

Seasonal Menu

Breakfast Menu

Autumn / Winter
2019

Melbourne Town Hall



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

THE EPICURE BREAKFAST

ON THE TABLE TO START

Please select one item

Freshly baked mini muffins

Sticky date, pecan & apple – served warm (v)

Dark chocolate & strawberry – served warm (v)

Viennoiserie selection

Viennese style fruit pastries & pain au chocolate (v)

Toasted almond muesli

Rhubarb & strawberry, honey yoghurt (v)

ACCOMPANIED BY

Sliced fresh fruit

Selection of seasonal local & tropical fruits (vg)

HOT DISHES

Please select one item

MTH big breakfast

Free range scrambled eggs, thick toasted Vienna loaf, crisp bacon, grilled chicken & herb chipolata, hash brown, slow roasted Roma tomatoes

Breakfast mixed grill

Free range fried eggs, toasted corn loaf, maple roasted bacon, grilled pork & veal chipolata, lamb rissole, grilled flat mushrooms & Roma tomatoes

Eggs Florentine

Two poached free range eggs, sautéed spinach, English muffins, potato rösti, blister vine ripened tomatoes, hollandaise sauce (v)

Eggs Benedict

Free range poached eggs, shaved ham, wilted spinach, balsamic slow roasted tomato, toasted Vienna loaf, hash brown, chive hollandaise sauce

Omega 3

Tasmanian smoked salmon, free range poached eggs, toasted wholegrain honey loaf, wilted kale, whipped ricotta, avocado & tomato salsa, hollandaise sauce

Vegetarian breakfast

Free range scrambled eggs, Vienna toast, grilled tomatoes, truffle mushroom ragout, sautéed spinach, house made baked beans, sweet potato fritter (v)

SERVED CONTINUOUSLY

Coffee & tea

Grinders coffee & selection of Temple teas

Fresh juice

Apple & orange

CONTINENTAL BREAKFAST

FROM THE BUFFET

Please select one item

Toasted panini roll

Free range eggs (please select scrambled or fried), crisp bacon, wilted English spinach

Vegetarian toasted panini roll

Free range eggs (please select scrambled or fried), grilled mushroom, wilted English spinach (v)

Omega 3 bagel

Tasmanian smoked salmon, seeded bagel, cucumber, dill cream cheese

Toasted ploughmen sandwich

Vienna loaf, shaved ham, Swiss cheese & green tomato pickle

Buttery croissant

Roma tomato & tasty cheese (v)

ACCOMPANIED BY

Sliced fresh fruit

Selection of seasonal local & tropical fruits (vg)

Viennoiserie selection

Viennese style fruit pastries & pain au chocolate (v)

Toasted almond muesli

Rhubarb & strawberry, honey yoghurt (v)

SERVED CONTINUOUSLY

Coffee & tea

Grinders coffee & selection of Temple teas

Fresh juice

Apple & orange

STAND-UP COCKTAIL BREAKFAST

Please select seven items in total to be served over two hours

COLD SAVOURY SELECTION

Gravlax of ocean trout

Seeded bagel, horseradish cream, fried capers

Free range curried egg & chive

Petite dark rye roll, mayonnaise (v)

Toasted buttermilk roll 'BLT'

Sliced tomato, cosberg lettuce, crisp pancetta, mayonnaise

Warm cheddar cheese muffin

Whipped ricotta cheese, smashed avocado, chive sprouts (v)

Potato & herb tortilla

Spicy red pepper relish – served warm (v) (gfp)

Tomato & basil bruschetta

Crisp brioche croute, balsamic glaze (v)

HOT SAVOURY SELECTION

Mini croquet monsieur

Smoked Virginian ham, brie béchamel, Dijon mustard

Free range eggs & bacon quiche

Crisp pastry, tomato relish

Free range scrambled egg

English muffin, chive tips (v)

Three cheese & spinach quesadilla

Spicy avocado (v)

Breakfast pizza

Roma tomato, basil, Shaw River buffalo mozzarella (v)

Tasmanian smoked salmon

Crisp rösti, Yarra Valley salmon caviar, hollandaise (gfp)

French toast

Brioche, maple syrup, pancetta crisp

Chicken & herb chipolata

Soft baguette roll, blush tomato relish

Mushroom fricassee tartlet

Crisp pastry (v) (gfp)

SWEET SELECTION

Quince & pear frangipane tart

Vanilla chantilly (v) (gfp)

Seasonal fruit salad cups

Passionfruit syrup (vg) (gfp)

Orange & almond cake

Yoghurt icing (v)

Little sticky date & apple muffin

Served warm

Buttermilk pikelet

Poached mandarin, vanilla cream (v)

Banana & chocolate brioche sandwich

Milk chocolate ganache (v)

Toasted almond muesli

Rhubarb & strawberry, honey yoghurt (v)

SERVED CONTINUOUSLY

Coffee & tea

Grinders coffee & selection of Temple teas

Fresh juice

Apple & orange

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.

FREE-RANGE CHICKEN is our preference at EPICURE. We source the best local free range 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.

RIVERINA ANGUS BEEF is a multi-award winning beef program, produced in the Riverina region of southern NSW, one of Australia's most productive food bowls. This region is well renowned for its fertile soils, abundant water and temperate climate, making it the ideal location for beef production. Australian Black Angus cattle are hand selected from accredited farms, where special attention is placed on the art of selective breeding utilising finely tuned genetics. These cattle are then grain fed on a specially formulated high protein grain ration for over 120 days, to ensure superior marbling and consistent eating quality

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 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.

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.

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.

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.

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 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.

MENU KEY

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

(vg) vegan (contains no animal products)

(gfp) gluten-friendly product*

(nfp) nut-friendly 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 and 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.