

chef's selection, cured & roasted meats, gourmet condiments, vegetarian options

**Crudities**

tzatziki, hummus & avocado dips, crisp vegetable batons, corn chips & grissini

**Handmade California nori rolls**

tuna, salmon, chicken & vegetarian, wasabi, pickled ginger & soy

**Rice paper rolls**

vegetable, prawn & pork, sweet chilli caramel & soy dipping sauces

**Huon smoked salmon crostini**

rye toast, D'isigny crème fraiche, caper berries, pickled red onion, Yarra Valley salmon pearls

**Antipasti**

air dried wagyu bresaola, pork 'capocollo', Berry's Creek buffalo 'riverine' blue, globe artichoke, baby peppers, manzanilla olives & herb focaccia

**Deli selection**

bresaola, smoked salmon, shaved turkey, roasted sirloin beef, torn Shaw River buffalo mozzarella, stuffed bell peppers, Mount Zero olives, marinated vegetables

**Farmhouse pies**

lamb, red wine & herb, chicken & pancetta, cauliflower & ricotta, thick tomato & red pepper relish

**Popcorn chicken skewers**

siracha mayonnaise

**Ye olde ice-cream cart**

house made ice-creams & gelatos, freshly baked waffle cones, chocolate sauce, salted caramel crisps, crushed nuts, meringue & jellies, Victorian berries & coulis

**Petit French pastry selection**

hand crafted 'la rose-noire' macarons, eclairs & 'les choux choux' pastries

**Artisan style gourmet Victorian & Tasmanian cheeses**

dried Australian fruit, cabernet jelly, cranberry & pumpkin seed crackers

**Post beverage conference package**

duration for up to one hour – EPICURE selection

## PRODUCE NOTES

### MEAT & POULTRY

**HIGH COUNTRY PORK** is barn raised and the pigs are free to roam within a eco shelters that are designed to keep them clean and healthy. although they do not have access to an outdoor range, animals in this system can move around freely while benefiting from protection from predators, cold winters and the harsh Australian sun. we do not use any cage reared pork on any of our menus.

**BARNED RAISED CHICKEN** is our preference at EPICURE. we source the best local barn raised chicken which both supports local producers and means the chickens are reared in the most humane way possible, living as nature intended.

our smallgoods and cured meats are exclusively made for us by a local Italian family business in Carlton. they exclusively use free range pork for our products, cured in the traditional Italian way without the use of moisture, artificial enhancers or humidity controls.

### 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** specialises in producing farmed salmon grown using the pristine waters of the Rubicon river one hour from Melbourne. experts claim this salmon is the closest in appearance and flavour to a wild Atlantic salmon due to the cleanliness of the water and the fact that the fish are constantly swimming against the flow of the river.

**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 Footscray 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.

### EGGS

we choose not to use cage reared eggs in any part of our business, it is incredibly inhumane. they are caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis from intensive confinement known as caged layer fatigue. calcium depleted, millions of hens become paralysed and die of hunger and thirst inches from their food and water

## PRODUCE NOTES

### DAIRY

**SHAW RIVER BUFFALO MOZZARELLA** is Australia's only water buffalo farm house dairy and is located along side the Shaw River near the small coastal town of Yambuk in Victoria's southwest. the cows are milked daily with an average milk production of 8 litres per cow. the milk is porcelain white and has a smooth sweet taste. it contains twice the milk solids of cow's milk, about 30% more calcium and has high levels of antioxidants. we use Shaw River buffalo mozzarella as preference over any other local product.

**TATURA BUTTER** is an excellent Victorian produced butter. Tatura milk was established in 1907 and is located at Tatura 20km west of Shepparton. Tatura is supplied by approximately 330 local dairy farms and majority of the supplying farms are located within a 30km radius of the factory.

**MEREDITH DAIRY** is a small specialist farmhouse dairy situated half way between Ballarat and Geelong in Victoria. all Meredith cheeses are hand made using French farmhouse methods and mostly French derived cultures. we use Meredith cheeses throughout our menus because of their unique in flavour, texture, appearance and aroma and are truly world class.

**TARAGO RIVER CHEESE COMPANY** is located high on a hill looking down on the beautiful Tarago river and reservoir in Victoria's Gippsland, just over an hour from Melbourne. a family owned and run company; it is a joint venture between the Jensen and Johnson families. we choose Tarago cheese because of its superior consistent quality the traditional processes.

**YARRA VALLEY DAIRY** is a small family business started by Mary and Leo Mooney in 1995 on their dairy farm in one of the most picturesque wine regions of Australia. the property carries 200 top quality cattle. they are milked in a herringbone milking shed twice daily, in early morning and late afternoon, after which they are led to a fresh pasture to feed overnight. the milk is run from the milking shed directly to the cheese factory. non animal rennet is used and is vegetarian and gm free.

### OLIVES

**YELLINGBO** is Melbourne's closest olive oil producer, a family operated business from three bridges farm, a small family run estate. the award-winning Yellingbo gold extra virgin olive oil is made using only traditional methods from the first cold pressing of handpicked olives.

**MOUNT ZERO OLIVE GROVE** a family owned business, is one of the oldest olive groves in Australia with a total of 6000 spanish manzanilla and gordal olive trees. mount zero olives is a located three hours west of Melbourne, on the northern edge of the Grampians national park. their success is due to an uncompromising commitment to sustainable organic/biodynamic agriculture.

### CHOCOLATE

the chocolate for our desserts and sweets is of highest purity and quality. We use only Belgian and French made couvertures. conched from cacao beans sourced from around the world and grown 100% sustainably, we can assure your sweet experience will be like no other.



## 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.