

H.C. COOMBS CENTRE

Autumn Winter 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

from the sea

slow roasted kingfish

confit garlic, fresh fig, black caviar, fresh dill & verjuice dressing

yuzu cured ocean trout

vanilla green apple, pickled cucumber strings, crisp potato chips, lemon crème fraiche, toasted sesame seeds & ginger cinnamon dressing

poached western australian scallops

crisp cassava crackers, roasted red pepper coulis, avocado puree & finished with bacon powder

from the farm

slow poached gippsland beef

hot and sour salad with bamboo shoots, apple eggplant, pickled red shallots, red chilli, aromatic herbs, salted peanuts & crisp curry leaves

free range chicken and goat's cheese ravioli

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

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spiced riverina lamb

white bean and roasted shallot puree, roasted red peppers, roasted whole garlic, crispy thyme & balsamic dressing

balsamic roasted victorian beef fillet

smoked heirloom tomatoes, yellow plum jelly, radish slices, basil & shiso leaves

fennel and chilli braised pork belly

caramelised apple wedges, poached witlof, balsamic glazed endive, ginger relish & pork cracking

from the field

roasted beetroot carpaccio

herbed roma tomato, yarra valley persian feta, steamed green beans, caramelised walnuts & vanilla bean oil (v)
(gluten friendly)

honey roasted butternut pumpkin

whipped goats cheese, toasted macadamia nuts, paprika infused honey & rocket lettuce
(v) (gluten friendly)

MAIN

from the sea

baked baby barramundi

sautéed silver beet and tomato stuffing, steamed potato, carrot and asparagus, fried capers & lime beurre blanc

crispy skinned tasmanian salmon

baked pumpkin, steamed garden peas, sous vide baby radishes, roasted golden beetroot, crisp sage leaves & vanilla bean dressing

south eastern victorian baked snapper fillet

confit sweet potato, sautéed sandfire, buttered baby leek, grilled marinated zucchini & white wine veloute

from the farm

wimmera duck breast

confit maryland, coriander rice cake & yellow curry sauce

butter poached free range chicken breast

honey glazed carrot, roasted beetroot whipped persian feta, caramelised pear & avocado jam

smoked beef rib eye

roasted baby potato, pickled purple cauliflower salad, spinach puree & bbq sauce

king valley beef

roasted and carved fillet of king valley beef, braised wagyu, potato and caramelised onion, confit baby onions, carrots and leek ragout, roasted pumpkin & rich beef jus (gluten friendly)

prosciutto wrapped lamb saddle

panzanella stuffing, wilted black cabbage, potato fondant, steamed green beans, pickled shallots & port wine jus

from the field

pumpkin, spinach and wild mushroom strudel

honey roasted pumpkin served with a witlof, pine nuts, parsley & watercress salad (v)

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confit field mushroom

braised bondi lentils, potato skordalia & reduced red wine syrup (v) (gluten friendly)

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

lemon posset

ginger, honey and coconut granola, mango, raspberry jelly, vanilla sponge

baked caramel cheesecake

honey glazed blueberries, young coconut sorbet, hazelnuts

cinnamon and white chocolate semifreddo

caramelised figs, lemon infused chia seeds, rhubarb mascarpone, crispy honeyed corn candied pecans, edible flowers

spiced strawberry mousse

blueberry, burnt meringue, frozen kiwi, baby mint

fine australian cheese selection

selected weekly, quince paste, dried muscatels, fresh pear, candied nuts, lavosh & crackers

TO FINISH

coffee & selection of tea with petit fours