

Seasonal Menu

spring summer 2019



EPICURE

MEMORABLE CULINARY EXPERIENCES

menu key

- (v) vegetarian (may contain egg, dairy products, and/or honey)
- (vg) vegan and contains no animal product
- (gf) gluten free product*
- (nf) nut free product*

*although this item is prepared with gluten free and/or nut free product, we cannot guarantee that this product is 100% gluten or nut free as this was prepared in a kitchen that also use gluten products & nuts.

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.

WORKING BREAKFAST SELECTION

croque monsieur

classic ham & swiss cheese sandwich with béchamel sauce, nutmeg, parmesan & gruyere cheese

french toast

saffron french toast with smoked salmon, crème fraiche, salmon roe and baby chives

savory breakfast crepe

buckwheat crepes with baby spinach & mushroom (v)

baked eggs ramekin

spanish chorizo and baked eggs with house made baked beans

vegetarian delight

breakfast crepes with orange & passionfruit compote (v)

eggs benedict

mini brioche slider with poached eggs, hollandaise & champagne ham

vegie benedict

sautéed field mushroom with avocado, cherry tomato and hollandaise (v)

vegetable frittata

scented cumin zucchini, carrot, marinated goat cheese, wild arugula & toasted pinenuts (v)

chia seed pudding

vanilla chia with coconut cream, maple syrup, fresh mango and vietnamese mints (v)

breakfast bruschetta

mashed avocado & cherry tomato with balsamic reduction on sourdough (v)

MORNING TEA SELECTION**freshly baked scones**

warm fruit & plain vanilla scone, strawberry preserve & chantilly cream (v)

anzac biscuit & handmade cookie selection

house made and freshly baked

individual tarts

pumpkin, fetta & caramelised onion tart (v)

double smoked ham, gruyere, free range egg & oregano tart

traditional gourmet sausage roll

house made sausage roll & vegetable roll (v) with tomato chilli jam

strawberries skewers

fruit skewers with fresh strawberries, torn mints & drizzled with dark chocolate (v)

lemon meringue

mini lemon tart with lemon meringue (v) (gf)

banana bread

toasted banana bread with caramel sauce (v) (gf)

freshly baked mini sweet & savory muffins

chef's choice of house baked mini delights (v)

yoghurt smoothie with fresh berries

frozen yoghurt with seasonal fresh berries & baby lemon balm (v)

WORKING LUNCH SELECTION

sample menu for spring/ summer as below:

- salad: three bean salad with celery, red onions, parsley & sweet sour dressing (v) (gf)
- mini gourmet bruschetta: tomato & basil (v)
- mini gourmet bruschetta: coronation chicken
- tapas: homemade chorizo meat balls in tomato sauce
- tapas: barramundi goujon with lemon aioli

- tapas: falafel served with hummus (v)
- tapas: mini vegetable frittata with tomato chilli jam (v)
- dessert: seasonal fresh fruit platter with honey & rose water (v)
- dessert: chef's choice of mini cakes

served with assortment kombucha & dr strange soft drinks

INFORMAL BUFFET LUNCH SELECTION

chef will design a buffet menu taking into consideration all the various dietary requirements for the dining room

sample hot mains as below:

steak frites with green peppercorn sauce

eye fillet steak, red wine, green peppercorn and crème fraiche (gf)

maple glazed slow cooked beef short ribs

decadent and ott short ribs with maple & sage rub cooked slowly until it is sticky and falls apart (gf)

lemon tarragon roast chicken with root vegetables

whole chicken roasted to perfection and expertly carved by chef (gf)

confit of duck

leg of duck cooked in duck fat served with sautéed potatoes & spring vegetables (gf)

lavender & honey roasted pork tenderloin

provence style honey glazed pork on a carving station served with potato gratin (gf)

carving station of roasted leg of spring lamb

traditional leg of spring lamb served with french beans & pommes de terre dauphines (gf)

chorizo cassoulet with cannellini beans

slow cooked bean stew with chorizo, anchovies & herbs de provence (gf)

seafood bouillabaisse

classical seafood lovers delight with fish, mussels & fish in rich saffron broth (gf)

cauliflower su gratin

grated cauliflowers with béchamel & thyme (v) (gf)

provencal vegetable tian

vegetarian delights with choicest seasonal vegetables (v) (gf)

vegetable en papillote with lemon butter sauce

baby zucchini, yellow squash, asparagus spears, sugar peas & dutch carrots cooked to perfect in paper (v) (gf)

vegetarian parcel with roast vegetable & goat's cheese

couscous, carrots, pumpkin, zucchini & capsicum cooked in puff pastry with goat's cheese (v)

baked stuffed mushroom

wild field mushroom with ricotta, sundried tomatoes, Kalamata olives & grated parmesan (v) (gf)

eggplant parmigiana

eggplants with tomatoes & fresh basil, herb de provence, fresh parmesan & mozzarella (v)

classic spaghetti with pine nut pesto

house made pesto with spaghetti cooked al dente and garnished with vintage parmesan cheese (v)

note: lunch will be accompanied with chef's choice of 3 fresh salads made on site with the choicest seasonal ingredients, seasonal fresh fruit platter & dessert

AFTERNOON TEA SELECTION

house made curried vegetable pasties

carrot, parsnips, pumpkin & onions served with tomato chilli jam (v)

trio chocolate marshmallow fondue & churros

indulgent dark, milk & white chocolate dipping sauce with marsh mellow

assorted filled mini lamington

chef's choice of decadent deliciousness

red wine leek tarte tatin

individual hand crafted mini tart with mascarpone & candied walnuts (v)

house made vietnamese rice paper roll

rice vermicelli, tofu, vietnamese mints, fragrant herbs, bean shoots & nam pla sauce (v) (gf)

brioche ice cream roll with neapolitan ice cream

freshly baked mini brioche roll served with 2 scoops of pure indulgence (v)

house made cinnamon doughnuts

dusted with cinnamon sugar & a shot of milk chocolate (v)

mini pinwheels of savory crepes

wild mushroom ragu & crispy sage & shaved grana padano in a buckwheat crepe (v)

house made apple & blackberry pie

classic apple pie made with granny smith apples & serve with whipped cream (v)

assorted mini macaroons, biscotti or handmade cookie selection

chef's choice of mini meringue goodness (v)

cocktail vegetable spring rolls & mini vegetable samosa

serve with sweet chilli sauce & mango chutney (v)

mini mango pavlova

crunchy meringue, tropical mango & raspberry coulis

mini savoury quiches

chef's choice of individual savoury quiches freshly baked (v)

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 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 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 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 sourced 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 a fully chosen recipe using only locally sourced milk.