

Seasonal Menu

Table Menu

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

CANAPES

please select three

Poached Spencer Gulf prawn, avocado, wasabi & fennel tip mayonnaise
 Chicken jubilee, tea smoked free range breast, tarragon, coronation sauce
 Persian Wimmera duck pie, zested lemon, mint, pistachio & pomegranate
 Chicken & casalinga chorizo paella croquette, tomato & red pepper marmalade
 Roasted grape tomato & green olive tartlet, edamame, baby coriander (v)

ENTREES

*please select one
 additional alternating course*

FROM THE SEA

Tasmanian cold smoked salmon

citrus & dill, pickled radish, rye crouton, sauce vierge

Black sesame crusted kingfish

sweet mustard & miso sauce, crème fraiche, daikon, charred leek & yuzu

Achiote marinated prawn

plantain crisp, avocado, coriander & lime

FROM THE FARM

Poached chicken breast

apple & celeriac remoulade, mustard oil, sugared walnuts, herb salad

Sumac & lemon spiced chicken

ancient grain salad, radish, pomegranate yoghurt

Wimmera duck breast

spring herb salad, carrot, ginger, sweet & sour coriander dressing

Seared beef

asparagus salad, caramelised pears, almond & honey dressing

Grilled lamb loin

pickled cucumber & mint salad, pistachio, goat's curd, vincotto

Mini entrée selection

served as platters to the table, please select three

Confit ocean trout, compressed cucumber, tarragon jelly
 Seared Hervey bay scallop, braised oxtail, ginger & shallot dressing
 Harissa roasted beef fillet, goat's curd, hazelnuts, baby herb
 Victorian chicken, heirloom cherry tomato, black olive
 Basil pesto, sun-dried tomato, capsicum & feta tart (v)

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Pea & mint panna cotta

parmesan crisps, pea shoots, vincotto (v)

Caramelised leek & ashed goats cheese tartin

red witlof, roasted hazelnut dressing (v)

Roasted cauliflower & sweet onion tart

Romesco pesto, candied walnuts, frisée (v)

MAINS

*please select one
additional alternating course*

FROM THE SEA

Tasmanian ocean trout

truffled pea, lemon roasted potatoes, oyster mushrooms, citrus butter & trout caviar

Roasted barramundi fillet

cauliflower cream, braised witlof & roasted beets, watercress & mandarin dressing

FROM THE FARM

Herb roasted chicken

sweetcorn puree, honey roasted carrots, pistachios, lemon thyme jus

Free range chicken breast

lemon & thyme stuffing, roasted vegetables, miso, dill & caper butter

Roast duck Ballantine

spinach, sweet shallots, shitake mushrooms, blackberry jus

Grilled beef fillet

black garlic, crushed peas, wood mushrooms, goat's curd mash, cabernet jus

Beef tenderloin & braised rib

kumera puree, potato fondant, red cabbage, pencil leeks, peppercorn jus

Roasted salt bush lamb

pea & mint agnolotti, carrots three ways, confit potatoes, carrot greens, lamb jus

The best of lamb

quinoa crusted loin, slow braised shoulder b'stilla, white onion cream, asparagus, shiraz jus

Free range pork duo

pressed pork & seared loin maple roasted sweet potato puree, baby kale, apricot & chorizo

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Oversized black truffle & ricotta tortellini

beurre noisette, pangrattato, Grana Padano (v)

Black cabbage colcannon croquettes

pea puree, sugar snaps, mozzarella (v)

Sweet potato & kale pide

raisins, dried cranberries, labna (v)

BREAD

shared at the table

Artisan bakery breads

sourdough baguette, ciabatta, grains & seeds
unsalted Victorian butter, Murray River salt crystals
house-churned roasted capsicum & smoked paprika butter

DESSERT & CHEESE

*please select one
additional alternating course*

Coffee blanc

lime cremeux, caramelised macadamia crunch

Mango & coconut Paris brest

coconut crème, passionfruit gel, marshmallow

Red velvet

beetroot cake, cream cheese frosting, strawberry compote

Pina colada

Malibu mousse, pineapple & crumble

Raspberry mousse truffle

vanilla cremeux, coconut & lime sorbet

La griotte

kirsch white chocolate mousse, cherry compote, chocolate sponge

Valrhona chocolate mousse brownie

caramelised macadamia crumble, white coffee ice cream

Blueberry quark tart

Organic quark, yoghurt meringue, coconut sorbet

Mini dessert selection

served as platters to the table, please select three

raspberry & caramel eclairs

ispahan verrine

mango & passionfruit meringue

fresh berry frangipane

chocolate & cherry brownie

Artisan Victorian cheeses

served as platters to the table

selected weekly, cabernet paste, candied walnuts, fresh strawberries, wafer thin cracker

TO FINISH

Coffee & tea

Lavazza qualità oro premium Arabica coffee, tea drop tea selection

mini chocolate praline

SIDES

Please select one, bowls per table

Kipfler potato wedges

thyme roasted (v)

Green beans & roasted shallots

balsamic (v)

Baby Dutch carrots

whipped honey butter, toasted sesame seeds (v)

Steamed broccolini flowerets

lemon olive oil (v)

New season salad

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

Roasted vegetable salad

kumara sweet potato, green wheat, toasted pine nuts, dried cranberries, soft rocket leaves & tahini dressing (v)

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 alongside 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.