

Seasonal Menu

*informal post conference drinks
& formal cocktail menu*

spring summer 2019



EPICURE
MEMORABLE CULINARY EXPERIENCES

SPRING SUMMER 2019 BEVERAGE SELECTION



CHAIN OF FIRE robert oatley's chain of fire series, mudgee nsw @ \$24 each
please select up to a maximum of 4 varieties for any of the beverage package



sparkling/ champagne

sec & co prosecco 42
"tart citrus, fresh apple & hints of spice combined with bright acidity to provide a lingering finish"

piper heidsieck nv 120
"citrus driven champagne with layers of summer fruit"

white wines

cape jaffa chardonnay, limestone coast sa 42
"fresh with luscious mouthfeel with a fresh citrus finish. time in new french oak and lees stirring has created a beautiful creamy mouthfeel"

molly's cradle sauvignon blanc, tumbarumba nsw 42
"the wine is pale straw in colour with a soft green hue with citrus dominating. palate is soft with underlying tones of tropical fruits, the finish is round and full with good length"

molly's cradle verdelho, hunter valley nsw 42
"pale straw in colour with a green hue, the nose carries aroma of rich tropical fruits layered over musk and citrus tone. on the palate are tropical characteristics of ripe melon & passionfruit balanced by a natural fruit sweetness & zesty citrus finish"

summer poppy sauvignon blanc, marlborough nz 42
"lovely mineral backbone, fresh clean crisp & zingy acidity"

shaw winemaker select riesling, canberra act 42
"a delicate nose of kaffir lime, green apple & pear. a vibrant and lively palate, fresh limes and mouth-watering acidity"

patrity, the merchant pinot grigio, adelaide hills sa 45
"the nose is alive with aromas of white peaches, apple & pear. a crisp & lively palate is dominated by flavours of white peach & pear that's creamy and refreshing"

tyrell chardonnay, hunter valley nsw 45
"textbook modern hunter valley chardonnay - the wine is medium in colour with nice green hues. the nose shows a great mixture citrus, white stone fruit and some oak spice"

red wines

allanmere shiraz, hunter valley nsw 40
"ripe raspberry, blood plum, earth and cedar. on the palate: medium bodied, fresh and spicy with a bright mix of red fruit, earthy tannin depth, background oak and fresh acidity"

highgate cabernet sauvignon, coonawarra sa 40
"deep blood red with purple hues. aromas of intense blackcurrant, dark chocolate and a hint of mint. soft with rich red berry fruit flavours, blackcurrant and layers of dark chocolate lead to a pleasant intensity. a balanced wine with an attractive, deep lingering finish"

allegiance foreman cabernet sauvignon, coonawarra sa 40
"bright crimson red with deep purple hues. blackcurrant & mulberry fruit provide the introduction to lingering chocolate & spicy fruit. the subtle tannins provide balance whilst the chocolate adds an elegant finish"

silkwood the bower pinot noir, pemberton wa

42

"garnet with a brick red hue. bright aromas of black cherry and strawberry with a slight spice and dust. ripe cherries, blackberries and earthiness are supported by lingering, soft tannins. a good acid backbone provides structure and length"

drake heathcote shiraz, heathcote vic

42

"a rich and inviting nose, all opulent ripe berries although tempered by sweet spice and earthy savouriness. the palate continues the theme with a supple core of dark berry and blood plum fruits, with oak very much in the background, before velvety tannins and bright acidity shape the finish"

INFORMAL SHARED PLATTERS

PLEASE NOTE: there is a minimum order of \$80 for any of the shared platter options @ \$10 per person

FROM THE SEA

bowl of mussels with parsley, garlic & celery

prawn with herby mayo & gem lettuce

beetroot cured salmon with cucumber & apple salad

chargrilled garlic & chilli cuttlefish

salmon cakes with horseradish yoghurts

salt & pepper calamari with aioli

FROM THE FARM

chef's special all-american chicken winglets with hot pepper sauce

sticky honey & soy chicken wings with white sesame seeds

charcuterie board of locally cured & smoked produce

classic melon & prosciutto platter

FROM THE FIELD

jalapeno & corn fritters (v)

vegetarian mezzo platter served with olives, dolmades, artichokes hearts (v)

celery, black olives, sundried tomato, pita chips antipasto platter (v)

mediterranean bruschetta hummus platter (v)

crudité platter with tzatziki (v)

fresh fruit board with ricotta blend, granola & wildflower honey (v)

dessert cheese platter with fresh figs, raspberries & blackberries (v)

selection of australian artisan cheeses served with quince, muscatel & lavosh (v)

FORMAL COCKTAIL PARTY

PLEASE NOTE: There is a minimum of 15pax for all formal cocktail event and the beverage inclusion are up to 4 varieties of the chain of fire wine series, choice of 2 different beers. as part of our responsible service of alcohol, a light beer and a selection of non-alcoholic beverages are automatically added to any of the packages listed below.

DURATION

1 hour

INCLUSION

select 4 canapés, 1-hour beverage service
exclusive use of lower courtyard, terrace or level 2 lounge
service staff \$40 pp

2 hours

select 6 canapés, 2 grazing dishes, 2 hours beverage service
exclusive use of the dining room
service staff \$90 pp

3 hours

select 8 canapés, 2 grazing dishes, 1 food station, 2 dessert canapés
3 hours beverage service, exclusive use of the dining room
service staff \$120 pp

COLD CANAPES

FROM THE SEA

hibiscus & cranberry cured lincoln kingfish
rye croute, lemon cream, dill

southern ocean yellow fin tuna (gf)
seaweed cone, yuzu mayonnaise, pickled cucumber

seared scallops & tobiko skewer (gf)
oyster sauce glass noodle, shallot mayonnaise, tobiko

spanner crab & cream cheese pancake pinwheel
shredded surimi, cream cheese & shallots

FROM THE FARM

waldorf chicken tartlet (gf)
candied walnuts, compressed apple, celery sprout

wimmera duck liver parfait
lavosh crisp, sweet port wine gel

rare roasted gippsland beef cigar (gf)
sweet pickled vegetable, horseradish cream

pork belly square & caramelised apple (gf)
high country pork, red delicious, murray river salt

FROM THE FIELD

whipped yarra valley persian fetta (v)
basil parmier, slow roasted cherry tomato, balsamic reduction

rice paper roll vermicelli (v) (gf)
mushroom, vermicelli, cucumber, carrot, mint, nam jim

wakame cocktail maki (v) (gf)
dulse, wakame, japonica sumeshi

pumpkin & goat's cheese tartlet (v)
butternut squash, yarra valley goat's cheese

HOT CANAPES

FROM THE SEA

prawn & lemon grass spring roll
spencer gulf prawn, filo, dill mayonnaise

crab cake & remoulade
spanner crab, capsicum & lemon wedges

charred stuffed squid & lemon aioli (gf)
boudin noir, green peas, herb oil

FROM THE FARM

free range chicken quesadilla
queso fresco, lime avocado, jalapeno & coriander

free range peri peri chicken skewer (gf)
lilydale breast, home-made peri peri sauce

FROM THE LAND

field mushroom & fontina tartlet
onion, sage, fontina cheese

beetroot & fetta tartlet
baby beetroot, persian fetta, aged balsamic

prosecco-battered zucchini flower
ricotta, holy goat's cheese, tomato pesto

GRAZING DISHES

these items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. these dishes are served in bowls or on small plates.

beetroot cured salmon w cucumber & apple salad
gravelax huon, red delicious, shallots

goan coconut chicken curry
fragrant rice biryani, mango & chilli sambal

beef tataki w asparagus ribbons & radish salad
sesame seed, salted egg yolk, horseradish mayonnaise

FOOD STATION

minimum 50pax

oyster bar – the freshest australian oyster on a bed of ice

sushi & sashimi station – a smorgas board of raw and delicious

yum cha station – yum cha served in traditional bamboo baskets featuring classic

bbq food station – a bespoke menu and live cooking by chef

paella station – live cooking and entertainment by chef

grazing station – selection of locally produce and cured charcuterie

sliders bar – slider made to order with your choice of condiments

roast carving station – your choice of roast beef, tarragon chicken or pork belly with sides

regional cheese station – selection of the best dairy produce from artisan NSW producers

death by chocolate – chocolate fondue with your choice of white, milk or dark

SWEET THINGS

gateaux petite
choose from 2 below:

gateaux petit strawberry profiterole
gateaux petit double chocolate mousse
gateaux petit hazelnut nougat
gateaux petit chocolate flourless

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.

FREE-RANGE CHICKEN is our preference at **EPICURE**. We source our free-range chicken from Lilydale where the chickens are **reared in the most humane way possible**, living as nature intended.

Our **SMALLGOODS AND CURED MEATS** are exclusively made for us by a Pino's Dolce Vita, a local Italian family business in Kogarah, Sydney using Bangalow sweet pork. 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.

PIALLIGO ESTATE SMOKEHOUSE is an award winning artisan producer from Canberra that creates naturally smoked product that showcase the best of the Canberra region. All the ingredient used to semi-cure or marinate the product is hand crushed and is free of artificial colouring or flavours which can trace its raw ingredient and renowned for its bacon & salmon product.

RIVERINA ANGUS BEEF is a multi-award-winning beef program, produced in the Riverina region of southern NSW, one of Australia's most productive food bowls. This region is well renowned for its fertile soils, abundant water and temperate climate, making it the ideal location for beef production. Australian Black Angus cattle are hand selected from accredited farms, where special attention is placed on the art of selective breeding utilising finely tuned genetics. These cattle are then grain fed on a specially formulated high protein grain ration for over 120 days, to ensure superior marbling and consistent eating quality.

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 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.

DAIRY

SHAW RIVER BUFFALO MOZZARELLA is australia's only water buffalo dairy farm house and is located alongside the Shaw river near the small coastal town of Yambuk in Victoria's southwest. The cows are milk 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 solids of cow's milk, about 30% more calcium and as high smooth levels of antioxidants. We use Shaw river buffalo mozzarella as preference over any other local product.

HUNTER BELLE DAIRY CO. are producers of quality, handmade artisan dairy products in the Hunter Valley of NSW. High quality Brown Swiss cow's milk is used exclusively and sources fresh from local family at Singleton. The milk is delivered directly to the factory and the milk is pasteurised at the start of the cheese making process. Head cheesemaker Jason & Annie are 7th generation dairy farmers.

BINNORIE DAIRY set in the middle of Hunter Valley's Pokolbin vineyard district, and produces a range of cheese with distinctive characteristic. Binnorie Dairy specialised in soft cheese based on carefully chosen recipe using only locally sourced milk.