

H.C. COOMBS CENTRE

Spring Summer Formal Dinner Menu 2017



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy—creating happiness through good food, good wine, good friends—in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry and free-range smallgoods wherever possible, and we never use cage-reared eggs. all seafood is australian, farmed or wild. our philosophy also extends to the sourcing of specialty local dry goods such as nuts, grains, and vinegars, as well as local mineral water, 100% australian orange juice and a fair trade coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

menu key

(v) vegetarian (may contain egg, dairy products, and/or honey)

special requests

if any of your guests have specific 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.

ENTRÉE

lemon and garlic king prawns

fennel and red cabbage slaw, buttermilk and chive dressing

vodka and beetroot cured ocean trout

celeriac remoulade and basil pesto dressing

pan seared western australian scallops

green papaya, vietnamese mint, shredded carrot, lime and mirin dressing

free range chicken and goat's cheese ravioli

fricassee of mushrooms and garden peas, warm tomato concasse & watercress emulsion

spiced riverina lamb

white bean and pancetta salad, roasted red peppers, aged balsamic dressing

pan seared duck breast

broad beans, rhubarb salsa and micro celery

confit pork belly

poached baby fennel , caramalized apple chutney & pork cracking crumble

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roasted beetroot and goats cheese tarte tartin
baby herbs, extra virgin olive oil and sherry vinegar dressing

caramelised butternut pumpkin
crumbled fetta cheese, roasted walnuts, radicchio and wild rocket salad
(v) (gluten friendly)

MAIN

Oven roasted barramundi
Anna potato, asparagus, fried capers & lime beurre blanc (gf)

crispy skinned tasmanian salmon
shaved fennel and and asparagus salad, citrus dressing and herb crème fraiche (gf)

pan seared kingfish fillet
spinach and potato galette, broccolini, tomato salsa and olive tapenade (gf)

pan roasted duck breast
steamed Asian greens, coriander rice cake, ginger, soy and garlic masterstock sauce

corn fed free range chicken breast
roasted mediterranean vegetables, salsa verde and balsamic reduction (gf)

white river milk fed veal cutlet
parmesan soft polenta, chargrilled asparagus, red wine veal jus

green hill beef tenderloin
baby potatoes, wild mushrooms, tomato relish and green peppercorn sauce (gf)

moroccan spiced lamb rump
warm chick pea and vegetable salad, coriander and preserved lemon dressing (gf)

sweet potato, spinach and wild mushroom wellington
honey roasted pumpkin puree served with a wild rocket , pear and parmesan salad (v)

confit field mushroom and grilled halloumi
roasted capsicum, eggplant, basil and lemon dressing (v) (gf)

Breads and salad - shared at the table

salad
baby cos, wild rocket, dill, heirloom tomatoes, cucumber, kalamata olives and balsamic dressing
(v) (gluten friendly)

bread
freshly baked sourdough loaf and australian cultured butter with river murray salt

DESSERT

caramalised plum and shortbread tart
toasted pecans, almond and hazelnuts, passion fruit and lime salsa

caramel and milk chocolate cone
crushed pistachios, salted caramel glaze

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vanilla bean panna cotta
mixed berry compote and mango sauce

mango and coconut charlotte
with a raspberry and mint confit

fine australian cheese selection
selected weekly, quince paste, fresh pear, lavosh & crackers

TO FINISH

coffee & selection of tea with petit fours