

Seasonal Menu

Sporting Clubs

Autumn / Winter
2018-2019

The Centre Ivanhoe



EPICURE

MEMORABLE CULINARY EXPERIENCES

At EPIASURE, 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 SPORTING MENU

THREE COURSE

Includes five hour duration bronze beverage package

ENTREE

Please select one

Hoisin & Ginger Marinated Pork Belly

fig & apricot chutney, asian slaw (gfp)

Smoked Chicken

broad bean ragu, capsicum coulis, micro salad (nfp) (gfp)

Wild Mushroom & Asparagus Ravioli

pumpkin puree, vegetable nage, shaved parmesan (v) (nfp)

Goat Cheese, Asparagus & Onion Tart

rocket salad, balsamic glaze (v)

PREMIUM UPGRADE

Confit Duck Leg

winter braised cabbage, star anise jus (nfp) (gfp)

Esca Bache Of Atlantic Salmon

three bean salad, pickle cucumber, baby radish & chilli mayo (nfp) (gfp)

MAINS

Please select two, served alternating

FROM THE SEA

Slow Roasted VIC Farms Porterhouse

fondant potato, cauliflower, vine tomato, red wine jus (nfp)

Free Range Chicken Breast

roasted potato, confit tomato, jus gras (nfp) (gfp)

Rosemary & Thyme Crusted Lamb Rump

pumpkin puree, potato rosti, butter beans & red wine jus (nfp)

Roasted Polenta

mushroom ragu, roasted vegetables, Israeli cous cous (v) (nfp)

PREMIUM UPGRADE

Pan Seared Blue Eye

beet puree, grilled asparagus, trio of crushed potato & shellfish bisque (nfp) (gfp)

High Country Pork Cutlet

apple puree, roasted chat potatoes, braised cabbage & lardon orange glaze (nfp)

Slow Roasted VIC Farms Eye Fillet

fondant potato, cauliflower, vine tomato, red wine jus (nfp) (gfp)

BREAD & SALAD, SHARED AT THE TABLE

Leaf Salad

aged balsamic & extra virgin olive oil (v) (gfp)

Freshly Baked Sourdough Rolls

cultured Australian butter & salt flakes

DESSERT

Please select one

Lime & Coconut Cheesecake

roasted coconut crumb, berry coulis (v) (nfp)

Espresso Panna Cotta

white chocolate soil, boysenberry ice cream (v) (nfp) (gfp)

Lemon Curd Tart

passionfruit coulis, whipped cream (v) (nfp)

PREMIUM UPGRADE

Mini Dessert Platter

please select three to be shared to the table

opera gateau (v)

mini Nutella doughnut (v)

vanilla panna cotta, peach gel, chocolate shell (v) (nfp) (gfp)

strawberry mousse cake, lemon balm (v) (nfp)

chocolate & whisky tart, candied orange (v) (nfp)

white chocolate & caramelised banana mousse, buttery biscuit base (v) (gfp)

TO FINISH

Coffee & Tea

organic fair trade coffee, madame flavour tea selection

ADDITIONAL EXTRAS

Personalise your dining experience

Priced per person

Additional Alternating Course

Chef Selection Antipasto Platters

Seasonal Fresh Cut Fruit Platters

Artesian Cheese Platters

Chef Selection Canapes on Arrival

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 manzanillos 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.