

Seasonal Menu

Conference Menu – Food for Thought

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

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

banana & nutella
pear & blueberry

Fresh pastries

assortment of Danishes, croissants & scrolls

Creamed coyo

coconut yoghurt, vanilla, poached fruit

Apple puff pastry

French butter pastry, baked granny smith

House made cookies

chocolate chip & walnut
double chocolate chip, cocoa nib & caramel

Double chocolate brownies

toasted macadamia nut, ganache

Apple & cinnamon crumbles

Almond nut frangipane, crunchy topping

Mandarin mascarpone cakes

blanched pistachio nut

Homemade buttermilk scones

vanilla & sultana, strawberry jam, thick Victorian cream

SAVOURY

Reuben croissant

shaved pastrami, Swiss cheese, sauerkraut
vine tomato, Swiss cheese, sauerkraut (v)

Panini

free range egg & bacon
free range egg & wilted spinach (v)

Savoury muffins

ham hock, pea, ricotta & mint
pumpkin, preserved lemon, raisin & almond nut (v)

Frittata

wild mushrooms & bacon
Mt Zero olive & pumpkin (v)

Spencer Gulf prawn ball

spun potato noodles, chili sauce

Pulled lamb hightin pie

minted relish

Baby chicken chipolata

soft baguette, green tomato chutney

Roasted cauliflower pinwheel

green harissa yoghurt (v)

Sweetcorn soup

D'isigny crème

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

Gravlax

sugar cured salmon, cucumber, dill & petit caper cream cheese, point sandwich

Caesar

buttermilk poached chicken breast, bacon, tomato, romaine lettuce, classic dressing

Peri peri

spiced chicken breast, coriander, watercress, raita yoghurt, wholemeal loaf

Peking

marinated duck breast, spring onion, cucumber, hoi sin mayonnaise, ficelle 'string' baguette

BBQ

thinly carved roast beef, roma tomato, rocket lettuce, horseradish mayonnaise

Ottoman

za'atar spiced Riverina lamb, Yarra Valley Persian feta, beetroot dip, mountain bread

Rhinelander

shaved roast pork, sweet pickled carrot, frisee lettuce, peppered apple chutney

BELT

maple roasted bacon, chopped egg, cos lettuce, tomato, parmesan aioli

Bohemian

carved 'off the shoulder' ham, provolone cheese, tomato & capsicum relish

Zen garden

miso glazed eggplant, mizuna, daikon, red cabbage, roasted sesame seed dressing (v)

Power plant

babaganoush, grated carrot, vine ripened tomato, alfalfa sprout, spinach wrap (v)

SALAD BAR

please select one

Spelunking

roasted root vegetables, bell pepper, toasted pine nuts & shallots, tahini & soy mayonnaise (v)

Vibrant

shaved red cabbage, carrot & radishes, beets, sprouted mung beans, tamarind chutney (v)

Nourish

chickpea, roasted pumpkin, capsicum, baby spinach, hemp seeds, liquid gold dressing (v)

Bounty

heirloom tomatoes, zucchini, cucumber, radish, Lilliput caper, olive, red wine vinaigrette (v)

Cypriot

green wheat, Bondi lentils, currants & pomegranate, honeyed yoghurt drizzle (v)

Fall-slaw

red & white cabbage, carrot, red onion, tamari pumpkin seeds, miso, ginger dressing (v)

Fregula

semolina pasta, ricotta, cherry tomatoes, mint, basil & rocket lettuce, balsamic dressing (v)

FINGER FOOD, DESSERT OR CHEESE

FINGER FOOD SELECTION

please select four items

Huon salmon

poached radish, Kyneton agrumato oil

Barramundi spring roll

Vietnamese noodles, nuoc cham

Chicken kung pao skewer

achaar vegetables, Sichuan pepper sauce

Cottage pie

butter sautéed chicken & mushroom, sweet potato mash

Berkshire Pork

gremolata crumb, apple relish, slaw

Pulled lamb & tomato ragout suppli

firecracker aioli

Beef madras cigar

turmeric scented yoghurt

Beef short rib

carrot mousseline, vincotto

Vegan burger

plant based patty, dairy-free cheese, sriracha vegenaïse, spinach, multigrain roll (v)

Cool climate vegetable roast

Brussel sprouts, pumpkin, parsnips, desire potatoes (v)

Fired up pizza

hot salami, spicy chorizo, jalapeno peppers, mozzarella

Smok'n chicken pizza

free range chicken, spring onions, avocado, rocket

Vegi patch pizza

baby spinach, roasted mushrooms, pine nut pesto, sun dried tomatoes, parma cheese (v)

INDIVIDUAL DESSERT OR CHEESE

please select one items

Blackberry & apple pudding

walnut crumb, fresh cream

Rhubarb & ginger crumble

thick vanilla custard, crunchy topping

Macadamia nut & chocolate brownie

tonka bean crème

Winter trifle

poached fruit, oats, mascarpone

Dark chocolate mousse

macerated cherries & coconut soil

Lemon brulee tart

citrus curd, swiss merengue

Austrian style apple strudel

served warm, vanilla anglaise & almond nut

Individual fruit plate

sliced tropical fruits & seasonal berries

Local artisan cheese

waxed farmhouse cheddar cheese, wafer thin cracker, quince paste, candied walnuts

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 seed rolled

Fruit & nut bars

apricots, figs, pepitas, almond & macadamia nuts

Asian rice crackers

spicy 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

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

Jamón Serrano ham

chargrilled pumpkin dip, bocconcini, ciabatta toast

Wagyu beef bresaola

spicy calabrese sausage & Woombye truffled triple cream brie, Mount Zero green olive tapenade, herb grissini

Farmhouse pies

peppered beef & red wine pie, Thai chicken pie, roasted vegetable pie, thick tomato & red pepper relish

Popcorn chicken skewers

siracha mayonnaise

Petit French pastry selection

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

PREMIUM PLATTERS

Poached king prawns

sustainably fished, classic cocktail dipping sauce, fresh lime cheeks

Ice-cream treasure chest

help yourself to your favourite flavour of individually packaged retail ice-creams & icy poles

Artisan style gourmet Victorian & Tasmanian cheeses

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

BEVERAGES

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 **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.