

# Seasonal Menu

Conference Menu – Food for Thought

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

## FOOD FOR THOUGHT

*working style lunch*

*lunch from this package consists of freshly baked breads & rolls filled with delicious seasonal ingredients, an individual salad accompanied by four hot finger food items & plated cheese or dessert*

## 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

## BREADS & SALAD BAR MENU

### BREADS FROM THE BAKERY

*please select two*

#### Neptune

Petuna ocean trout, carrot slithers, dill & caper mayonnaise, honey & oat roll

#### Peckish

poached chicken, celery, soft lettuce greens, lemon & chive mayonnaise, white & rye breads

#### Flayva

roasted chicken, chopped egg, tomato, shaved Spanish onion, watercress, tortilla wrap

#### Turkish

shaved turkey, goats cheese, cucumber, sprouts, cranberry aioli, nigella seed loaf

#### Sourdough

shaved Gippsland beef, semi-dried tomato, Pyengana cheddar, mustard mayonnaise

#### Toscana

corned beef, shaved pecorino, basil pesto, soft rocket lettuce, balsamic reduction

#### Panini

sliced pastrami, sauerkraut, sweet mustard pickle, Swiss cheese, baby cos lettuce

#### Baguette

fine shaved leg ham, flame-roasted capsicum, provolone, mesclun salad

#### Gypsy

wood fire smoked leg ham, Victorian cheddar, sweet paprika mayonnaise, baby spinach

#### Feast

avocado, carrot, cucumber, tomato & cabbage, pretzel bread roll (v)

#### Urban

poppy seed bagel, eggplant, capsicum, egg, petit caper cream cheese (v)

### SALAD BAR

*please select one*

#### Powerhouse

kale & spinach, brown rice, green beans & peas, cucumber, pomegranate dressing (v)

#### Moghrabieh

pearl cous cous, green olive, apricot, mint, Persian feta, date chutney, bergamot emulsion (v)

#### Blossom

banana flower, Valencia segments, dried cherries, sugar snaps, orange nectar (v)

#### Alchemy

kimchi, rice noodles, capsicum, coriander, wombok, cashews, kombucha dressing (v)

#### Wedge

Iceberg lettuce, egg, heirloom tomatoes, bell peppers, celery, ricotta, romaine vinaigrette (v)

#### Brazilian

charred corn kernels, red & white cabbage, carrot, red onion, tortilla chips, chipotle aioli (v)

#### Broccoli

roasted flowerets, zucchini, semi dried tomatoes, wild rocket, minted lemon dressing (v)

## FINGER FOOD, DESSERT OR CHEESE

### FINGER FOOD SELECTION

*please select four items*

#### Red miso salmon steak

Oriental salad, dashi broth

#### King prawn spring roll

lemongrass, chilli & nori

#### Harissa chicken

roasted capsicum pepperonata

#### Louisiana chicken wings

USA hot sauce

#### Spiced lamb kofta

coriander yoghurt

#### Lasagne croquette

beef ragu, panko crumbed

#### Singapore beef satay skewer

satay sauce

#### Pork rib

Cuban style marinated pork, parsley & mint salsa, mojo sauce

#### Spinach & ricotta tortellini

tomato confit, sweet basil oil (v)

#### Steamed vegetables

broccolini, asparagus, sugar snaps, bell peppers, native finger lime butter (v)

#### Sicilian pizza

prawns, mozzarella, peas, cherry tomato, lemon, chilli, fior di latte

#### Porchetta pizza

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

#### Margherita pizza

tomato, mozzarella di bufala, parmigiano, oregano, basil (v)

### INDIVIDUAL DESSERT OR CHEESE

*please select one items*

#### Passionfruit verrine

vanilla meringue & almond crunch

#### Chocolate fondant

raspberry coulis & vanilla crème

#### Pavlovas

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.