

Seasonal Menu

Table 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

CANAPES

please select three

16

Blue swimmer crab hor fun roll, mandarin dipping sauce
 'Lion head' prawn balls, Korean chilli jam
 Lamb shank pie, minted tomato relish, mustard cress sprouts
 Riverina lamb loin kushiyaki, togarashi mayonnaise, snap pea sprouts
 Heirloom tomato terrine, rosemary infused buffalo yoghurt, olive crostino (v)

ENTREES

please select one

additional alternating course

5

FROM THE SEA

Citrus cured kingfish

34.5

yuzu curd, pressed baby quakes, lemon balm, fried capers, dill oil

Pan fried sea scallops

34

avocado puree, candied pancetta, preserved lemon dressing

Champagne poached Australian prawns

34

cucumber three ways - jellied, pickled & pressed

FROM THE FARM

Tahini & honey free range chicken

33

vine tomatoes, spinach yoghurt, sesame wafer

Chinese blackened duck breast

34.5

mint & lychee salad, crunchy noodles, chilli caramel

Japanese teriyaki beef fillet

34.5

green onion salad, sushi rice wafer, sake dressing

Pistachio & herb crusted lamb loin

34.6

slow roasted tomatoes, Kalamata crumbs, whipped Persian feta

Pressed free range pork belly

34

apple & raisin chutney, red wine garlic, herb salad, calvados jus

Mini entrée selection

34.5

served as platters to the table, please select three

Port Lincoln kingfish, beetroot & vodka cured, salmon & seaweed

Shark Bay blue swimmer crab salad, coconut jasmine rice cake, coriander

Smoked Riverina lamb loin, freekah, dried cranberry & pistachio salad

Red harissa rubbed chicken, cucumber, chilli, paw paw, coriander, nahm jim dressing

Zucchini & mint torte, peppered apple & lemon chutney (v)

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Black kale Korean pancakes

sweet tamari dressing, eggplant chutney (v)

Haloumi cheese sambouseks

garden pea hummus, zaatar spiced pumpkin, pomegranate & parsley salad (v)

Soy glazed tofu

potato & spring onion pancake, tomato chilli jam, micro shiso (v)

MAINS

please select one

additional alternating course

5

FROM THE SEA

Slow roasted Tasmanian salmon

45

fennel puree, handpicked beans, orange gel, dill butter

Farmed Queensland barramundi

44.5

pressed black & white rice, Asian greens, ponzu sauce

FROM THE FARM

Seared free range chicken breast

44.5

corn & chive polenta, green beans, chicken jus, winter herbs

Asian free-range chicken duo

44.5

lemongrass marinated breast, sesame & ginger dumpling, choy sum, sticky rice, soy broth

Orange roasted duck breast

47.5

roasted garlic mash, baby leeks, spiced plum, watercress pesto

Dry aged beef fillet

47

old school hassleback potatoes, garden pea puree, sweet shallot jus

Seared Victorian beef fillet

46.5

sweet onion jam, kumara fondant, grilled zucchini, cabernet jus

Rasel-el-hanout marinated lamb rump

47

quinoa tabouleh, cumin labneh, natural jus

Pinot marinated pulled lamb shoulder

46.5

Spinach, potato puree, baby carrots, roasted shallots

Grain fed Victorian pork cutlet

45

poached apple & raisin relish, broccolini, cider jus

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Kimchi & shiitake mushroom gyoza

spiked garlic soy, steamed Asian greens (v)

Eggplant & moussaka croquettes

pumpkin puree, zucchini & lentil salad, parsley oil (v)

Filo wrapped lentils & sweet potato

spinach puree, Persian feta, golden beets (v)

BREAD

shared at the table

Artisan bakery breads

sourdough baguette, ciabatta, grains & seeds
unsalted Victorian butter, Murray River salt crystals
house-churned semi-dried tomato & chervil butter

DESSERT & CHEESE

please select one

additional alternating course

5

Cardamom, almond & chocolate tart

27

amaretto ganache, almond crunch, Tahitian vanilla ice cream

Passionfruit meringue

25.5

coconut sorbet, maracuja & lavender jelly

Honey, ginger & lemon

25

lemon crème, ginger meringue, burnt honey & lime syrup

Carrot cake

25.5

carrot & peanut sponge, lemon yuzu cremeux, ginger marmalade

Apricot & almond

26

apricot confit, almond mousse & sponge

Pecan & sticky date pudding

27

rum raisin ice cream, salted caramel sauce, chocolate crumble

Chai latte chocolate truffles

26

burnt orange caramel, crème fraiche ice cream, cashew soil

Pink Lady

27

calvados mousse, cinnamon crumble, golden delicious compote

Mini dessert selection

27

served as platters to the table, please select three

Mini banana cake

Rhubarb & ginger frangipane

Yuzu curd tartlet

Milk chocolate & pandan mousse

Ginger crème brûlée tart

Artisan Victorian cheeses

29

served as platters to the table

selected weekly, cabernet paste, candied walnuts, fresh strawberries, wafer thin cracker

TO FINISH

Coffee & tea

Lavazza qualità oro premium Arabica coffee, Tea Drop tea selection
mini praline bonbons

SIDES

please select one, price per person

4

Leaf salad

baby mozzarella, sun-dried Romas, marinated green olives, herb vinaigrette (v)

Chickpea, couscous & freekeh salad

preserved lemon, mint, smoked paprika emulsion (v)

Orange & paprika glazed kumara salad

baby fennel, Manzanilla olives, baby chard, crispy kale (v)

Cauliflower mornay

pine nuts, pangrattato (v)

Brussel sprouts & green beans

lemon agrumato & sea salt (v)

Roasted baby desire potato

rosemary salt (v)

Baby Dutch carrots

whipped honey butter, toasted sesame seeds (v)

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.