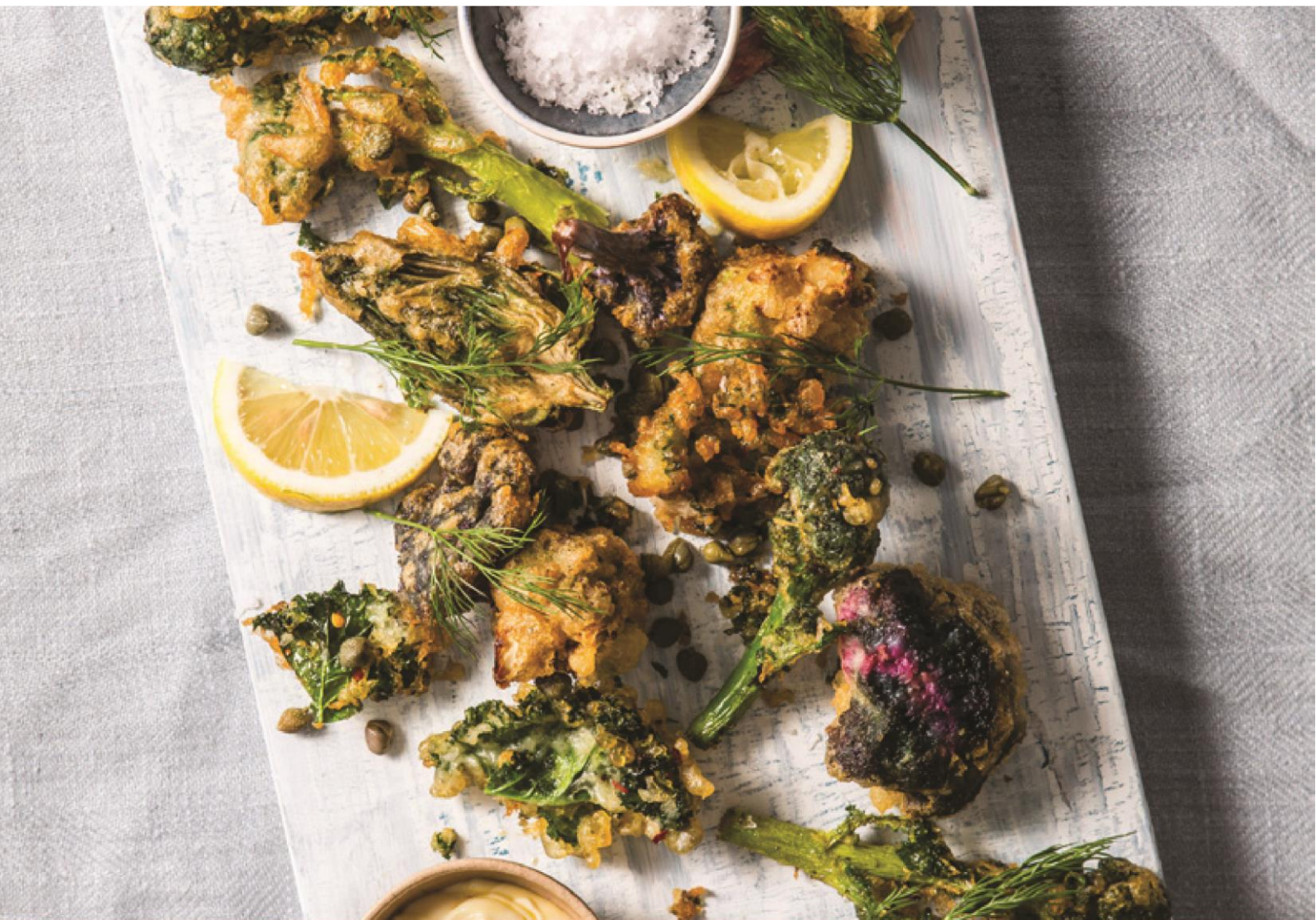


Seasonal Menu

Conference Menu – Victorian Harvest

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

VICTORIAN HARVEST

a set menu lovingly crafted by our chefs to showcase some of the very best ingredients & suppliers from across Victoria. served in distinct 'Market Place' themed stations, this menu is a celebration of Victorian produce.

ON ARRIVAL

Coffee & tea

Lavazza qualità oro premium Arabica coffee, Tea Drop tea selection

MORNING TEA

Pear & cinnamon cakes

Mount Buffalo hazelnuts, Bacchus Marsh Williams pears

Mini focaccia loaves

Fabbris prosciutto, rocket & Shaw River mozzarella
Shaw River mozzarella, roma tomato & basil (v)

MARKET PLACE FOOD STATIONS

FROM THE SEA

Port Phillip flathead

gremolata crusted, gribiche sauce, lemon & lime wedges

Poached Southern Ocean

Myti blue mussels, local scallops, Yarra Valley trout & Rubicon River caviar

FROM THE FARM

Smoked Hazeldene's free-range chicken

grilled Corella pear, lime & chili chutney, Kyneton lemon agrumato

Golden Plains pork & veal polpette

mashed Borneo potatoes, tomato sugo, Warragul greens

FROM THE FIELD

Mernda wild mushroom & truffle ravioli

King Valley walnut pesto, shaved Shaw River Annie Baxter pecorino, pangrattato (v)

Roasted Devon Meadows salad

cauliflower, beetroot, Meredith goat's cheese, pea tendrils & sticky orange balsamic (v)

Laurent bakery breads

pull-apart savory rolls, unsalted Tatura butter, Murray River salt crystals

ACCOMPANIED BY

Refreshments

orange & apple juice
Mt Franklin sparkling water

AFTERNOON TEA

Riverina lamb pie

roasted tomato relish

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.

MT 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. Mt 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.