

H.C. COOMBS CENTRE

autumn winter formal dinner menu 2019



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

Skull Island prawns

Blood orange, shaved fennel, macadamia & verjuice dressing

Baked ½ shell Queensland scallops

Creamed cauliflower & spec with lemon & herb brioche crust

Lightly cured soy & lime yellowfin tuna

Mango, coconut & goji berry salsa

from the farm

Korean style pork belly braised in master stock

Asian greens, enoki, kim chi

Broken chicken, mushroom & tarragon pie

Baby carrots, vanilla & cardamom jus

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Lemon myrtle smoked kangaroo fillet (gf)

Bitter chocolate & red currant jus, baby potato, micro herb salad

from the field

Zucchini & haloumi fritters (v)

Roast pumpkin, sage & leek ragout, mascarpone

Roast beets & Yarra valley goats cheese tart tatin (v)

Granny smith & celeriac remoulade

MAINS

from the sea

Palmer's Island mullet

Cherry tomato & caper salsa, potato anna, sautéed spinach & gremolata crust

Seared ocean trout

Caramelised brussels sprouts, crustacean bisque, puffed barley & lemon foam

Spanner crab linguini egg pasta (df)

Lemon blistered cherry tomato, chilli, micro cress

from the farm

Seared eye fillet with romesco tapenade (gf) (df)

Swiss brown mushrooms, asparagus, horseradish roesti & red wine jus

Thyme & garlic roasted lamb rump

Kipfler potato, fire roasted peppers, snow peas & chimmi churri

Slow cooked beef cheeks with a juniper & shiraz sauce (gf) (df)

Braised red cabbage, dutch carrots, parsnips & garlic creme

Confit duck Maryland with orange, anise & soy sticky glaze (gf) (df)

Coconut rice cake, bok choy, miso eggplant

Chicken supreme ballontine (gf)

Sage & lemon risotto, confit tomato & pickled golden beets

from the field

Silver beet, chick pea & goat's cheese dumpling (v)

Smoked baba ghanoush, Dutch carrots

Jindi blue cheese polenta cake (v) (gf)

Sumac & honey roasted vegetable, sundried tomato, tahini & cashew nut cream, tahini

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DESSERT

Dark chocolate & hazelnut panna cotta

Strawberry & mint salad & tahitian lime syrup

Raspberry, lychee & white chocolate mousse

Berry & mango compote, lavender, edible flowers

Vanilla brulee tart

Honeyed figs & raspberries, lime sorbet

Sticky fig, date & ginger pudding

Vanilla gelato, burnt toffee sauce and blueberries

Fine Australian cheese selection

Quince paste, dried muscatels, fresh pear, candied nuts, lavosh & crackers

TO FINISH

Espresso coffee & selection of tea with petit fours