

Seasonal Menu

Cocktail Menu

Autumn / Winter
2019

Melbourne Cricket Ground



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

COCKTAIL PARTY

DURATION	ITEMS	PRICE PLUS BEVERAGES
1 hour	select 6 canapés	48.5
2 hours	select 9 canapés or 7 canapés & 1 grazing dish	62.5
3 hours	select 10 canapés & 1 grazing dish	73
4 hours	select 10 canapés, 2 grazing dishes & 1 sweet item	88
5 hours	select 12 canapés, 3 grazing dishes & 2 sweet items	99.5

COLD CANAPES

FROM THE SEA

Lightly cured Rubicon River cured trout
macadamia dukkah, rosella gel, micro red cabbage

Tasmanian 'red gum' salmon cannelloni
horseradish crème fraîche, salmon roe & chive

Poached Spencer Gulf prawn
semi dried tomato & finger lime dressing, buckwheat blini

Yellowfin tuna taco
wasabi, cornichons, lilliput capers, baby basil

FROM THE FARM

Lime poached chicken
avocado & crisp pancetta, kipfler potato crisp

Bannockburn chicken hightin
tandoori roasted breast, grilled capsicum, mango mayonnaise

Wimmera duck
pineapple & chilli salsa, crushed caramel peanuts, pastry cup

Black angus beef fillet
herb whipped goat's cheese, freeze dried dark balsamic foam

Seared Victorian lamb
green olive & parmesan palmier, truffled pea puree

FROM THE FIELD

Yarra Valley Persian feta & Mildura avocado crush
toasted sourdough, dill, basil shoots & mint (v)

Zucchini & haloumi fritters
pumpkin hummus, micro sorrel (v)

HOT CANAPES

FROM THE SEA

Bellarine mussel

spiced sugo, toasted ciabatta pangratto

Crispy Spencer Gulf prawn

betel leaf, soy dipping sauce

Humpty Doo barramundi burger

tartare, mustard cress, white sesame roll

Hervey Bay scallop

gingered carrot, red nahm jim, coriander

FROM THE FARM

Free range chicken quesadilla

queso fresco, lime, avocado, jalapeño & coriander

Braised Wimmera duck & barberry pie

Mildura peach & vanilla chutney

Steamed oxtail & mushroom dumpling

sweet soy & mandarin glaze

Beef brisket & chorizo croquettes

garlic chive salsa, black vinegar dressing

Sticky Riverina lamb loin

satay, ginger & sesame

FROM THE FIELD

Roasted sweet potato, beetroot & cheese pastry

coriander & lemon yoghurt (v)

Cauliflower, truffle & taleggio arancini

lemon & white bean aioli (v)

GRAZING DISHES

11.5

items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period

SERVED COLD

Tea smoked Southern Ocean blue eye

toasted ciabatta, mache, cucumber jelly, parsley oil

Roasted Wimmera duck

green tea noodle, enoki, Chinese cress, nori & spring roll chip

Char grilled lamb salad

lamb fillet, Kalamata olive, vine tomato, feta crumble, zesty lemon dressing

Leek, comté & chive soufflé

green tomato relish, micro herb salad (v)

SERVED HOT

Roasted barramundi fillet

green mango, coriander, chilli, mint, macadamia & tamarind dressing

Bannockburn chicken

potato mousseline, corn succotash, light cream sauce

Butter duck curry

fragrant rice biryani, cashew sauce

Gippsland beef rib

cardamom spiced carrot jam, horseradish, vincotto & sprouts

Old English hot pot

braised lamb, baby carrot, garden peas, shallots, parsnip puree

Lemon & oregano grilled lamb cutlet

olive polenta, tomato & zucchini caponata, saffron yoghurt

Slow roasted pork belly

maple roasted sweet potato, green apple, chorizo

Mac 'n Cheese donut

fine sliced radish, wasabi kewpie, smoked paprika, micro basil (v)

SWEET ITEMS

9

Mini banana cake

lemon & cream cheese icing

Yuzu curd tartlet

ginger marmalade, light meringue

Sticky date pudding

caramel ganache & caramelised walnuts

Milk chocolate & pandan mousse

yuzu, banana & caramel

Ginger crème brûlée tart

flaky pastry & caramelised pistachios

FOOD STATIONS

16.5

to be served in conjunction with your cocktail food selection. a wonderful way to add a sense of theatre and drama to your function, create interaction between your guests with these unique menus.

AUSTRALIAN OCEAN

a world leader in sustainable fisheries management both wild caught and aquaculture systems, Australia has an abundance of seasonal fresh seafood, feast from our local sourced produce, displaying the freshest of ingredients in large bowls of crushed ice.

South Australian Coffin Bay oysters
 Spencer Gulf prawns, classic cocktail sauce
 Smoked Tasmanian salmon, D'isigny crème fraiche, lilliput capers

HAWKERS MARKET

enter a scene from a vibrant night market in Asia with cane steamer baskets cooking a delicious selection of dumplings with traditional condiments.

Prawn & lemongrass dumpling
 Pork & ginger dumpling
 Mushi-gyoza, tofu & shimeji dumpling (v)

SPANISH PAELLA

our paella is cooked in the traditional way with a 'soffrito' base of onions, garlic, capsicum & olive oil.

Seafood paella - prawn, mussel, Queenscliff calamari
 Croquettes - chicken & chorizo, romesco dipping sauce
 Quesadilla - sweet corn, spicy avocado salsa (v)

FROMAGERIE

Victoria has an abundance of specialty cheese makers, delicate Shaw River buffalo mozzarella's, award winning Gippsland blue's, Meredith, Yarra Valley, Timboon, Milawa cheeses and more! let us take you on a providores journey.

Hand-picked Victorian cheeses
 Local fruits, nuts & berries
 Artisan breads, crackers & grissini

EL PASO TACO

taco your tastebuds with Mexico's best-known street food! enjoy a magnificent, 'south-of-the-border' fiesta from our selection of favourites, in soft shell tacos with fresh queso fresco.

De caritas - braised pork shoulder, tomato salsa
 De pescado - Port Lincoln kingfish, crunchy slaw
 De frijoles - refried beans, sweet corn salsa (v)

CHURRASQUEIRA SKEWER BAR

Brazilian style marinated skewers of Gippsland beef, free-range chicken and Victorian vegetables are BBQ'd and tenderly presented in silver frying pans. accompanied with toasted breads and traditional flourishes.

Carne asada – grilled wagyu beef & eggplant skewer, toasted almond slithers
 Frango de churrasco – peri peri chicken, fresh chimichurri
 Anticuchos de verduras – skewered haloumi, red onion, zucchini, cherry tomato, ají amarillo sauce (v)

BANGKOK SPICE

lightly prepared authentic Thai style dishes with strong aromatic flavours of coconut, lemongrass, ginger, and coriander, with a delicate spicy edge.

Green chicken curry, jasmine rice
Tiger prawn, Thai noodles
Stir fry vegetables & tofu (v)

VEGAN BAR

living the Good Life is at the heart of everything we do! savour our ethically responsible catering, free from meat, eggs, dairy, and animal-derived substances. because at the end of the day, nothing tastes as good as a clear conscience.

Eggplant, celery, bell pepper & marjoram caponata, brown rice (v)
Potato, pea samosa & spinach, cauliflower pakora, jackfruit & lime sambal (v)
MYO poke salad, silken tofu, soba noodles, cucumber, red cabbage, mung bean sprouts, edamame (v)

HEART OF VICTORIA

Victoria is in a great position to produce a diverse range of foods. enjoy our antipasto selection highlighting a diverse range of our local agriculture. from paddock to plate, Victorian produce is second to none.

Shaved prosciutto, sopressa & bresaola
Hand selected cheeses, fruits & berries
Grilled, roasted & marinated vegetables (v)

BACKYARD BBQ

Australia's national pastime! 'let's throw some food on the barbie'. enjoy our locally sourced 'tucker' of snags, rissoles and barra. of-course it wouldn't be complete without a selection of salads, tomato sauce and bread.

Traditional lamb & rosemary sausage, grilled onion
Fine beef rissoles, rich tomato sauce
Barramundi skewers, lemon wedges & aioli

DESTINATION MCG

in sport-mad Melbourne one stadium stands head and shoulders above the rest as the home of sport. embrace Australia's most iconic sporting venue with this selection of MCG crowd favourites.

Meat pies, sausage rolls & pasties, tomato relish
Wagyu beef burger, gruyère, truffled mayonnaise
Battered fish bites, chips & aioli

ICE-CREAM CART

house made ice-creams and gelatos, freshly baked waffle cones, served from our themed 'ye olde ice-cream cart'.

Chocolate sauce, salted caramel crisps & crumble
Crushed nuts, meringue & jellies
Victorian berries & coulis

SWEET STREET

Melbourne is what one could call the epicentre of the ever-evolving food scene in Australia. join us in a tasting journey through some of the cities favourite sweets.

Mini banana cakes, rhubarb & ginger frangipanes, yuzu curd tartlets
Almond buttermilk cakes, milk chocolate & pandan mousse
Ginger crème brûlée tarts, French macarons, caramel nut tarts

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.

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)

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.