

# H.C. COOMBS CENTRE

Autumn Winter Formal Dinner Menu 2018



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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.

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## 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.

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## ENTRÉE

### from the sea

#### blue swimmer crab tian

avocado, iceberg lettuce, baby chives, mayonnaise & pansy petals

Under & Over Pinot Gris 2017 King Valley, Vic

Margan Verdelho 2017 Hunter Valley, NSW

#### eastern australia giant prawns salad

courgettes, fennels, diced tomatoes, orange, baby spinach & vanilla olive oil

3 Tales Sauvignon Blanc 2017 Marlborough, NZ

Patritti Sauvignon Blanc 2017 Adelaide Hills, SA

#### salmon gravalax with ginger oil, soft salsa, radish & coriander

soft hen eggs, lebanese cucumber, avocado, baby radishes & mayonnaise

Bella Riva Sangiovese Rose 2017 King Valley, Vic

Mr Riggs 'En Riese' Riesling 2017 Adelaide Hills, SA

### from the farm

#### carpaccio of grain fed beef with fresh pate & fennel

celeriac, homemade pate, crisp apple, snow pea & grated horseradish

Summer Poppy Pinot Gris 2017 Marlborough, NZ

Thompson Estate '4 Chambers' Chardonnay 2015 Margaret River, WA

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## rustic provence rabbit & wild mushroom pie

baby carrots, pearl onions, wild mushrooms, chestnuts & baby herbs  
Allanmere Reserve Semillon 2014 Hunter Valley, NSW  
Bella Riva Sangiovese 2014 King Valley, VIC

## roast linley valley pork belly

crisp baked cheek, macaire potatoes, vanilla apple puree & sage jus  
Allegiance 'Matron' Chardonnay 2017 Hilltops, NSW  
Fullylove Pinot Noir 2016 Adelaide Hills, SA

## from the field

## baby zucchini carpaccio, avocado & porcini mushroom

baby zucchini, julienned apple, basil, sour cream, shaved parmesan reggiano & vanilla olive oil  
Three Ponds Semillon 2016 Hunter Valley, NSW  
Rutherglen Estates 'Shelley's Block' Marsanne Viognier Roussanne 2016 Rutherglen, Vic

## vegetable tian with sautéed potatoes & socca

baby eggplants, red & white pearl onions, zucchini, cherry tomatoes, yellow capsicum & vegetable bouillon  
Skigh 'Coda' Sauvignon Blanc 2016 Margaret River, WA  
First Ridge Pinot Grigio 2017 Mudgee, NSW

## MAINS

### from the sea

## roast red emperor with savoy cabbage & orange reduction

tomato fondant, australian orange & homemade chicken stock reduction & herb crust  
Rutherglen Estates 'Shelley's Block' Marsanne Viognier Roussanne 2016 Rutherglen, Vic  
Bella Riva Sangiovese 2014 King Valley, Vic

## cognac flambé lobster cardinal

western australian crayfish, white mushroom, bisque & béchamel with paris mash  
Highgate Chardonnay 2016 Orange, NSW  
Coppabella Pinot Noir 2017 Tumbarumba, NSW

## roast scallops with barigoule potato & porcini mushroom

tasmanian scallops, baby turnips & fresh cream  
Fullylove Pinot Noir 2016 Adelaide Hills, SA  
Allanmere Reserve Semillon 2014 Hunter Valley, NSW

### from the farm

## three point lamb saupiquet with parsnip & garlic crème

prosciutto, garlic cloves, chef's secret spice mix & rosemary red wine sauce  
Trentham Family Nebbiolo 2015 Murray Darling, Vic  
Flor Marche Grenache 2016 Swan Valley, WA

## braised muscovy duck à l'orange

confit muscovy duck, orange zest, coriander & baby chervil  
Calabria Pinot Noir 2017 Tumbarumba, NSW  
Unico Zelo 'Truffle Hound' Barbera Nebbiolo 2017 Adelaide Hills, SA

## slow cook marinated beef cheeks in a juniper berry & shiraz sauce

jack's creek beef, bouquet garni, baby carrots & red cabbage  
Drake Shiraz 2016 Heathcote, Vic  
Flor Marche Grenache 2016 Swan Valley, WA

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## classic coq au vin with aligot

chicken maryland, burgundy, baby root vegetables & french garlic mash  
Coppabella Pinot Noir 2017 Tumbarumba, NSW  
Rutherglen Estates Sangiovese 2015 Rutherglen

## from the field

### warm goats cheese tart with micro herb salad

puffy pastry, kipfler potatoes, heirloom tomatoes, french tarragon leaves & evoo  
Patriitti Sauvignon Blanc 2017 Adelaide Hills, SA  
Calabria Pinot Noir 2017 Tumbarumba, NSW

### vegetarian blinis crêpe with autumnal greens

savoury crêpe, olives, asparagus spears, snow peas, green beans, artichoke, quail egg & garlic chives  
First Ridge Pinot Grigio 2017 Mudgee, NSW  
Flor Marche Grenache 2016 Swan Valley, WA

### jindi farmhouse blue cheese polenta

pea crushed, roasted baby vegetables & beetroot reduction  
Thompson Estate '4 Chambers' Chardonnay 2015 Margaret River, WA  
Allegiance 'Foreman' Cabernet Sauvignon 2015 Coonawarra, SA

## breads and salad – to share at the table

### salad

baby beetroots & baby carrots in a maple syrup glaze with pistachios  
or  
heirloom tomato, verjuice, crushed pistachio and baby chervil

### bread

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

## DESSERT

### pannacotta with fresh berries & orange flavoured shiraz reduction

raspberries, blue berries, rosemary & chantilly cream

### crêpe chocolatine with broken macaroons

dark chocolate, fresh cream, vanilla beans & frangipane cream

### french vacherin with poached pear, mandarins & peach

french vanilla ice cream, vanilla bean, chantilly cream & toasted almond flakes

### fine australian cheese selection

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

## TO FINISH

espresso coffee & selection of tea with petit fours