

Seasonal Menu

Table Menu

Spring / Summer
2019 - 2020

Melbourne Cricket Ground



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.



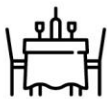
Iconic venues

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

CANAPES

please select three

Southern Ocean yellow fin tuna, seaweed cone
 Poached chicken, avocado salsa, potato popcorn
 Braised Wimmera duck & barberry pie
 Beef brisket & chorizo croquettes
 Yarra Valley Persian feta & Mildura avocado crush, sourdough (v)

ENTREES

*please select one
 additional alternating course*

FROM THE SEA

Confit Tasmanian salmon

nicoise style salad, preserved lemon dressing, green olive dust

Cured duo “ocean trout & kingfish”

nori & rice crisp, bonito vinaigrette, pressed nashi pear, watermelon gel

Seared Australian prawns

spanner crab & fine herb slaw, garden radish, citrus aioli

FROM THE FARM

Olive oil poached chicken breast

spiced pumpkin puree, Koo Wee Rup asparagus tips, broad beans, pistachios & orange vincotto

Herb crusted free range chicken

aubergine salad, peanuts, chilli dressing

Chermoula marinated Wimmera duck breast

cracked wheat tabouli, green harissa infusion

Rare char-grilled grain fed beef

fried garlic, mint, vine tomato, tendril salad

Pesto marinated lamb salad

Kalamata olive, heirloom tomato, feta crumble, zesty lemon dressing

Mini entrée selection

served as platters to the table, please select three

Saffron poached prawn, tea smoked Southern Ocean blue eye, squid ink mayonnaise
 Tasmanian Huon smoked salmon, Yarra Valley goats cheese, lemon zest, dill
 Sumac spiced Victorian chicken, red lentil, capsicum & mango salad
 Riverina lamb loin, eggplant baba ghanoush, char-grilled zucchini ribbon
 Gippsland beef fillet, roasted cherry tomato, parmesan baked ricotta, beetroot chutney

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Spiced fried tofu

miso dressing, crushed edamame, radish, shiso & shoots (v)

Taleggio cheese croquettes

porcini soil, Yarra Valley mushrooms & microgreens (v)

Pickled garden vegetables

baby beetroots, heirloom carrots, breakfast radish, hazelnut dressing (v)

MAINS

*please select one
additional alternating course*

FROM THE SEA

Roasted barramundi fillet

hazelnut crust, celeriac, roasted beets, caramelised leek & blood orange

Seared Tasmanian salmon

baby bok choy, steamed kipfler potatoes, yuzu & mushroom dashi broth

FROM THE FARM

Boned & roasted chicken

prune & pistachio stuffing, pearl couscous, zucchini ribbons, Moroccan flavours

Free range chicken breast

black garlic gel, goats curd & desire mash, beans, basil oil

Wimmera duck breast

sesame & ginger dumpling, choy sum, grilled rice cake, soy broth

Grass fed beef fillet

confit potato, tarragon & pea puree, baby leeks, olive pesto, shiraz jus

Dry aged beef fillet

slow braised beef tortellini, smoked cauliflower puree, baby beet gel, shiraz jus

Pistachio crusted Victorian lamb rump

braised lamb parcel, curried parsnip, green beans, eggplant jam

Roasted Riverina lamb rack

potato fondant, snow peas, roasted Dutch carrots, mustard seed jus

Carved free range pork

porchetta flavours, apple & fennel salad, red current jus

FROM THE FIELD

please select one should you have any vegetarian dietary requirements

Pan-fried semolina gnocchi

duxcelle, creamed mushroom sauce & crisp enoki (v)

Garam masala bastilla

cauliflower, pomegranate & pine nut salad (v)

Cauliflower, potato & truffle agnolotti

creamed onion, sage, grated parmigiana reggiano cheese (v)

BREAD

shared at the table

Artisan bakery breads

sourdough baguette, ciabatta, grains & seeds
unsalted Victorian butter, Murray River salt crystals
house-churned preserved lemon & dill butter

DESSERT & CHEESE

*please select one
additional alternating course*

Raspberry & chocolate tart

buccaneer tea delice, fresh raspberries & hazelnut

Blossomed quark mousse

strawberry & ginger sorbet, spring flowers & basil

Mexican chocolate pudding

raspberry sorbet, salty cashew crumb, cilantro syrup

Coconut bavaois

passionfruit curd, fresh mango & crispy white chocolate pearls

Pineapple & mandarin

mandarin crème, stewed pineapple, almond sponge

Blackberry, lime & pepper berry

mascarpone, blackberry gel, pepper berry ice cream

Milk chocolate & mirabelle

milk chocolate brownie, mirabelle & apricot compote

Japanese citrus meringue

butter crumble, sudachi curd, parsley oil

Mini dessert selection

served as platters to the table, please select three

Raspberry feuillet

Almond paris brest

Yoghurt panna cotta

Yuzu & ginger chocolate tart

Blueberry & lime frangipane

Artisan Victorian cheeses

served as platters to the table

selected weekly, cabernet paste, candied walnuts, fresh strawberries, wafer thin cracker

TO FINISH

Coffee & tea

Lavazza qualità oro premium Arabica coffee, Tea Drop tea selection

Handmade chocolate truffles

SIDES

please select one, price per person

Goddess salad

broccoli, fresh mint, brown rice, pepita, avocado dressing (v)

Sun-ripened salad

heirloom tomatoes, capsicum, cucumber, fresh buffalo mozzarella, basil pesto (v)

Waldorf salad

granny smith apple, celery, toasted walnuts, red onion, cos lettuce, whole egg mayonnaise (v)

Fried onion rings

sea salt crystals (v)

Roasted field mushrooms

thyme dressing (v)

Sweet potatoes

honey roasted wedges (v)

Sugar snaps, snow peas, garden pea

preserved lemon butter (v)

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.