

Seasonal Menu

spring summer 2019

plated menu for H.C. Coombs Centre



EPIASURE
MEMORABLE CULINARY EXPERIENCES

SEASONAL PLATED MENU

three courses 15
*residential package optional upgrade to gold includes:
 alternating entrée, alternating main and set dessert*

CANPÉS

please select three items 15

COLD

whipped yarra valley persian fetta (v)
 rice paper roll vermicelli (v) (gf)
 wakame cocktail maki (v) (gf)
 spanner crab & cream cheese pancake pinwheel
 waldorf chicken tartlet (gf)
 pork belly square & caramelised apple (gf)

HOT

field mushroom & fontina tartlet (v)
 beetroot & fetta tartlet (v)
 prosecco-battered zucchini flower (v)
 prawn & lemon grass spring roll
 crab cake & remoulade
 charred stuffed squid & lemon aioli (gf)
 free range peri peri chicken skewer (gf)

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.

ENTREE*please select two***FROM THE SEA****coconut poached spencer gulf prawns (gf)**mango, chilli & shallots salad, fragrant herbs & salted caramel macadamias
suggested pairing: 3 tales sauvignon blanc 2017 marlborough nz**salmon gravalax with ginger oil, soft salsa, radish & coriander (gf)**soft hen eggs, lebanese cucumber, avocado, baby radishes & mayonnaise
suggested pairing: bella riva sangiovese rose 2017 king valley vic**spanner crab, smoked potato & ricotta croquette**

beetroot, wild arugula & walnut pesto

suggested pairing: molly's cradle sauvignon blanc 2019 tumbarumba nsw

FROM THE FARM**garlic & oregano roast riverina lamb loin (gf)**heirloom tomatoes, yarra valley persian fetta, basil gel & olive crumbs
suggested pairing: bella riva sangiovese 2014 king valley vic**crisp kurobuta pork belly (gf)**caramelised nectarines, fennel & mint salad, snow pea tendrils & apple balsamic reduction
suggested pairing: fullylove pinot noir 2016 adelaide hills sa**parmesan & gremolata chicken tenders**duck fat & rosemary kipfler potatoes, apple, chilli & mint relish
suggested pairing: cape jaffa chardonnay 2016 limestone coast sa**smoked chicken & goat's cheese farfalle**

smashed mint peas, tomato concasse, lemon oil & watercress

suggested pairing: shaw winemaker's select riesling 2017 canberra act

FROM THE FIELD**roast beetroot carpaccio (gf) (v)**herb roma tomato, yarra valley persian feta, steam green, caramelised walnuts & vanilla bean oil
suggested pairing: three ponds semillon 2016 hunter valley nsw**agedashi tofu with tamanishiki rice (gf) (v)**

miso eggplant, chilli & sesame daikon

suggested pairing: patritti the merchant pinot grigio 2018 adelaide hills sa

MAINS

please select two

FROM THE SEA

pan seared humpty doo barramundi

potato anna, broccolini, charred lemon, macadamia & tomato salsa
suggested pairing: tyrrell chardonnay 2018 hunter valley nsw

roast scallops with barigoule potato & porcini mushroom

tasmanian scallops, baby turnips & fresh cream
suggested pairing: allanmere reserve semillon 2014 hunter valley nsw

FROM THE FARM

cornfed chicken breast supreme

sticky rice, asian green, baby coriander, nashi pear & kimchi slaw
suggested pairing: allegiance kindred pinot noir 2018 coonowarra sa

three point lamb saupiquet with parsnip & garlic crème

prosciutto, garlic cloves, chef's secret spice mix & rosemary red wine sauce
suggested pairing: trentham family nebbiolo 2015 murray darling vic

slow roast northern nsw beef tenderloin (gf)

roast bone marrow, roesti potato, romesco sauce, zucchini pearls & shiraz jus
suggested pairing: drake heathcote shiraz 2017 heathcote vic

charred scotch fillet with rosemary potatoes (gf)

baby caprese salad, green peas, mints & brown mushroom jus
suggested pairing: drake heathcote shiraz 2017 heathcote vic

FROM THE FIELD

warm goats cheese tart with micro herb salad (v)

puffy pastry, kipfler potatoes, heirloom tomatoes, french tarragon leaves & evoo
suggested pairing: patritti sauvignon blanc 2017 adelaide hills sa

heritage pumpkin, spinach & paesano buffalo mozzarella cigar (v)

herb couscous, braised baby vegetables & red pepper essence
suggested pairing: first ridge pinot grigio 2017 mudgee nsw

chickpea & silverbeet cutlet with heirloom carrot

hazelnut tabbouleh, labne & preserve lemon harissa
suggested pairing: highgate cabernet sauvignon 2017 coonowarra sa

BREAD & SALAD, SHARED AT THE TABLE

selection of artisan rolls, unsalted butter & murray river pink salt
french beans with mustard & hazelnut dressing

DESSERT & CHEESE

please select one

apple & rhubarb tarte tartin
orange blossom, mango salad & marigold petals

chocolate charlotte
blue berries, raspberries, shaved chocolate

lemon posset
ginger, honey & coconut granola, mango, raspberry jelly & vanilla sponge

raspberry & yoghurt panna cotta
poached pear & lavender flowers

spiced strawberry mousse
blueberry, burnt meringue, frozen kiwi & baby mint

vanilla crème brulee tart
lemon sorbert, berry compote & blueberry gel

fine australian cheese selection
selected weekly, quince paste, dried muscatels, fresh pear, candied nuts, lavosh & crackers

TO FINISH

espresso coffee & tea
grinders single origin coffee, temple tea selection

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 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 fully chosen recipe using only locally sourced milk.