

Seasonal Menu

Beverage on Consumption

Autumn / Winter
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

SPARKLING WINE / CHAMPAGNE

Yarra Burn cuvee brut	Victoria	62
T'Gallant pinot noir chardonnay	Victoria	70
Coldstream Hills pinot noir chardonnay	Victoria	89
Veuve Clicquot nv	France	125

WHITE WINE

chardonnay

Seppelt The Drives chardonnay	Victoria	56
Fifth Leg Crisp chardonnay	Western Australia	62
Alkoomi Black Label chardonnay	Western Australia	70

sauvignon blanc

Rosemount Little Berry sauvignon blanc	Victoria	55
Matua Marlborough sauvignon blanc	New Zealand	62
Nautilus sauvignon blanc	New Zealand	70

pinot grigio / gris

Tar & Roses pinot grigio	Victoria	66
Secret Stone Marlborough pinot gris	New Zealand	73

riesling

Leeuwin Estate Art Series riesling	Western Australia	56
Penfolds Autumn riesling	South Australia	59
Leo Buring Clare Valley riesling	South Australia	80

rose / moscato

Petal & Stem rose	New Zealand	55
Squealing Pig Otago rose	New Zealand	62
T'Gallant Juliet moscato	Victoria	56

RED WINE

shiraz

Tahbilk shiraz	Victoria	58
Ingoldby shiraz	South Australia	69
Pertaringa Undercover shiraz	South Australia	69
K1 Shiraz by Geoff Hardy shiraz	Victoria	86

pinot noir

T'Gallant Juliet pinot noir	Victoria	52
Matakana Estate pinot noir	New Zealand	69
Wolf Blass Makers Project pinot noir	Victoria	72

merlot and blends

Pizzini sangiovese shiraz	Victoria	54
One Million Cuttings merlot	Victoria	63
Wynns Coonawarra cabernet shiraz merlot	South Australia	73

cabernet sauvignon / cabernet shiraz

Earthworks cabernet sauvignon	South Australia	59
Blue Pyrenees cabernet sauvignon	Victoria	72
Gentlemans Collection cabernet sauvignon	New South Wales	75
Wynns Coonawarra Black Label cabernet sauvignon	South Australia	91

BEER

Australian

Carlton Draught		10
Cascade Premium Light		8
Crown Lager		11.2
Pure Blonde		10.8
Fat Yak		11.2

imported

Corona	Mexico	11.2
Stella Artois	Belgium	11.2

cider

Bulmers Cider		11.2
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NON-ALCOHOLIC BEVERAGES

Soft drinks – coke, coke no sugar, diet coke, sprite, lift - 600ml	4.7
Mt Franklin sparkling mineral water - 750ml	10.8
Orange or apple juice - 1lt	12.1
Keri orange juice - 300ml	4.5
Keri apple juice - 300ml	4.5

please note:

when choosing beverages to be charged on a consumption basis instead of an all-inclusive beverage package, an hourly labour charge will apply per person. please refer to the pricing table below:

duration	1 hour	2 hours	3 hours	4 hours	5 hours
per person cost	10.5	11.5	12.5	13.5	14.5