

Seasonal Menu

Cocktail Menu

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

COCKTAIL PARTY

DURATION	ITEMS
1 hour	select 6 canapés
2 hours	select 9 canapés or 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 shucked oyster

gin scented konbu gazpacho, baby lovage

Poached Spencer Gulf prawn

avocado, wasabi & fennel tip mayonnaise, micro dandelion

Tasmanian ocean trout

Queensland macadamia nut dukkah, rosella gel, martini seed crisp

Huon 'hot kiln' smoked salmon macaron

creamed cheese, dill & chive

FROM THE FARM

Bannockburn chicken coupelle

tea smoked free range breast, tarragon, coronation sauce

Wimmera duck breast

grilled cucumber boat, lemon thyme whipped goat's cheese, sour cherry jam

Murray Valley lamb fillet

horseradish crème fraîche, blackcurrant, toasted brioche, mâche lettuce

Achiote beef fillet sopecitos

roasted pumpkin hummus, toasted tortilla, chickpea sprouts

Petit poppy seed bagel

prosciutto crudo, Swiss Mountain gruyère cheese, semi-dried tomato, arugula

FROM THE FIELD

King Island cloth matured cheddar

fig paste, cranberry & pumpkin seed cracker, red vein sorrel (v)

Buffalo mozzarella crostini

cumin peperonata, minted pea crush (v)

HOT CANAPES

FROM THE SEA

Mooloolaba spanner crab

lamb's lettuce, caper & lemon remoulade

Brown sugar & lime prawn skewer

Kakadu finger lime aioli

Barramundi goujon

kaffir infused batter, coriander mayonnaise

Caramelised Hervey Bay scallop

balsamic reduction, potato & leek cream

FROM THE FARM

Fried Bannockburn chicken slider

pickles, slaw, buttermilk bun

San choi bao spring roll

free range chicken, gochujang dipping sauce

Wimmera duck Persian pie

zested lemon, mint, pistachio nut & pomegranate

Wagyu beef carne asada

eggplant, tangy chimichurri sauce

Braised goat bastilla

spiced eggplant kasundi

FROM THE FIELD

Welsh rarebit

smoked cheddar & ale sourdough (v)

Cauliflower gratin

romesco, toasted almond nuts (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

Noilly prat cured ocean trout

fromage blanc, nori crisp, salmoriglio vinaigrette

Roasted corn-fed chicken

cauliflower & ginger spiked lentils, minted riata

Waterfall beef

Vietnamese salad, toasted sticky rice, nuoc cham dressing

Quinoa & buckwheat salad

podded fresh peas, mint, Yarra Valley feta, red cabbage, lavender honey & lemon dressing (v)

SERVED HOT

Bouillabaisse

prawn, barramundi, mussel, fennel & tomato, red pepper rouille, green olive palmier crisp

Tasmanian ocean trout

stir-fried spiced sugar snaps, ginger, fresh coconut & crisped curry leaf

Chicken stroganoff

sautéed mushroom & sour cream sauce, pickles & smoked paprika, pappardelle pasta

Red braised duck

Asian salad & steamed sticky lemongrass rice

Ossobuco

boneless veal, soft parmesan polenta, gremolata

Chermoula lamb cutlet

saffron & tomato braised chickpeas, coriander oil

Slow cooked pork neck

red miso carrot mousseline, crisp pork rinds, bell pepper & almond nut dressing

Spinach & ricotta rotolo

browned butter, crisped sage, toasted pine nut & Parmigiana Reggiano cheese (v)

SWEET ITEMS

Apple & cinnamon crumbles

almond nut frangipane, crunchy topping

Passionfruit tarts

bitter chocolate, vanilla merengue

Mandarin mascarpone cakes

blanched pistachio nut

Chocolate flourless cakes

valrhona ganache, arabica coffee

Cookie & cream macarons

inspired by the world's favourite biscuit

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.

GREAT OCEAN ROAD

Dive into our Victorian seaside inspired menu, Showcasing some of the locals most loved seafood catches. Served with gribiche sauce and seasonal salads.

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

LYGON STREET

Inspired by Melbourne's own cultural precinct of Italian cuisine. House-made crusty pizza slabs with various toppings, hand-made gnocchi served from the pan.

Salami pizza, smoked provola, Yellingbo kalamata, olives, sugo, roast peppers, gorgonzola
Al pollo pizza, smoked chicken, baby spinach, capsicum, balsamic glaze
Hand-made ricotta & herb gnocchi, shaved pecorino cheese, toasted pine nuts, sauce vierge (v)

LONSDALE STREET

Melbourne's heart of Greek Hellenic diaspora! Complete your Mediterranean voyage with a selection of delicious salads, dolmades, olives, dips and toasted pita bread crisps.

Marinated lamb skewers, oregano marinated
Lightly dusted squid fingers
Grilled saganaki, lemon cheeks (v)

LITTLE BOURKE STREET

enter a scene from a vibrant night market in Asia with cane steamer baskets cooking delicious dumplings, woks filled with classic Chinese dishes.

Pork & ginger dumpling
Stir-fried hoisin chicken & Asian greens
Chinese fried rice (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 relish
Wagyu beef burger, gruyère, truffled mayonnaise
Battered fish bites, chips & aioli

ACLAND 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.

Double chocolate brownies, apple & cinnamon crumbles, passionfruit tart, sticky date puddings, mandarin mascarpone cakes, banana wagon wheels, chocolate flourless cakes, cookie & cream macarons, wattle seed cheese cake

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 & nuts

Grilled, roasted & marinated vegetables (v)

TOKYO LIGHTS

Japanese hibachi style skewers cooked on the teppanyaki grill, Nagasaki fried seafood, traditional nigirizushi selection, tamari soy, wasabi & pickled ginger.

Chicken teriyaki, steamed rice

Tempura prawns, dipping sauces

Tatami sushi, California rolls & southern yellowfin tuna sashimi, includes vegetarian (v)

CANTINA TACOS

taco your tastebuds with Mexico's best-known street food! enjoy a magnificent, 'south-of-the-border' fiesta from our selection of favourites, in soft shell tacos with fresh queso fresco.

De carnitas - braised pork shoulder, tomato salsa

De pescado - Port Lincoln kingfish, crunchy slaw

De frijoles - refried beans, sweet corn salsa (v)

BOMBAY CURRIES

Be engulfed by the spicy aromas from our house made authentic curries, surrounded by baskets of roti bread and basmati rice with traditional relishes and raita.

South Indian style lamb curry, crisped curry leaf

Butter chicken, roasted cashew nuts, coriander

Potato & spinach samosa, minted yoghurt sauce (v)

BACKYARD BBQ

Australia's national pastime! 'let's throw some food on the barbie'. enjoy our locally sourced 'tucker' of snags, rissoles and barra. of-course it wouldn't be complete without a selection of salads, tomato sauce and bread.

Traditional lamb & rosemary sausage, grilled onion

Fine beef rissoles, rich tomato sauce

Barramundi skewers, lemon wedges & 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

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.

BARN 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 **CURED MEATS** and smallgoods 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.