

Seasonal Menu

Table 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

TABLE MENU

CANAPES

please select three

Bresaola roulade, semi dried tomato pâté, feuilles de brick pastry
Cured Tasmanian salmon, corn blini, tangerine pearls, dill
Peking duck & vegetable crêpe, nuoc cham sauce
Sticky braised osso bucco pie, tomato relish
Garden pea & mint suppli, parmesan aioli (v)

ENTREES

additional alternating course

FROM THE SEA

Cured South Australian kingfish

compressed watermelon, citrus mayo, bonito dressing

Preserved lemon poached Australian prawns

pickle vegetable salad, caper, lemon dressing

FROM THE FARM

Lemongrass poached free range chicken

green papaya salad, black & white sesame seed brittle, nahm jim

Honey glazed duck breast

spiced beetroot purée, elderberry reduction, radishes, leek ash

Soy & sake tataki grain fed beef

sesame seed, ginger dressing, edamame, pickled cucumber

Thyme crusted lamb loin

puffed quinoa, caramelised pumpkin & zucchini salad

Hoi sin pork & spring onion dumplings (served warm)

pickled daikon salad, cucumber, spicy soy

FROM THE FIELD – *please select one for any vegetarian dietary requirements*

Roasted heirloom tomato caprese

torn burrata, grilled zucchini, pickled shallots, balsamic pearls & basil oil (v)

Garden pea & roasted leek tart (served warm)

aged manchego, frisse & hazelnut salad (v)

PREMIUM UPGRADES

Citrus & champagne poached prawns

avocado, radish, cucumber, lemon & fennel salt

Seared sea scallops (served warm)

lilliput caper beurre blanc, herbs

Shared entrée platters – *please select three*

Poached king prawns, kipfler potatoes, broad beans, lemon aioli, sweet pickled radish
Confit Tasmanian salmon, pumpkin puree, caramelised orange, nasturtium flowers
Szechuan roasted Wimmera duck breast, green mango, banana blossom, lychees
Moroccan spiced Riverina lamb loin, pomegranate, chickpea & couscous salad
Seared veal Caprese salad, heirloom cherry tomatoes, buffalo mozzarella, balsamic pearls, basil

MAINS

additional alternating course

FROM THE SEA

Seared Tasmanian salmon

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

Pan fried farmed barramundi

lemon mash, sautéed greens, sauce vierge, pine nuts

FROM THE FARM

Chimi churri spiced chicken breast

double cooked kipfler potato, broccolini, shallot chips

Wimmera duck breast

lyonnaise potatoes, baby beets, crisp kale, red current jus

Prime aged beef fillet

thyme fondant potato, sautéed wild mushrooms, pinot jus

Roasted beef tenderloin & braised rib croquettes

sweet potato gratin, smoky eggplant puree, caramelised baby onions

Slow cooked lamb shoulder

creamy colcannon, double smoked bacon, garden peas, jus

Plum highland pork cutlet

pancetta potato galette, apple & pimento chutney, grain mustard sauce

FROM THE FIELD – *please select one for any vegetarian dietary requirements*

Pumpkin & eggplant red curry

jasmine rice cake, coconut cream, hot sour salad, crisp shallots (v)

Mushroom & cauliflower pithivier

mountain man washed rind cheese, truffled pea puree & herb salad (v)

BREAD – *shared at the table*

Artisan bakery breads

sourdough baguette, ciabatta, grains & seeds

unsalted Victorian butter, Murray River salt crystals

PREMIUM UPGRADES

Flinders Island beef

elevate your main course to the next level with our grass-fed prime aged 200g fillet

Herb crusted lamb rack

braised lamb tortellino, pumpkin cream, nasturtium oil, black garlic jus

Shared main platters – *please select three*

Slow roasted Tasmanian salmon, fennel, handpicked beans, dill butter

Seared free range chicken breast, corn & chive polenta, chicken jus, winter herbs

Victorian beef fillet, sweet onion jam, kumara fondant, grilled zucchini, cabernet jus.

Kalamata crusted lamb rump, roasted Pontiac red potato & spinach, slow roasted vine tomato

High Country pork loin, baby turnips, broccolini, apple chutney

SIDES

please select one, price per person

Winter orchard salad

maple roasted pear, fennel & carrot, cranberries, endive & shaved Brussels sprouts, sour cream & horseradish dressing (v)

Roasted red baby potatoes

garlic cloves & rosemary (v)

Dutch cream potatoes

yuzu salt & rocket purée (v)

Garden beans

edamame, peas, Persian feta & snow pea tendrils (v)

Broccolini florets

smoked buttermilk, rye pangrattato (v)

Pan-fried Brussel sprouts

shaved parmesan, cracked black pepper, lemon agrumato (v)

DESSERT & CHEESE

additional alternating course

Caramel crème

mandarin compote, honey & citrus caramel, paillette feuilletine

Lemon & cream cheese cake

yuzu pearls, apricot & chamomile sorbet, white chocolate & coconut crumble

Popcorn & toffee mousse

tonka bean ice cream, almond nut streusel

Tres leche cake

mascarpone mousse, lemon & basil sorbet, citrus curd

Apple & almond frangipane

cider caramel, cinnamon ice cream, chilli chocolate sauce

Wattle seed cheesecake

pumpkin seed crumble, bay leaf caramel, gingerbread ice cream

Pear & chestnut

granola crumble, pear sorbet, chestnut crème

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

PREMIUM UPGRADES

Noir chocolate mousse

egg liqueur cremeux, kir royal sorbet, sesame & cocoa nib wafer

Shared dessert platters - please select three

Apple & cinnamon crumbles
Passionfruit tarts
Mandarin mascarpone cakes
Chocolate flourless cakes
Cookie & cream macarons

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.