

# Seasonal Menu

Cocktail Menu

Spring / Summer  
2019 - 2020

**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	
2 hours	select 9 canapés <b>or</b> 7 canapés & 1 grazing dish	
3 hours	select 10 canapés & 1 grazing dish	
4 hours	select 10 canapés, 2 grazing dishes & 1 sweet item	
5 hours	select 12 canapés, 3 grazing dishes & 2 sweet items	

## COLD CANAPES

### FROM THE SEA

#### Coffin Bay oysters

taramosalata, white balsamic pearls, dill sprigs

#### West Coast prawn tails

coconut poached, hot & sour salad, lime, chilli caramel

#### Torched yellowfin tuna

cold pickled cucumber, yuzu mayo, rye crostini

#### Hot smoked salmon

beetroot blini, crème fraiche, Rubicon River trout caviar

### FROM THE FARM

#### Chicken Caesar loaf

poached breast, crisped pancetta, cos lettuce

#### Free-range chicken roulade

coriander, paw paw, mango & chilli salsa

#### Wimmera duck breast

organic honey & cinnamon roasted, grilled pineapple

#### Gippsland beef fillet choux

lime, horseradish mascarpone, Spanish onion jam, cress

#### Za'atar dusted lamb fillet

Turkish pita crisp, roasted pumpkin hummus, chickpea shoots

### FROM THE FIELD

#### Sun-dried tomato & basil bruschetta

chervil & ricotta mousse, sourdough toast, balsamic (v)

#### Compressed watermelon

whipped Persian feta, candied walnut (v)

## HOT CANAPES

### FROM THE SEA

#### **Victorian snapper suppli**

green tabasco, paprika & lime mayo, red mustard

#### **Queensland prawn spring roll**

house-made dulce de tomate

#### **Grilled rockling tikka skewer**

machli methi marinade, preserved lemon curd

#### **Grilled Hervey Bay scallop**

pomegranate & grapefruit salsa, orange blossom dressing

### FROM THE FARM

#### **Chicken pillows**

feta cheese, fire roasted capsicum aioli

#### **Sweet & sour plum glazed pork belly**

green chilli jam, toasted sesame seeds

#### **Istra prosciutto egg custard basket**

red pepper chutney, parsley

#### **Grilled beef & thyme sausage**

crusty roll, tangy chimichurri sauce, shallot crisps

#### **Victorian lamb shank pie**

jackfruit & lime chutney, rosemary

### FROM THE FIELD

#### **Marinated Persian feta tartlet**

apricot & prune spiced chutney (v)

#### **Okonomiyaki**

Japanese pancake, yuzu, tonkatsu sauce (v)

## GRAZING DISHES

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

### SERVED COLD

#### Tasmanian cold smoked salmon

citrus & dill, pickled radish, rye crouton, sauce vierge

#### Roasted Wimmera duck

spring herb salad, carrot, ginger, sweet & sour coriander dressing

#### Char-grilled beef

asparagus salad, caramelised pears, almond & honey dressing

#### Mint pea panna cotta

parmesan crisp, snow pea sprouts, vincotto (v)

### SERVED HOT

#### Battered whiting tails & squid

beer battered fries, lime aioli

#### Prawn siu mai

green mango, papaya, coriander & chilli salad, ponzu sauce

#### Thai green chicken curry

bok choy, jasmine rice, toasted coconut shavings, mango & lime sambal

#### Wimmera duck spring roll

Vietnamese rice noodles, capsicum, shredded wombok, cashews, nuoc cham

#### Gippsland beef tenderloin

dauphinoise potato, asparagus spears, roasted red pepper pesto

#### Tandoori lamb cutlet

kachumber salsa, crisp pappadam & mango chutney

#### Char sui pork

Chinese style 'lap cheong' fried rice

#### Field mushroom dumpling

Asian greens, olive soil, teriyaki sauce (v)

## SWEET ITEMS

#### Raspberry Feuillet

flaky pastry, vanilla mascarpone & fresh raspberries

#### Almond Paris brest

Gianduja crème, toasted flaked almonds

#### Yoghurt panna cotta

fresh seasonal berries, basil infused syrup

#### Yuzu & ginger chocolate tart

tangy citrus marmalade, Belgian chocolate ganache

#### Blueberry & lime frangipane

fresh cream, berries & goldleaf

## FOOD STATIONS

*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.*

### BRIGHTON BEACH

*dive into our Port Phillip Bay seaside inspired menu, Showcasing some of the locals most loved seafood catches. Served with gribiche sauce and summery salads.*

Beer battered fish of the day  
Panko crumbed Spencer Gulf prawns  
Calamari rings & sidewinder chips

### SPRING RACING

*Melbourne's 'race that stops a Nation' is revered for its prestigious fashion and food from the field as much as the thoroughbred horses. Sample a selection of our favourite Birdcage dishes.*

South Australian Coffin Bay oysters, champagne & grapefruit vinaigrette  
Spencer Gulf prawns, classic cocktail sauce, Lake Tyers sand crab croquette, watercress aioli  
Tasmanian smoked salmon, D'isigny crème fraîche, Lilliput capers

### OKTOBERFEST

*inspired by Germany's largest Volksfest. Celebrate Bavarian culture with a collection of iconic comfort foods. Grab the lederhosen and let the festivities begin, Prost!*

Schweinebraten – roasted pork belly, dark beer caramelized onions  
Würstl - Bratwurst sausage, laugen brezel roll, bacon & apple sauerkraut  
Knödel – potato dumplings, torn burrata, roasted cauliflower, hazelnut, caper & raisin dressing (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

### PO' BOY

*assemble a traditional Louisiana style sandwich to your liking with our selection of delicious treats. Heap into a crusty baguette loaf with pickles, lettuce, and dressings.*

Southern fried chicken  
Grilled Cajun prawns, remoulade sauce  
Spiced field mushrooms (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)

## THAI LOTUS

*lightly prepared authentic Thai style curries, scented with the aromatic flavours of coconut, lemongrass, ginger, and coriander. Prepared with a delicate spicy edge.*

Green chicken curry, fragrant jasmine rice

Rich red lamb curry

Yellow vegetable curry (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 the perfect location 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)

## LITTLE ITALY

*inspired by Carlton's Lygon St, Melbourne's own cultural precinct of Italian cuisine. House made crusty pizza slabs with various toppings including.*

Prawns, smoked salmon, garlic & chilli pesto, mozzarella, fresh parsley & olive oil

Salami, smoked provola, Yellingbo kalamata, olives, sugo, roast peppers, gorgonzola

Tandoori chicken, baby spinach, roasted capsicum

Slow cooked pork, fennel, onion jam, black pepper & mozzarella di bufala

Margherita, Roma tomato, mozzarella di bufala, parmigiano, oregano (v)

## 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 chutney

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.*

Raspberry Feuillet, Almond Paris brest, Yoghurt panna cotta, Yuzu & ginger chocolate tart, Blueberry & lime frangipane, 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.