

H.C. COOMBS CENTRE

Spring Summer Conference Package 2018



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)

(gf) gluten free

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)

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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 of san pellegrino soft drinks, kombucha & sparkling water

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 marshmallows

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)

POST CONFERENCE DRINKS SHARED PLATTERS

- shared platter of chef's choice of assorted dips & crudities served with toasted turkish bread
- shared bowl of chef's special beer battered chips served with tomato sauce
- charcuterie platter with rillettes, pates, cornichons, house made pickled onions served with artisan bread
- hand selected australian cheese, dried muscatels, dried fruits, house roasted trail mix & water crackers
- seasonal flame roasted marinated vegetables of sundried tomatoes, capsicum, zucchini & artichoke with balsamic mushroom (v)
- fisherman's basket of freshly crumbed fish finger & beer battered chips served with house made tartare & tomato sauce
- house made pissaladiere pizza with onions, olives & anchovies