

Seasonal Menu

Wedding Menu
Cocktail

Autumn / Winter
2018-2019

The Centre Ivanhoe



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 COCKTAIL WEDDING MENU

FIVE HOURS

Select eight canapes, three grazing & two sweet, ten pieces, three grazing & two sweets served per person, includes beverages, tea, coffee & platter cake service

COLD CANAPES

FROM THE SEA

Salmon Gravlax

beetroot, dill & chive cream (nfp) (gfp)

Prawn Cocktail

cucumber cup, rich whisky sauce (nfp) (gfp)

Sesame Crusted Tuna

picked seaweed & wasabi mayonnaise (gfp)

FROM THE FARM

Chicken Rillettes

gluten free toast, herb mayonnaise (nfp) (gfp)

Spicy Vic Farms Pork Rice Paper Roll

chili sambal (gfp)

Rosemary & Thyme Lamb Roulade

Moroccan spices, lemon yoghurt (gfp)

Beef Carpaccio

herb crostini, basil pesto, baby rocket & parmesan (nfp)

FROM THE FIELD

Cream Cheese & Chive Sabal

cucumber, black grapes (v) (nfp)

Red Wine Braised Shallot Tarte Tatin

ashed goat cheese (v)

HOT CANAPES

FROM THE SEA

Seared Tasmanian Salmon Skewer

lemon & dill emulsion (nfp) (gfp)

Fried Australian Prawn Twist

sweet chilli & mayonnaise (nfp)

FROM THE FARM

Moroccan Lamb Kofta

coriander, ginger & sweet paprika, roasted mint yoghurt (nfp)

BBQ Pork Puff

plum dipping sauce (nfp)

Chicken & Tarragon Filo

lime aioli (nfp)

Southern Fried Chicken

lemon mayonnaise (nfp)

Mini Beef Slider

mature cheddar, chipotle mayonnaise, mixed salad (nfp)

FROM THE FIELD

Sundried Tomato & Mozzarella Arancini

basil pesto aioli (v)

Roasted Vegetable Tartlet

lime & jackfruit chutney (v)

Stuffed Mushroom

caramelised pumpkin, onion & goat cheese (v)

GRAZING DISHES

These items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. these dishes are served in little boxes, bowls or on small plates

Veal & Caramelized Onion Tortellini

braised beef ragu, crispy basil & shaved parmesan (nfp)

Grilled Free-Range Chicken Burger

brioche bun, mixed leaves, crispy bacon & chipotle mayonnaise (nfp)

Northern Territory Barramundi

kipfler potato, fennel & caper salad (nfp) (gfp)

Classic Style Butter Chicken

toasted coconut & steamed basmati rice (nfp) (gfp)

Potato & Herb Gnocchi

roasted pumpkin & spinach cream sauce (v) (nfp)

Smoked Trout, Wild Rice Salad

cucumber, radish, feta, watercress & reduced balsamic drizzle (gfp)

Classic Style Sticky Fried Rice

sweet pork sausage & chargrilled corn (nfp)

SWEET ITEMS

Chocolate & Caramel Slice

rhubarb crumb (v)

Dark Chocolate & Hazelnut Mousse

orange & roasted white chocolate (v)

Strawberry Mousse

vanilla cream (v) (gfp)

House-Made Cinnamon Doughnuts (v)

Tangy Lemon Curd Tart

candied orange & lime gel (v) (nfp)

Vanilla Panna Cotta

chocolate coffee beans & almond praline (v) (gfp)

Opera Gateau

salted caramel chard (v)

FOOD STATIONS

A minimum fifty guests applies, & may only be added in conjunction with a cocktail package, does not include styling

Priced per person

Regional Victorian Cheese

hand selected artisan cheeses from around Victoria presented on wooden boards with quince paste, dried muscatels, fresh pear & served with sliced sourdough baguette, pane croccante crisp bread, wafer crackers & lavosh

Bar Tapas

earthy & colourful tapas bar with moody lamp lighting, earthenware dishes with a range of tapas to ignite your palate including:

galician style octopus, sweet paprika, herb shoots (gfp)
 cider braised chorizo
 roasted potatoes, stewed peppers & garlic (v) (gfp)
 tomato braised lamb & rosemary meatballs (gfp)
 spiced sweet potato empanada, cashews, coriander, mango & lime chutney (v)
 salted blue eye & potato croquettes, roasted garlic aioli

Hawkers Market

a scene from a vibrant night market in Asia with wood baskets and woks of asian vegetables and herbs, bottles of soy, fresh chilli sauce & hoisin & large cane steamer baskets cooking a delicious selection of Chinese dumplings meat, seafood & vegetarian

Peking Duck

witness making one of the most classic dishes in the world – see our Chinese chefs expertly portion the crisp roast ducks to order & wrap them in fine crepes with crisp vegetables, spring onions & sweet hoisin sauce

Seafood

a selection of oysters from regions of Australia displayed on ice and freshly shucked at the bar, served natural with lemon and lime wedges or with shallot & sherry vinaigrette, freshly peeled spencer gulf prawns with lime aioli & smoked Tasmanian salmon with crème fraiche, Lilliput capers, red onion, dill & Yarra valley salmon caviar

Sweet Table

an array of decadent house made sweets & desserts including boozy lamingtons, baby lime meringue pies, rosewater Turkish delight, pistachio nougat, chocolate truffles & ripe Queensland strawberries

ADDITIONAL EXTRAS

*Personalise your dining experience
 priced per person*

Additional Canape Selection
 Additional Sweet Canapes Selection
 Additional Grazing 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 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)

(vg) vegan (contains no animal products)

(gfp) gluten-free product*

(nfp) nut-free 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 & 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.