

Seasonal Menu

Conference Menu – Amazing Grazing

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

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

Lavazza qualità oro premium Arabica coffee, Tea Drop tea selection

MORNING TEA & AFTERNOON TEA

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

SWEET

Freshly baked mini muffins

lemon & sour cream
apple, walnut & caramel

Fresh pastries

assortment of danishes, croissants & scrolls

Vanilla Greek yoghurt

chia seeds, almonds & honey

Dutch apple cake

crème napoleon

House made cookies

chocolate chip & peanut
apple & oat cookies

Mini banana cake

cream cheese & lemon icing

Ciambella allo yogurt

Italian lemon cake, limoncello frosting

Rhubarb crumb cake

almond flakes, lemon scented

Homemade buttermilk scones

vanilla & sultana, strawberry jam, thick Victorian
cream

SAVOURY

Baby croissant

smoked leg ham, Gouda cheese
roma tomato, Gouda cheese, basil (v)

Fried egg & bacon panini

free range egg & bacon
free range egg & wilted spinach (v)

Mini quiches

ham, onion & chive
salmon & dill
spinach & mushroom (v)

Beef bourguignon pie

roasted tomato relish

Chicken filo

feta cheese, fire roasted capsicum

Chorizo sausage involtini

spinach, ricotta, shortcrust pastry

Savoury muffin

sweetcorn, chilli, capsicum & cheddar (v)

Bubble & squeak

potato, zucchini, cabbage, garden pea & ricotta,
red pepper chutney (v)

Cauliflower soup cup

truffled olive oil drizzle (v)

MORNING & AFTERNOON COFFEE & TEA

Coffee & tea

Lavazza qualità oro premium Arabica coffee, Tea Drop tea selection

GRAZING LUNCH MENU

SERVED COLD

please select two

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

Rare roasted veal
pickled beets, Belvedere blood orange, cardamom crème, balsamic pearls & coffee oil

Braised leek, comté & chive soufflé
green tomato relish, micro herb salad (v)

SERVED HOT

please select two

Roasted barramundi fillet
green mango, coriander, chilli, mint, macadamia & tamarind dressing

Prawn jambalaya
local mussels, squid, andouille sausage, smoked paprika, long grain rice & Cajun 'holy trinity' sauce

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)

INDIVIDUAL DESSERT OR CHEESE

please select one

Yogurt panna cotta
yuzu syrup, lemon balm

Chocolate ooze cake
raspberry coulis & vanilla crème

Cinnamon parfait
red wine plums

Caramelised poached pear
rum butter sauce

Sticky date pudding
salted caramel sauce

Hazelnut paris brest
dark chocolate sauce

Chocolate & macadamia brownie
thick vanilla custard

Individual fruit plate
sliced tropical fruits & seasonal berries

Local artisan cheese
King Island cloth matured cheddar, fig paste, wholegrain seed crackers

ACCOMPANIED BY

Coffee & tea
Lavazza qualità oro premium Arabica coffee
Tea Drop tea selection

Refreshments
orange & apple juice
Mt Franklin sparkling water

SOME GREAT ADDITIONS

All day coffee & tea 7
continuous all-day service during conference

All day refreshments 7
continuous all-day service during conference of fresh orange & apple juice & Mt Franklin lightly sparkling mineral water

Barista coffee cart 1,600
includes coffee cart hire, one barista for duration of event, 300 cups of coffee or tea
additional barista per hour (minimum 3 hours) 63.5
additional cups (on consumption) 4.9

CONFERENCE TABLE BOWLS *served to your conference tables*

Seasonal orchard fruits 4.4
selection of market fresh whole fruits

Superfood protein balls 3.6
cranberries, goji berries, dates, honey, dark chocolate, sesame rolled

Fruit & nut bars 3.6
apricots, figs, almonds, macadamia & pepitas

Asian rice crackers 4.2
spicy and sweet dragon mix, crunchy coated chilli, wasabi, soy & sesame

Pretzels 4.2
baked bread twists, lightly salted

Trail mix 4.7
dried fruit, nuts & seeds

Candied treats 4.2
assorted lolly selection, jellies & chocolates

Red Rock chips 3.6
lightly salted

Popcorn 3.6
caramel coated

BRING THE ZING

Corporate logo treats
personalise your conference with customised cakes, macarons or biscuits uniquely made to your company & brand, colours & flavours created to your taste
**price on application*

Chocolate displays
whether it's a set of golf clubs, a dancing horse, your business logo or company machinery our master chocolatier Deniz Karaca is up to the challenge! made completely out of chocolate, Deniz will bring his skills from winning the world chocolate masters to your function in the most incredible way
**price on application*

POST CONFERENCE 'HAPPY HOUR'

BUFFET PLATTERS

Seasonal fruit platter sliced tropical fruits & berries	4.4
Point sandwich selection cured & roasted meats, gourmet condiments, vegetarian options	5.1
Baguettes, pita wraps & rolls chef's selection, cured & roasted meats, gourmet condiments, vegetarian options	5.7
Crudities tzatziki, hummus & avocado dips, crisp vegetable batons, corn chips & grissini	5.2
Handmade California nori rolls tuna, salmon, chicken & vegetarian, wasabi, pickled ginger & soy	5.2
Rice paper rolls vegetable, prawn & pork, sweet chilli caramel & soy dipping sauces	4.7
Huon smoked salmon crostini rye toast, D'isigny crème fraiche, caper berries, pickled red onion, Yarra Valley salmon pearls	4.4
Antipasti air dried wagyu bresaola, pork 'capocollo', Berry's Creek buffalo 'riverine' blue, globe artichoke, baby peppers, Manzanilla olives & herb focaccia	5.2
Deli selection smoked salmon, shaved turkey, roasted sirloin beef, torn Shaw River buffalo mozzarella, stuffed bell peppers, Mount Zero olives, marinated vegetables	5.2
Farmhouse pies lamb, red wine & herb, chicken & pancetta, cauliflower & ricotta, thick tomato & red pepper relish	3.9
Popcorn chicken skewers siracha mayonnaise	5.2
Ye olde ice-cream cart house made ice-creams & gelatos, freshly baked waffle cones chocolate sauce, salted caramel crisps, crushed nuts, meringue & jellies, Victorian berries & coulis	9
Petit French pastry selection hand crafted macarons, eclairs & 'les choux choux' pastries	3.6
Artisan style gourmet Victorian & Tasmanian cheeses dried Australian fruit, cabernet jelly, cranberry & pumpkin seed crackers	5.2
Post beverage conference package duration for up to one hour – EPICURE selection	21

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.