

Seasonal Menu

Cocktail Menu

Spring / Summer
2018-2019

Melbourne Town Hall



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

COCKTAIL PARTY

DURATION	ITEMS	PRICE PLUS BEVERAGES
1 hour	select 4 canapés, served 6 pieces per person	
2 hours	select 6 canapés, served 9 pieces per person	
3 hours	select 8 canapés, served 10 pieces per person & 1 grazing dish	
4 hours	select 8 canapés, served 10 pieces per person, 2 grazing dishes & 1 sweet item	
5 hours	select 9 canapés, served 12 pieces per person, 3 grazing dishes & 2 sweet items	

COLD CANAPES

FROM THE SEA

Beetroot cured port Lincoln kingfish

Toasted rye bread croute, horseradish cream, dill

Sashimi yellow fin tuna

Compressed pickled cucumber, bonito mayonnaise, black sesame seeds (gfp)

Sake poached prawn & blue swimmer crab

Rice paper crisp, wasabi, coriander sprouts (gf)

FROM THE FARM

Roast tandoori chicken

Raita yoghurt, crisp tart shell, coriander sprouts (gfp)

Rillettes of Wimmera duck

Brioche toast, sweet port wine gel

Hazelnut dukkah spiced Murray Valley lamb

Gruyere & rosemary sable biscuit, pumpkin hummus (gfp)

Roast Gippsland beef

Yorkshire pudding, grain mustard mayonnaise

Air dried beef bresaola

Compressed watermelon, burnt fig jam (gfp)

FROM THE FIELD

Caramelised balsamic onion

Crisp onion cone, Meredith goat's curd, pistachio crumbs (v)

Vegetable rice paper roll

Peanut sauce (vg)

HOT CANAPES

FROM THE SEA

Coconut crumbed Australian prawn

spicy mango & curry mayonnaise

Seared Hervey bay scallop

Salsa verde, pancetta crumbs

Tasmanian salmon & potato suppli

Lemon aioli

FROM THE FARM

Creole chicken skewer

Sweet chilli & lime aioli (gfp)

Sticky glazed chicken meatballs

Hoi sin, sesame seeds

Duck & lemongrass gyoza

Soy dipping sauce

Pork & fennel cigar

BBQ bacon & bourbon jam

Moroccan spiced Murray Valley lamb kofta

Sumac yoghurt (gfp)

Organic beef & pepper berry pie

Bush tomato relish

FROM THE FIELD

Gruyere gougères

Confit garlic & white truffle aioli, chervil sprouts (v) (gfp)

Spicy vegetable pakora

Jackfruit & lime chutney (vg) (gfp)

Roast butternut pumpkin & parmesan pie

Basil pesto (v)

GRAZING DISHES

Items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period, each grazing dish is

Hawaiian chicken slider

Sesame bun, pineapple mayonnaise, crisp pancetta, coral lettuce

Southern fried chicken

Slaw, smoky BBQ mayonnaise

Australian prawn & chicken jambalaya

Smoked paprika, chorizo sausage

Miso glazed salmon

Soba noodle & pickled vegetable salad, kew pie mayonnaise

Seafood basket

Panko crumbed flathead, salt & pepper calamari, fried school prawn, Shoestring fries, lemon aioli

Keralan Murray valley lamb curry

Fresh coconut, crisp curry leaves, basmati rice

Crisp high-country pork belly

Sweet & sour sauce, fried rice

Honey mustard roast Gippsland beef

Roasted chat potatoes, butternut pumpkin, garden peas, shiraz jus

Korean vegetable japchae

Korean noodles, sweet sesame soy dressing (v)

Falafel

Organic quinoa tabouleh, roast cauliflower, labna (v) (gfp)

SWEET ITEMS

To include a sweet items or additional sweet items, please add

Passionfruit & mango macaron

Passionfruit ganache (gfp)

Lamington trifle

coconut mousse, raspberry compote

blackberry frangipane tart

vanilla chantilly

Cherry eton mess

Milk chocolate mousse, cherry compote, Chantilly cream

triple chocolate wafer cone

white chocolate mousse, milk chocolate pearls, popping candy

Salted caramel truffles

feuilletine crunch

TO FINISH

To include coffee and tea service during your cocktail event, please add

Coffee & tea

Grinders coffee & a selection of Temple teas

FOOD STATION OPTIONS

Only available in conjunction with a cocktail package. minimum 50 guest, prices per person.

AMERICA & MEXICO STREET FOOD

Enjoy a magnificent selection of favourites from America & Mexico's best known street foods!

New York hot dog, cheese, American mustard, or ketchup in a buttermilk soft bun

Southern fried crispy chicken, Cajun spiced mayo

Three cheese & spinach quesadilla with guacamole

Gippsland beef sliders, pickle, cheese, ketchup and sesame bun

HAWKERS MARKET

A scene from a vibrant night market in Asia with woks of Asian vegetables & herbs, large cane steamer baskets cooking a delicious selection of Chinese bbq pork buns, teriyaki chicken skewers, assorted dumplings, vegetable spring rolls with a selection of dipping sauces, soy, sweet chilli, and black vinegar dressing

PIZZERIA

House made crusty pizza slabs with various toppings including,

Margherita, roma tomato, bocconcini cheese & basil

Pepperoni – salami, mozzarella,

Caramelised onion –Yarra Valley Persian feta

Tropical – ham, cheese & pineapple

OLD STYLE DELI

Smoked & cured meats, featuring prosciutto & salami, free range ham, artisan cheeses from the Yarra Valley, pickled & marinated vegetables, mount zero olive, crusty breads & house made grissini, Yellingbo extra virgin olive oil

SUSHI BAR

A colourful sushi table featuring nigiri, uramaki & California rolls with banana leaves, Japanese plates & bowls with chopsticks, arrange of traditional condiments, soy sauce, pickled ginger & wasabi paste made to order by Japanese chefs

TASTES OF THE OCEAN

Selection of Australian sustainable seafood featuring a range of oysters from regions of Australia displayed on ice, served natural with lemon and lime wedges. Freshly peeled spencer gulf prawns with classic cocktail sauce. Smoked Tasmanian salmon with crème fraiche & Yarra Valley salmon caviar

SWEET TREATS

An array of decadent house made sweets & desserts by our talented pastry chef including little tartlets, slices, chocolate truffles & macarons

REGIONAL VICTORIAN CHEESE

Hand selected artisan cheeses from around Victoria presented on wooden boards with quince paste, dried muscatels, fresh pear & served with sliced vine fruit loaf, crisp bread, wafer crackers & lavosh

PRODUCE NOTES

MEAT & POULTRY

HIGH COUNTRY PORK is barn raised and the pigs are free to roam within 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.

FREE-RANGE CHICKEN is our preference at EPICURE. 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.

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.

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 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 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.

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.

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.

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.

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 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.

MENU KEY

(v) vegetarian (may contain egg, dairy products, and/or honey)

(vg) vegan (contains no animal products)

(gfp) gluten-friendly product*

(nfp) nut-friendly product*

**Although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.*

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.