

# Seasonal Menu

Conference Packages

Autumn / Winter  
2019

**Melbourne Town Hall**



**E P I C U R E**

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



## CLASSIC MELBOURNE PACKAGE

A classic working lunch with a selection of soft bap rolls, mountain bread wraps & sourdough baguettes (2 per person), a selection of one hot bakery item, a choice of two salads and sliced fruit, all served with tea, coffee, juice and sparkling mineral water.

**FULL DAY**  
**HALF DAY**

## URBAN MELBOURNE PACKAGE

A contemporary style working lunch with a choice of two salads, four items from the grill, and whole seasonal fruit, all served with tea, coffee, juice and sparkling mineral water.

**FULL DAY**  
**HALF DAY**

## ACTIVE MELBOURNE PACKAGE

A healthy working style lunch with house made dips and sushi bar, a choice of one superfood salad, a selection of one high protein item, and whole seasonal fruit as well as house made smoothies.

**FULL DAY**  
**HALF DAY**

## VIBRANT MELBOURNE PACKAGE

A two-course plated lunch (set entrée & main or set main & dessert), accompanied by tea and coffee.

**FULL DAY**  
**HALF DAY**

### EACH FULL PACKAGE INCLUDES

On arrival – house made cookies served with tea and coffee  
Morning tea – one menu item to be served with tea and coffee  
Corresponding working lunch – as described above  
Afternoon tea – one menu item to be served with tea and coffee

### EACH HALF PACKAGE INCLUDES

On arrival – house made cookies served with tea and coffee  
Morning tea or afternoon tea – one menu item to be served with tea and coffee  
Corresponding working lunch – as described above

## ON ARRIVAL

### Coffee & tea

Grinders coffee & a selection of Temple teas

### House made cookies

Chef's selection of house made cookies

## MORNING & AFTERNOON TEA SELECTIONS

*Full Day Package: please select ONE item per break*

*Half Day Package: please select ONE item served during morning or afternoon tea*

### SWEET OPTIONS

#### Espresso brownie

Whipped chocolate cream, pistachio (gfp)

#### Orange & almond cake

Yoghurt icing (gfp) (v)

#### Red velvet cupcake

Cream cheese icing (v) (nfp)

#### Warm fruit & plain scone

Raspberry conserve, chantilly cream (v) (nfp)

#### Sweet muffin selection

**Please choose one**

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

Dark chocolate & strawberry – served warm (v)

#### Banana & walnut bread

Lemon butter – served warm (v)

#### Quince & pear frangipane tart

Vanilla Chantilly (v) (gfp)

#### Freshly baked pastry

Assorted Danish pastries

### SAVOURY OPTIONS

#### Vegetable samosa

Jackfruit & lime chutney (v)

#### Pork & herb sausage roll

Tomato chutney

#### Potato & caramelised onion tortilla

Spicy red pepper & tomato relish (v) (gfp)

#### Savoury muffin selection

**Please choose one**

Pumpkin & sundried tomato – served warm (v)

Bacon, zucchini & cheese – served warm

#### House made mini pizzas

Assorted toppings including vegetarian

#### Truffle mushroom risotto suppli

Aioli (v)

#### Cornish vegetable pasties

Tomato relish (v)

#### Mini croissant

**Please select one**

Sliced tomato & cheddar (v)

Ham & tasty cheese

## CLASSIC MELBOURNE

### THE SANDWICH BAR – CHEF'S SELECTION

#### A selection of artisan rolls & tortilla wraps (2pp)

Chef's selection of delicious fillings, including vegetarian, changing daily

### THE BAKERY – PLEASE SELECT ONE

#### Beef & burgundy pie

Classic tomato sauce

#### Vegetable tikka pie

Tomato chutney (v)

#### Mini pizza selection

Assorted toppings including vegetarian

#### Lamb & rosemary sausage roll

Mint tomato relish

#### A selection of mini quiches

Chef's selection including vegetarian – *served warm*

### THE SALAD BAR – PLEASE SELECT TWO SALADS (ONE FROM EACH SECTION)

#### FROM THE FIELD

#### Crisp vegetable & Singapore noodle salad

Sweet honey & soy dressing, sesame seeds (v)

#### Roast chat potato & pumpkin salad

Rocket leaves, spring onion, sweet balsamic dressing (vg) (gfp)

#### Organic quinoa tabouli

Preserved lemon, cherry tomatoes, EVOO (vg) (gfp)

#### Moroccan spiced carrot & chick pea salad

Cucumber, toasted almonds, lemon yoghurt dressing (gfp) (v)

#### Salad of greens

Snow peas, handpicked green beans, sugar snaps, orange dressing (vg) (gfp)

#### FROM THE FARM

#### Thai beef noodle salad

Rice noodle, crisp vegetables, soy, ginger & chilli dressing

#### Roast chicken Caesar salad

Cos lettuce, crisp bacon, garlic croutons, shaved parmesan, anchovy dressing

#### BBQ pulled High Country pork

Southern slaw, ranch dressing, roasted salted peanuts

#### Tasmanian salmon nicoise salad

Desiree potatoes, cherry tomatoes, free range eggs, Kalamata olives, lemon & dill dressing (gfp)

### ACCOMPANIED BY

#### FRESH FRUIT

#### Sliced fresh fruit

Selection of seasonal local & tropical fruits (vg)

## URBAN MELBOURNE

### SALAD BAR - PLEASE SELECT TWO SALADS

#### **Crisp vegetable & Singapore noodle salad**

Sweet honey & soy dressing, sesame seeds (vg)

#### **Roast chat potato & pumpkin salad**

Rocket leaves, spring onion, sweet balsamic dressing (vg) (gfp)

#### **Organic quinoa tabouli**

Preserved lemon, cherry tomatoes, EVOO (vg) (gfp)

#### **Moroccan spiced carrot & chick pea salad**

Cucumber, toasted almonds, lemon yoghurt dressing (gfp) (v)

#### **Salad of greens**

Snow peas, handpicked green beans, sugar snaps, orange dressing (vg) (gfp)

#### **Caesar salad**

Cosberg, crisp bacon, garlic croutons, shaved parmesan, anchovy dressing

### THE GRILL - PLEASE SELECT FOUR ITEMS (TWO SLIDERS & TWO OTHER ITEMS)

#### **Burgers & sliders – please select two**

Char sui pulled pork slider, Asian slaw, brioche bun

Falafel burger, lemon yoghurt, cosberg, soft bun (v)

Classic cheeseburger, pickle, tomato sauce, sesame bun

Hawaiian chicken slider, crisp pancetta, tomato, pineapple mayo, sesame bun

#### **Creole chicken skewer**

Sweet chilli & lime aioli (gfp)

#### **Moroccan spiced Murray Valley lamb kofta**

Sumac yoghurt (gfp)

#### **Pork & fennel chipolata**

Soft bun, BBQ bacon & bourbon jam

#### **Spicy vegetable pakora**

Jackfruit & lime chutney (vg) (gfp)

#### **Chicken Parma**

Napoli sauce, Virginia ham, mozzarella cheese

### ACCOMPANIED BY

#### FRESH FRUIT

#### **Whole seasonal fruit**

Selection of market fresh whole fruit (vg)

## ACTIVE MELBOURNE

### KICK START

#### House made dips

Hummus, beetroot & baba ghanoush, vegetable crudités, crusty artisan breads

#### Sushi bar

Selection of sushi featuring sashimi, uramaki, brown rice California rolls with salt reduced soy sauce

### SUPERFOOD SALADS - PLEASE SELECT ONE SALAD

#### Omega 3 salad - slow roast Tasmanian salmon nicoise salad

Desiree potatoes, cherry tomatoes, free range eggs, Kalamata olives, lemon & dill dressing (gfp)

#### Superfood salad

Roast sweet potato, beetroot, kale, organic quinoa, rocket, sunflower seeds, apple cider dressing (vg)

#### Thai beef noodle salad

Rice noodle, crisp vegetables, salt reduced soy, ginger & chili dressing

#### Organic quinoa tabouli

Preserved lemon, cherry tomatoes, EVOO (vg) (gfp)

### HIGH PROTEIN - PLEASE SELECT ONE HIGH PROTEIN ITEM

#### Slow cooked Murray Valley lamb & date tagine

Mint & pistachio organic quinoa, coriander yoghurt (gfp)

#### Keralan sweet potato & chickpea curry

Basmati rice, fresh coconut, crisp curry leaves (vg) (gfp)

#### Creole spiced chicken breast

Warm charred corn & red pepper salsa, finger lime dressing (gfp)

#### Miso glazed eggplant & tofu

Japanese mushrooms, soba noodles, edamame beans, kombu broth (vg)

#### Beetroot risotto

Koo wee rup asparagus, edamame beans, toast pumpkin seeds (v) (gfp)

### ACCOMPANIED BY

#### FRESH FRUIT

#### Whole seasonal fruit

Selection of market fresh whole fruit (vg)

#### House made fruit smoothies

Seasonal (v)

### NOTE:

*The house dips, sushi bar & fresh fruit is served from a catering station. The superfood salad & high protein items are provided individually in small bowls, boxes, or plates in a roving style service.*

## VIBRANT MELBOURNE

*A two-course plated lunch, please select one entrée & one main or one main & one dessert*

### ENTREES

*Please select one.*

*Additional alternating course – fee applies.*

#### **Beetroot cured ocean trout**

Horseradish crème fraiche, compressed cucumber, crisp capers, radish discs (gfp)

#### **Roast Tasmanian salmon**

Cauliflower cream, orange & fennel salad, balsamic reduction (gfp)

#### **Coconut poached chicken breast**

Green papaya & chili salad, palm sugar caramel, roast cashew (gfp)

#### **Herb roasted chicken**

Avocado cream, honey prosciutto crisp, wild rocket, vino cotto (gfp)

#### **Rare roast Limestone Coast beef**

Slow roast cherry tomato, whipped Yarra Valley Persian feta, sour dough crisps, basil oil

#### **Woodside goat curd panna cotta**

Caramelized pear, rocket & walnut salad, red wine reduction, grissini (v)

### MAINS

*Please select one.*

*Additional alternating course – fee applies.*

#### **Queensland barramundi**

Beetroot & pine nut risotto, shaved fennel & orange salad, herb oil (gfp)

#### **Crispy skinned Tasmanian salmon**

Coconut rice fritter, carrot & zucchini ribbons, laksa sauce

#### **Creole spiced chicken breast**

Lemon salt Desiree potatoes, corn & red pepper salsa, beurre blanc (gfp)

#### **Roast rump of Riverina lamb**

Roast sweet potato, blistered cherry tomatoes, broad beans, mint & pistachio crumbs, jus (gfp)

#### **Maple glazed pork cutlet**

Colcannon potato, brussels sprouts & pancetta, cider jus

#### **Slow roasted Gippsland beef eye fillet**

Roesti potato crisp, sauté spinach, herb mustard butter, jus (gfp)

#### **Braised Limestone Coast beef cheek**

Confit garlic mash potato, baby carrots, rich shiraz gravy

#### **Porcini mushroom risotto**

Roast field mushrooms, basil oil, broad bean, parmesan crisp (v) (nfp)

**BREAD AND SALAD, SHARED TO THE TABLE**

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## **Freshly baked sourdough rolls**

Cultured Australian butter & Murray River salt

## **Mixed leaf salad**

Cherry tomato, cucumber & Kalamata olives, vino cotto dressing (v)

## **DESSERT**

*Please select one.*

*Additional alternating course – fee applies.*

## **Black forest gateau**

Genoise chocolate sponge Kirsch mousse, amarena cherries

## **Yuzu & vanilla mousse**

Basil sponge, macadamia crumble, vanilla glaze

## **Elderberry flower panna cotta**

Honey poached apples, Persian fairy floss, pistachio crumble (gfp)

## **Chocolate nut tart**

Dark chocolate cremeux, nougatine shard, vanilla ice-cream

## **‘Banana rama’**

Brown sugar spice cake, banana marshmallow, passionfruit cream

## **Gianduja Rocher mousse bar**

White chocolate praline mousse, hazelnut biscuit, chocolate hazelnut ice cream

## 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.