

# Seasonal Menu

Conference Menu – Food for Thought

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

## FOOD FOR THOUGHT

*Working canape style lunch*

*Lunch from this package consists of freshly baked breads & rolls filled with delicious fillings, accompanied by three hot finger food items, & seasonally selected cut fruits*

### HALF DAY

*morning/afternoon tea, working canape style lunch*

### FULL DAY

*morning & afternoon tea, working canape style lunch*

## ON ARRIVAL

### Coffee, Tea & Biscuits

organic fair trade coffee, madame flavour tea selection, selection of gourmet biscuits

## MORNING TEA & AFTERNOON TEA

*Please select one item for morning tea &/or one item for afternoon tea*

### SWEET

#### Carrot & Roasted Pecan Nut Cake

coconut flakes (v)

#### Warm Fruit & Plain Buttermilk Scones

yarra valley preserve, vanilla cream (v) (nfp)

#### Sweet Muffins

white chocolate & banana, triple chocolate (v)

#### Orange And Poppy Seed Cake

glazed orange syrup (v)

#### Triple Chocolate Muffin

white chocolate ganache (v)

#### Mini Boutique Lamington

strawberry jam (v)

#### Passionfruit Tart

crunchy meringue topping (v) (nfp)

#### Warm Jam Doughnut

oozing jam centre (v)

### SAVOURY

#### Spinach & Feta Frittata

spicy green tomato chutney (v) (gfp)

#### Mini Pumpkin Tarts

onion & goat cheese tart (v)

#### Chicken Filo Pastry

wild mushroom (nfp)

#### Pork & Fennel Sausage Roll

tomato relish (nfp)

#### Mini BLT Roll

bacon, lettuce, tomato & mayonnaise (nfp)

#### Lamb & Rosemary Pies

minted tomato relish (nfp)

## MORNING & AFTERNOON COFFEE & TEA

### Coffee & Tea

organic fair trade coffee, madame flavour tea selection

## WORKING CANAPE STYLE LUNCH

### BREADS FROM THE BAKERY

#### A Selection of Seeded Soft Rolls & Point Sandwiches

all with chef's selection of delicious fillings, including vegetarian, changing daily  
one roll & four points per person

## THE HOT THINGS

*Please select three items*

#### Seared Tasmanian Salmon Skewer

lemon & dill emulsion (nfp) (gfp)

#### BBQ Pulled Pork Slider

crunchy coleslaw (nfp)

#### Southern Fried Chicken

lemon mayonnaise (nfp)

#### Braised Organic Beef Pie

tomato relish (nfp)

#### Vegetable Samosa

curried vegetables, kasundi relish (v)

#### Pumpkin & Feta Turkish Pide

tomato relish (v)

#### Zucchini Frittata

carrot & onion (v)

#### Crisp Feta & Spinach Cigar

lime & jackfruit chutney (v)

#### Sundried Tomato & Mozzarella Arancini

basil pesto aioli (v)

### TO FINISH

#### Sliced Fresh Fruit

seasonal local & tropical (v) (nfp) (gfp)

#### Coffee & Tea

organic fair trade coffee, madame flavour tea selection

#### Refreshments

orange juice, apple juice, mount franklin mineral water

## SOME GREAT ADDITIONS

### All Day Coffee & Tea

continuous all-day service during conference

### All Day Refreshments

continuous all-day service during conference of orange & apple juice & Mt Franklin lightly sparkling mineral water

### Seasonal Orchard Fruits

selection of market fresh whole fruits

### House Made Choc Chip Cookies

### Victorian Cheese Platter

quince paste, dried muscatels, waterwheel wafer crackers & lavosh

## POST CONFERENCE 'HAPPY HOUR'

*Available when booked in conjunction with a full or half day conference*

*Duration up to one hour*

### Canapes

chefs selection of hot and cold canapes, three items

### Dips Platters

tzatziki, hummus & baba ghanoush, vegetable crudités, spiced pita crisps

### Victorian Cheese Platter

quince paste, dried muscatels, waterwheel wafer crackers & lavosh

### Crudities

tzatziki, hummus & avocado dips, crisp vegetable batons, corn chips & grissini

### Tapas

free range prosciutto, grilled chorizo, mount zero blonde Kalamata olives, potato, caramelised onion & oregano tortilla, roasted red peppers, rosemary grissini

### Post Beverage Conference Package

duration for up to one hour – EPICURE 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 along side 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.