

# Seasonal Menu

Conference Menu – Amazing Grazing

Spring / Summer  
2018-2019

**Taronga Zoo**



**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

**AMAZING GRAZING****96**

*a grazing style lunch of multiple entrée sized small plates or bowls allowing guests to move and mingle while having the chance to experience a variety of delectable dishes*

**ON ARRIVAL****Coffee & Tea**

Genovese organic fair trade coffee, T2 tea selection

**MORNING TEA & AFTERNOON TEA**

*please select two items for morning tea & one item for afternoon tea*

**SWEET****Freshly baked mini muffins**

Apple, cinnamon & walnut, chocolate, peanut and banana

**Viennoiserie selection**

Viennese style pastries, croissants & pain au chocolate

**Spiced native ginger, pear & tonka bean yoghurt**

Quinoa granola

**Coconut chia pudding**

Fresh seasonal fruit

**Apple crumble**

Rum soaked raisins & pecan nuts

**House made cookies**

Chocolate chip & peanut, white chocolate & macadamia

**Fresh buttermilk scones**

Thick wattleseed cream & jam

**SAVOURY****Croque monsieur croissant**

Smoked leg ham, gruyere cheese béchamel  
OR

Tomato, gruyere cheese béchamel, basil (v)

**Egg panini**

Free range egg & bacon  
OR

Free range egg & wilted spinach (v)

**Breakfast jaffle**

Smoked ham & cheese  
Tomato, bocconcini & basil (v)

**Beef bourguignon pie**

Orange & beetroot relish

**Chicken filo**

Feta cheese, fire roasted capsicum

**Savoury muffin**

Baby spinach, creamed pumpkin

**Cauliflower soup cup**

Truffled olive oil drizzle

**MORNING & AFTERNOON COFFEE & TEA****Coffee & tea**

Genovese organic fair trade coffee , T2 tea selection

## GRAZING LUNCH MENU

### SERVED COLD

*please select two items*

#### Poached Tasmanian salmon

Fennel & herb salad, riverina orange,  
Watercress aioli

#### Roasted duck salad

Green tea noodle, enoki, chinese cress,  
Nori & spring roll chip

#### 'Mykonos' lamb salad

Char grilled lamb fillet, kalamata olive,  
Vine tomato, feta crumble, zesty lemon  
Dressing

#### Sake & soy soaked riverina beef fillet

Mizuna, enoki, daikon, black sesame, mirin  
caramel

### SERVED HOT

*please select two items*

#### Roasted barramundi fillet

Green mango, coriander, chilli, mint, macadamia  
nuts & tamarind dressing

#### Truffle corn fed roasted chicken

Ancient grains, baby red cabbage, hazelnuts,  
lemon & honey vinaigrette

#### Yellow duck curry

Fragrant jasmine rice, crunchy Thai salad

#### Braised riverina beef

Olive oil poached baby beets, cardamom spiced  
carrot jam, horseradish & sprouts

#### Beef rib pappardelle

Porcini & portobello mushroom fricassee, herb  
essence, parmesan crumb

#### Lemon & oregano grilled lamb cutlet

Olive polenta, tomato & zucchini caponata, saffron  
yoghurt

#### Kurobuta pork belly

Potato purée, crisp ham hock bon bon, apple  
compote

#### Jannei goat's & pumpkin suppli

Butternut crème, spiced seeds, wild rocket,  
Bush tomato coulis (v)

### INDIVIDUAL DESSERT OR CHEESE

*please select one item*

#### Sticky date & walnut pudding

Salted caramel sauce

#### Chocolate & hazelnut brownie

Crème anglaise, crispy chocolate pearls

#### Salty caramel & apple mousse

Hazelnut sable crumble

#### Lemon tart

#### Double chocolate tart

Raspberry coulis

#### Individual fresh fruit plate

Seasonal berries, fresh sliced melon

#### Hand selected local artisan cheese

King Island cloth matured cheddar, fig paste,  
cranberry & pumpkin seed crackers

### ACCOMPANIED BY

#### Coffee & tea

Genovese organic fair trade coffee, T2  
selection

#### Refreshments

orange & apple juice  
Mt Franklin sparkling water

## SOME GREAT ADDITIONS

<b>All day coffee &amp; tea</b> continuous all-day service during conference	6.5
<b>All day refreshments</b> continuous all-day service during conference of orange & apple juice & Mt Franklin lightly sparkling mineral water	6.5
<b>Whole seasonal fruit</b> Selection of seasonal fruit	4

## CONFERENCE TABLE BOWLS

*Served to your conference tables*

<b>Mixed salted nuts</b>	5
<b>Dried fruit selection</b> cranberries, goji berries, dates, honey, dark chocolate, sesame rolled	5

## POST CONFERENCE 'HAPPY HOUR'

### BUFFET PLATTERS

<b>Samurai selection</b> Tatami sushi, california rolls & salmon sashimi, soy, wasabi & pickled ginger	3.9
<b>Antipasti</b> Shaved chilli sopressa, frittata a la' caprese, scorched capsicum, Eggplant compote, focaccia	3.8
<b>Tempting Tapas</b> Parma ham, piquillo pepper & manchego tortilla, marinated mushrooms, Guacamole, olive bread	3.8
<b>Gourmet country pies</b> Shiraz & cracked black pepper beef, chicken & leek & moroccan vegetable pies, thick bush tomato & red pepper relish	3.6
<b>Artisan Australian Cheeses</b> Dried muscatels fruit, cabernet jelly, cranberry & pumpkin seed crackers	4.8
<b>Seasonal fruit platter</b> Duration for up to one hour – EPICURE selection	19.5

## PRODUCE NOTES

### MEAT & POULTRY

**HIGH COUNTRY PORK** is barn raised and the pigs are free to roam within an eco shelter that is 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 the 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.

## **MENU KEY**

(v) vegetarian (may contain egg, dairy products and/or honey)

## **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