

Seasonal Menu

Conference Menu – Food for Thought

Spring / Summer
2018-2019

Melbourne Cricket Ground



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

FOOD FOR THOUGHT

working style lunch

lunch from this package consists of freshly baked breads & rolls filled with delicious fillings, an individual salad accompanied by four hot finger food items & plated cheese or dessert

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

BREADS & SALAD BAR MENU

BREADS FROM THE BAKERY

please select two

Tonnata points

tuna & artichoke aioli, pickled carrot slivers, rainbow lettuce, dill & petit caper cream cheese

Chicken sourdough

poached breast chicken, celery, soft lettuce greens, lemon & chive mayonnaise

Chicken cobb

avocado, egg, tomato, bacon, shaved Spanish onion, watercress, Milawa blue crumble

Montague roll

smoked turkey, cranberry, goat's cheese, cucumber, toasted walnuts, sprouts

Beef baguette

shaved Gippsland beef, semi-dried tomato, Pyengana cheddar, mustard mayonnaise

Pastrami bagel

brine cured beef, sauerkraut, sweet pickled gherkin, Swiss cheese, American mustard

Duck & orange terrine

radicchio lettuce, peach & ginger chutney, mini buttermilk roll

Gypsy ficelle

hand-cut smoked leg ham, roast capsicum, provolone, mesclun salad

Wet cured ham

smoked cheddar, piri piri mayonnaise, red pepper jam, baby spinach

Tuscan panini

roasted pumpkin & zucchini, white bean dip, snow pea sprouts (v)

Vegi rollup

chickpea, eggplant, Israeli salad, amba, chopped egg, tahini, tomato wrap (v)

SALAD BAR

please select one

Babylon

heirloom carrot, roasted beetroot, baked ricotta, pistachio, honey & rosewater caramel (v)

Goddess

broccoli, Lebanese cucumber, fresh mint, brown rice, pepita, avocado dressing (v)

Haloumi

cherry tomatoes, bell peppers, Mt Zero olives, mixed lettuce leaves, lemon vinaigrette (v)

Protein

chickpea falafel, pumpkin, egg wedge, cos lettuce, parsley, Greek yoghurt dollop (v)

Macro

kale, quinoa, sweet potato, goji berry, chia seed, grilled corn, Persian feta, mustard dressing (v)

Sun-ripened

heirloom tomatoes, capsicum, cucumber, fresh buffalo mozzarella, basil pesto (v)

Waldorf

granny smith apple, celery, toasted walnuts, red onion, cos lettuce, whole egg mayonnaise (v)

FINGER FOOD, DESSERT OR CHEESE

FINGER FOOD SELECTION

please select four items

Brandade croquettes

poached blue eye, lemon & dill mayonnaise

Malay bbq chicken satay

house-made pineapple, mango & lime sambal

Chicken breast

cilantro, tamarind & lemongrass dipping sauce

Butter chicken pastry

flaky puff pastry, yoghurt raita

High Country pork yakitori

spring onion, Japanese 'Tonkatsu' glaze

Murray Valley lamb filo

spiced lamb, tomato, apple & treacle chutney

Seared Limestone Coast beef

parmesan polenta, sauce vierge

Beef chili-con-carne

rich tomato sugo, potato skin boat, jalapeno guacamole

Spinach & ricotta tortellini

tomato confit, sweet basil oil (v)

Vegetable medley

steamed seasonal vegetables, chilli pangrattato crumble (v)

Tandoori chicken pizza

baby spinach, roasted capsicum, cucumber & lemon yoghurt

Tower signature pizza

salami, smoked provola, Yellingbo Kalamata olives roast peppers, gorgonzola

Margarita pizza

tomato sugo, hand pulled buffalo mozzarella, cherry tomato, basil (v)

INDIVIDUAL DESSERT OR CHEESE

please select one item

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 & 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.

PRODUCE NOTES

DAIRY

JANNEI GOAT DAIRY was first established in 1995. Janette and Neil started with the production of raw goats milk for sale to the Sydney market under the NSW quality goats milk scheme. over the years they have grown their product range to a selection of over eleven artisan goat cheeses

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set right in the middle of the Hunter Valley's fabulous Pokolbin vineyard district, **Binnorie dairy** produces a range of cheeses with distinctive characters unavailable outside the region.

combining technical expertise with a passion for food, Simon Gough founded Binnorie in order to have the freedom to trial and produce products rarely seen on the Australian market.

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MEANDER VALLEY DAIRY has a proud Tasmanian history, specialising in the production of premium cream, butter and dairy products. Meander Valley dairy was founded by the Dornauf family, who had farmed dairy cows in the Meander Valley for three generations.

OLIVE OIL

PUKARA ESTATE'S EXTRA VIRGIN OLIVE oils are made from the finest olives, sustainably grown at their grove located in the Hunter Valley. their olives are mechanically harvested at their best and pressed immediately to create fresh, flavoursome and well balanced oils. the oils are stored onsite in a climate controlled storage facility and are bottled on demand to ensure optimal freshness.

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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.