

Seasonal Menu

Lunch Menu
Spring / Summer
2018-2019

Melbourne Town Hall



EPIASURE

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 LUNCH MENU

TWO COURSE

Including 2.5 hours' duration of bronze beverages

THREE COURSE

Including 3 hours' duration of bronze beverages

ENTREES

Please select one

Additional alternating course

Sake & lime leaf cured ocean trout

Pickled cucumber, carrot & ginger, soy gel, fish crackle

Roast Tasmanian salmon

Cauliflower cream, orange & watercress salad, beurre noisette, lemon & parsley pangrattato

Cajun spiced chicken breast

Mango & pineapple salsa, lemon yoghurt, coriander sprouts

Herb roasted chicken

Avocado cream, honey prosciutto crisp, wild rocket, fig vino cotto

Sumac crusted Gippsland beef

Organic quinoa tabbouleh, labne, pomegranate syrup

Heirloom vegetable salad

Cumin spiced carrot cream, red pepper gel, Yarra valley Persian feta, dukkah (v)

MAINS

Please select one

Additional alternating course

Green herb crusted Queensland barramundi

potato & cauliflower cream, caponata vegetables, basil tomato concasse

Crispy skinned Tasmanian salmon

lemon scented mash potato, braised fennel, beetroot & herb salad, lemon butter sauce (gfp)

Creole spiced chicken breast

Roesti potato, roasted corn & red pepper salsa, sticky bourbon jus (gfp) (nfp)

Moroccan spiced Riverina lamb rump

Pumpkin hummus, roast kipfler potatoes, broad beans, jus (gfp)

Miso & maple glazed pork cutlet

Sesame soba noodles, Asian greens, miso broth

Char-grilled Gippsland beef eye fillet

Roast Desiree potato, pea puree, balsamic onion jam, jus (gfp)

Crisp polenta fritter

red pepper essences, ratatouille, Koo Wee Rup asparagus (v) (nfp)

BREAD AND SALAD, SHARED TO THE TABLE**Freshly baked sourdough rolls**

Cultured Australian butter & Murray river salt

Leaf salad

Cucumber, cherry tomatoes, aged balsamic dressing (v)

DESSERT & CHEESE

Please select one

Additional alternating course

Raspberry & hazelnut shortbread tart

Tonka bean ganache, raspberry sorbet, hazelnut crumble (v)

Lemon verbena cheesecake

Coconut biscuit, pineapple jelly, mango salsa (nfp)

Summer berry crème fraiche mousse

Strawberry meringue, berry compote, yoghurt crisp (gfp)

Textures of chocolate

caramelised milk chocolate panna cotta, chocolate chiffon, pistachio biscotti

Bee sting cake

honey mousse, almond crumble, fresh strawberries, salted caramel swirl ice cream

Tropical eton mess

passionfruit mousse, hibiscus gel, pineapple, passionfruit crisp (gfp)

TO FINISH**Coffee and tea**

Grinders coffee & a selection of temple teas

BEVERAGES

Your lunch menu includes a bronze beverage package

Sparkling

Morgan's bay sparkling cuvee

White wine

Morgan's bay semillon sauvignon blanc

Red wine

Morgan's bay shiraz cabernet

Accompanied by

Carlton draught & Carlton light

Orange juice

Mount franklin lightly sparkling, soft drinks

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.