

Seasonal Menu

Dinner Menu

Spring / Summer
2017-2018

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

SEASONAL DINNER MENU

Inclusive of pre-dinner canapés and an alternating main course

Two courses

Three courses

CANAPES

Chef's selection of hot & cold canapés served with pre-dinner drinks

ENTREES

Please select one

FROM THE SEA

Assiette of Tasmanian salmon

Smoked salmon brandade, salmon skin crackle
Lemon myrtle cured salmon, celeriac remoulade
Seared salmon, herb crust, Yarra Valley salmon caviar (gfp)

Sake poached Australian prawn cutlets

Pickled vegetables, wasabi kewpie mayonnaise, rice paper crisp

Seared kingfish 'nicoise'

Lemon potatoes, tomato gel, Kalamata olive soil, handpicked green beans, lemon mayonnaise (gfp)

FROM THE FARM

Bourbon & maple glazed chicken breast

Corn salsa, cranberry & hibiscus ketchup, pecans (gfp)

Lavender honey glazed Wimmera duck breast

Garden pea velouté, rose moscato jelly, snow pea tendrils, raspberry vinaigrette (gfp)

Korean style pork belly

Kimchi & apple salad, black sesame seeds

Murray Valley lamb loin

Pumpkin hummus, pistachio & ancient grain salad, medjool date relish (gfp)

FROM THE FIELD

Ratatouille style & Persian feta terrine

Tomato jelly, balsamic pearls, wild rocket, olive crumbs (v) (gfp)

Meredith goats curd panna cotta

Beetroot gel, candied walnuts, watercress, baby sorrel leaves (v) (gfp)

MAINS

Please select two dishes to be served alternate drop

FROM THE SEA**Sumac crusted farmed barramundi**

Green herb & preserved lemon pearl cous cous, carrot veloute, char onion leaves, saffron beurre blanc, snow pea tendrils

Spicy local blue eye fillet

Roast sweet potato & cauliflower, Keralan curry sauce, enoki mushroom, curry leaves (gfp)

Seared Ocean Trout

Australian prawn risotto, garden peas, lemon EVOO, crisp skin (gfp)

FROM THE FARM**Pan-fried chicken breast**

Fondant potato, pea crush, roast heirloom vegetables, chicken crackle, jus (gfp)

Roasted chicken ballotine

Sage & pancetta stuffing, soft yellow corn polenta, natural jus

Crispy skinned Wimmera duck breast

Parsnip & potato puree, pedro ximenez soaked prunes, honey roast baby carrots, elderberry flower jus (gfp)

Twice cooked Otway pork belly

Carved tenderloin fillet, sweet potato & ginger puree, coconut, pineapple & peanut salsa, sweet & sour broth

Murray Valley lamb backstrap

Caponata style vegetables, salsa verde, duck fat roast potatoes, red currant jus (gfp)

Japanese inspired Gippsland beef duo

Miso glazed tenderloin, beef gyoza, Japanese mushrooms, soba noodles, tempura nori crisp, sticky soy jus

Slow cooked Limestone Coast beef tenderloin

Roesti potato, pumpkin cream, Koo Wee Rup asparagus, sticky bourbon jus (gfp)

FROM THE FIELD**Miso glazed eggplant & tofu**

Japanese mushrooms, soba noodles, edamame beans, kombu broth (v)

BREAD & SALAD

Shared at the table

Freshly baked sourdough rolls

Cultured Australian butter & Murray River salt

Mixed leaf salad

Cherry tomato, cucumber & Kalamata olives, cabernet dressing (v)

DESSERT & CHEESE

Please select one

Mojito gateau

Mint sponge, coconut sorbet, rum poached pineapple

Baclava frangipane tart

Fig & pistachio ice cream, filo crisp, pomegranate (v)

Caramel latte entremet

Chocolate chiffon, caramel milk chocolate mousse, brandy snap, strawberries

Hazelnut opera cake

Chocolate glaze, strawberry ripple ice cream, gold hazelnuts

Textures of Raspberry

White chocolate mousse, raspberry gel, kaffir lime, raspberry crisps (nfp)

Coconut lime mousse sphere

Passionfruit jelly, whipped lemongrass cremeux, coconut sand (gfp) (nfp)

Halva chocolate brownie

Sesame praline, buttermilk orange ice cream, white chocolate snow (gfp) (v)

Dessert trio, served as platters to the table

Lamington trifle, coconut mousse, raspberry compote

Passionfruit & mango macaron

Blackberry frangipane tart, vanilla chantilly

Fine Victorian cheese, served as platters to the table

Selected weekly, fig & fennel paste, dried muscatels, candied walnuts, lavosh & wafer crisps

TO FINISH

Coffee & tea

Grinders coffee & a selection of Temple teas,

Chocolates by Kennedy & Wilson of the Yarra Valley

ADDITIONAL OTIONS

Personalise your dining experience

Priced per person

Alternating Entrée

Alternating Dessert (excludes platters)

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.