

Seasonal Menu

Conference Menu – Amazing Grazing

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

AMAZING GRAZING

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

passionfruit & sour cream
rhubarb, strawberry & streusel

Fresh pastries

assortment of Danishes, croissants & scrolls

Coconut & lychee chia pudding

passionfruit, mango jelly, fresh strawberries

Ricotta & cinnamon doughnut

icing sugar dusted

House made cookies

salted caramel, macadamia & cocoa nib
double chocolate chip & pecan

Chocolate flourless mudcake

rich chocolate ganache & fresh raspberries

Sfogliatelle

flaky pastry, light vanilla custard

Pistachio friand

lemon icing & fresh raspberries

Homemade buttermilk scones

vanilla & sultana, strawberry jam, thick Victorian cream

SAVOURY

Monte Cristo croissant

shaved Black Forest ham, gouda béchamel
vine ripened tomato, basil, gouda béchamel (v)

Shakshuka English muffin

baked egg, tomatoes, chilli & cumin (v)

Mini Parisian toasties

shaved pastrami, Dijon béchamel
grilled chicken, seeded mustard
roasted capsicum, mozzarella & basil (v)

Sticky braised lamb pie

minted yoghurt

Chicken calzone

semi-dried tomato, pesto & bocconcini

Chorizo & Monterey Jack quesadilla

smoked pimento aioli

Savoury muffin

pumpkin, spinach & goats cheese (v)

Spanish tortilla

potato & olive, red pepper chutney (v)

4 cheese & spinach roll

chunky tomato chutney (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

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

Grilled lamb loin

pickled cucumber & red pepper salad, pistachio slithers, goats curd

Mint pea panna cotta

parmesan crisp, snow pea sprouts, vincotto (v)

SERVED HOT

please select two

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

Souvlaki

shredded lamb shoulder, classic souva salad, soft pita, lemon & garlic yoghurt,

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)

INDIVIDUAL DESSERT OR CHEESE

please select one

Passionfruit verrine

vanilla meringue & almond crunch

Chocolate fondant

raspberry coulis & vanilla crème

Pavlova

mascarpone cream, fresh fruit

White chocolate mousse

wild strawberry compote & lemon balm

Sour cream panna cotta

fresh berries & basil

Yoghurt & blackberry parfait

blackberry gel, dark chocolate soil

Baileys crème brulee tart

butter puff pastry, fresh raspberries

Individual fruit plate

sliced tropical fruits & seasonal berries

Local artisan cheese

King Island 'Cape Wickham' double brie, burnt fig jam, strawberries, fig & ginger biscuit

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

continuous all-day service during conference

All day refreshments

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

Barista coffee cart

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

CONFERENCE TABLE BOWLS

served to your conference tables

Seasonal orchard fruits

selection of market fresh whole fruits

Superfood protein balls

cranberries, goji berries, dates, honey, dark chocolate, sesame rolled

Fruit & nut bars

apricots, figs, almonds, macadamia & pepitas

Asian rice crackers

spicy and sweet dragon mix, crunchy coated chilli, wasabi, soy & sesame

Pretzels

baked bread twists, lightly salted

Trail mix

dried fruit, nuts & seeds

Candied treats

assorted lolly selection, jellies & chocolates

Chocolate dipped ice-creams

mini connoisseur selection

Popcorn

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

Point sandwich selection

cured & roasted meats, gourmet condiments, vegetarian options

Baguettes, pita wraps & rolls

chef's selection, cured & roasted meats, gourmet condiments, vegetarian options

Crudities

tzatziki, hummus & avocado dips, crisp vegetable batons, corn chips & grissini

Handmade California nori rolls

tuna, salmon, chicken & vegetarian, wasabi, pickled ginger & soy

Rice paper rolls

vegetable, prawn & pork, sweet chilli caramel & soy dipping sauces

Huon smoked salmon crostini

rye toast, D'isigny crème fraiche, caper berries, pickled red onion, Yarra Valley salmon pearls

Antipasti

air dried wagyu bresaola, pork 'capocollo', Berry's Creek buffalo 'riverine' blue, globe artichoke, baby peppers, Manzanilla olives & herb focaccia

Deli selection

smoked salmon, shaved turkey, roasted sirloin beef, torn Shaw River buffalo mozzarella, stuffed bell peppers, Mount Zero olives, marinated vegetables

Farmhouse pies

lamb, red wine & herb, chicken & pancetta, cauliflower & ricotta, thick tomato & red pepper chutney

Popcorn chicken skewers

siracha mayonnaise

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

Petit French pastry selection

hand crafted macarons, eclairs & 'les choux choux' pastries

Artisan style gourmet Victorian & Tasmanian cheeses

dried Australian fruit, cabernet jelly, cranberry & pumpkin seed crackers

Post beverage conference package

duration for up to one hour – EPICURE selection

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.