

H.C. COOMBS CENTRE

spring summer formal dinner menu 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.

ENTRÉE

from the sea

coconut poached spencer gulf prawns

mango, chilli & shallots salad, fragrant herbs & salted caramel macadamias

3 tales sauvignon blanc 2017 marlborough, nz

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

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

garlic & oregano roast riverina lamb loin

heirloom tomatoes, yarra valley persian fetta, basil gel & olive crumbs (gf)

bella riva sangiovese 2014 king valley, vic

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crisp kurobuta pork belly

caramelised nectarines, fennel & mint salad, snow pea tendrils & apple balsamic reduction (gf)
fullylove pinot noir 2016 adelaide hills, sa

from the field

roast beetroot carpaccio

herb roma tomato, yarra valley persian feta, steam green, caramelised walnuts & vanilla bean oil (gf)
three ponds semillon 2016 hunter valley, nsw

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

MAINS

from the sea

roast saltwater farmed barramundi

coconut rice cake, laksa sauce, crisp potato & enoki mushroom (gf)
rutherglen estates 'shelley's block' marsanne viognier roussanne 2016 rutherglen, vic

cognac flambé lobster cardinal

western australian crayfish, white mushroom, bisque & béchamel with paris mash
highgate chardonnay 2016 orange, nsw

roast scallops with barigoule potato & porcini mushroom

tasmanian scallops, baby turnips & fresh cream
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

maple glazed pepe's duck breast

braised duck cigar, parsnips & potato skordalia, petite vegetable & jus
unico zelo 'truffle hound' barbera nebbiolo 2017 adelaide hills, sa

slow roast northern nsw beef tenderloin

roast bone marrow, roesti potato, romesco sauce, zucchini pearls & shiraz jus (gf)
drake shiraz 2016 heathcote, vic

free range chicken ballotine

green herb & local olive stuffing, truffled white polenta, blistered vine tomato & jus (gf)
coppabella pinot noir 2017 tumbarumba, nsw

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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

heritage pumpkin, spinach & paesano buffalo mozzarella cigar
herb couscous, braised baby vegetables & red pepper essence
first ridge pinot grigio 2017 mudgee, nsw

jindi farmhouse blue cheese polenta
pea crushed, roasted baby vegetables & beetroot reduction (gf)
thompson estate '4 chambers' chardonnay 2015 margaret river, wa

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 bread roll, australian cultured butter with river murray salt

DESSERT

lemon posset

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

spiced strawberry mousse

blueberry, burnt meringue, frozen kiwi & baby mint

peach & cream

peach mousse, vanilla jelly, peach compote & vanilla meringue

vanilla crème brulee tart

raspberry 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 & selection of tea with petit fours