



ZINC
FED 50

SEASONAL MENUS
AUTUMN/WINTER
DINNER MENU 2018

A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, & 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 & free-range smallgoods wherever possible, & 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, & vinegars, as well as local mineral water, 100% Australian orange juice & 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 & extensive experience. They draw inspiration from food trends from around the world & 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 &/or honey)

(vg) vegan (contains no animal products)

(gluten friendly*) indicates no gluten have been intentionally added

(nut friendly*) indicates no nuts have been intentionally added

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products & nuts.

Special requests

If any of your guests have particular 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.

Dinner

122

Canapés, entrée, alternating main, dessert, tea, coffee & Kennedy & Wilson chocolates

alternating entrée or dessert, per course

5

Canapés

Chef's selection of hot & cold canapés served with pre-dinner drinks

Entrée

Please select one item

From the sea

ZINC plate

Salt & pepper fried calamari, oven roasted prawns & cured kingfish, served with vegetables 'à la Grecque', citrus aioli & house made grissini

Chargrilled octopus

Chargrilled octopus, fried chorizo, cauliflower cream, white asparagus & baby herb salad

Cured Tasmanian salmon

Cured Tasmanian salmon, avocado relish, pickled turnips, olive crumbs, parsley & coriander sauce

Seared tuna fillet

Salsa verde, chervil, toasted sourdough crumbs, lemon caviar & lemongrass dressing

From the farm

Soy marinated Limestone Coast beef fillet

Crunchy papaya salad, puffed rice, curry leaves, fried shallots, garlic flowers & sticky caramel dressing

Butter roasted free range chicken breast

Goats cheese cracker, pear, baby red cabbage, toasted chicken skin

Crispy roasted pork belly

Caramelised apple, sweet & sour baby turnip & vanilla & apple cider dressing

Smokey paprika Wimmera duck breast

Caramelised carrot batons, pearl barley, mascarpone, orange segments, baby parsley

Cumin roasted Murray Valley lamb neck

Goats curd yoghurt, tahini, herb dried tomato, crunchy mint & paprika oil

From the field

Beetroot carpaccio

Candied baby beetroots, whipped crème fraîche, dukkah, baby parsley & toasted hazelnut dressing

Red wine braised witlof

Mozzarella, basil & basil seeds, lemon raspberry vinaigrette

Main

Please select two items to be served alternately

From the sea

Miso & maple glazed salmon

Dressed soba noddles, pickled ginger, shimeji mushrooms, toasted sesame dressing (gluten friendly)

Torched Tasmanian ocean trout

Grilled eggplant stuffed with tomato, olive & buffalo mozzarella, pickled cucumber mint yoghurt sauce

Seared blue eye cod

Braised green lentils, wilted black cabbage, steamed Autumn vegetables, celeriac puree, crispy sage, lemon burnt butter (gluten friendly)

Roasted baby snapper

Olive oil confit potatoes, cray bisque, steamed mussel, sautéed samphire, garlic chips

From the farm

Roasted Gippsland beef fillet

Braised ox tail, salt baked onion puree, pickled beetroot, pearl barley ragout, toasted pumpkin seeds & red wine jus

Chargrilled Riverina lamb rump

Chickpea & mint crumbs, seared cos heart, butternut pumpkin, spiced mint, masala jus & curry oil

Herb roasted chicken breast

Potato aioli, buttered baby leeks, broad beans, chickpea shoots & light chicken jus

Roasted baby chicken

Pistachio & parsley stuffing, French mash, roasted Dutch carrots, garden peas, chicken jus

Hickory roasted Wimmera duck

Honey glazed carrot, poached apple wedges, roasted parsnip, shallot puree, house made dukkah, spiced duck jus (gluten friendly)

Braised Riverina lamb shoulder

Celeriac puree, glazed truss tomatoes, fresh parsley, shallot & radish salad, almonds, pomegranate & juniper jus

Roasted grass feed beef striploin

Spinach cream, potato fondant, edamame, pulled beef shin croquette served with a red wine jus

From the field

Roasted king brown mushrooms

Sautéed rainbow chard, sweet potato fondant, lentil salad, broad beans & red wine syrup (v) (gluten friendly)

Salad

Radicchio, baby cos, endive, shaved fennel salad

Orange segments, aged balsamic & yellingbo gold extra virgin olive oil dressing

Bread

Freshly baked sourdough loaf & Australian cultured butter with Murray River salt

Dessert & cheese

please select one item

Lemon crème brulee

Chocolate mousse, freeze dried blackberries, lemon balm, edible flowers (gluten friendly)

Salted caramel tart

Caramel mousse, caramel ice cream, mandarin shards, baby lemon balm

NYC cheese cake

Poached rhubarb, gingerbread crumble & ginger spiced ice cream

'Banana split'

Raw sugar caramelised banana, sour cherry, crushed salted peanuts, kahlua chocolate sauce, waffle, strawberry, chocolate & vanilla bean ice cream (gluten friendly)

Tres leche cake (Mexican milk cake)

Caramelised white chocolate soil, passionfruit sorbet & lemon balm

Baileys liqueur soaked sponge

Honey fromage, mango gel, macerated blueberries, crisp honeycomb pieces

Steamed French meringue

Strawberry compote, black sesame ice cream, black sesame caramel & edible flowers

Mini desserts - shared at the table or handed around

Please select three items

- * Chocolate cremeux gingerbread cake, coconut cream, raspberry gel & chocolate soil
- * Strawberries & cream, strawberry kisses, berry gel & toasted coconut granola
- * Milk chocolate truffle, coated with white chocolate & praline powder (gluten friendly)
- * Crème brulee, caramelised macadamia nut praline
- * Coffee panna cotta, vanilla mousse, mocha mascarpone cream & oreo biscuit
- * Rose water custard, macerated berries, chopped pistachio

ZINC cheese board - shared at the table

A range of carefully selected cheeses from local artisan producers, homemade quince relish & lavosh

To finish

Organic fair trade espresso coffee & a selection of teas with Kennedy & Wilson chocolates

Meat & poultry

High country pork is barn raised & the pigs are free to roam within a eco shelters that are designed to keep them clean & 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 & 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 the best local free range chicken which both supports local producers & means the chickens are **reared in the most humane way possible**, living as nature intended.

Our **smallgoods & cured meats** are exclusively made for us by a local Italian family business in Carlton. 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.

Fish & seafood

Spencer Gulf & West Coast prawn fisheries pride themselves on being at the forefront of fisheries management in Australia & have set a benchmark in achieving an **ecologically sustainable industry**, adopted as a role model not only in Australian state & 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 & flavour to a wild Atlantic salmon due to the cleanliness of the water & 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 from the Footscray market daily. Australian fisheries are administered according to the principles of **ecologically sustainable development (esd)** & Australia is a world leader in sustainable fisheries management both wild caught & aquaculture systems.

Aquaculture refers to raising fish, prawns, oysters, & 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.

Eggs

At EPICURE we only use cage-free eggs with our preference being free-range. Battery hens suffer intensely & continuously throughout their lives. Cage-free hens are able to walk, spread their wings & lay their eggs in nests, vital natural behaviours denied to hens confined in cages

Dairy

Shaw River buffalo mozzarella is Australia's only water buffalo farm house dairy & is located along side 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 & has a smooth sweet taste. It contains twice the milk solids of cow's milk, about 30% more calcium & has high levels of antioxidants. We use Shaw River buffalo mozzarella as preference over any other local product.

Tatura butter is an excellent Victorian produced butter. Tatura milk was established in 1907 & is located at Tatura 20km west of Shepparton. Tatura is supplied by approximately 330 local dairy farms & majority of the supplying farms are located within a 30km radius of the factory.

Meredith dairy is a small specialist farmhouse dairy situated half way between Ballarat & Geelong in Victoria. All Meredith cheeses are hand made using French farmhouse methods & mostly French derived cultures. We use Meredith cheeses throughout our menus because of their unique in flavour, texture, appearance & aroma & are truly world class.

Tarago River Cheese Company is located high on a hill looking down on the beautiful Tarago River & Reservoir in Victoria's Gippsland, just over an hour from Melbourne. A family owned & run company; it is a joint venture between the Jensen & Johnson families. We choose Tarago cheese because of its superior consistent quality the traditional processes.

Yarra Valley Dairy is a small family business started by Mary & Leo Mooney in 1995 on their dairy farm in one of the most picturesque wine regions of Australia. The property carries 200 top quality cattle. They are milked in a herringbone milking shed twice daily, in early morning & late afternoon, after which they are led to a fresh pasture to feed overnight. The milk is run from the milking shed directly to the cheese factory. Non animal rennet is used & is vegetarian & gm free.

Olives

Yellingbo is Melbourne's closest olive oil producer, a family operated business from three bridges farm, a small family run estate. The award-winning **Yellingbo gold extra virgin olive oil** is made using only traditional methods from the first cold pressing of handpicked olives.

Mount Zero olive grove, a family owned business, is one of the oldest olive groves in Australia with a total of 6000 Spanish manzanilla & Gordal olive trees. Mount Zero olives is a located three hours west of Melbourne, on the northern edge of the Grampians National Park. Their success is due to an uncompromising commitment to sustainable organic/biodynamic agriculture.

Beverages

Daylesford & Hepburn Mineral Springs co. Hepburn Springs is a resort town located in the middle of the largest concentration of mineral springs in Victoria & is 48 km northeast of Ballarat. The spring water comes to the surface under great pressure, forced through granite fissures collecting minerals on its way through.

The full **Hepburn Springs mineral water** product range is organic, their bottles are locally produced & beginning this year use wind energy for all their electricity.

At EPICURE we only use organic Fair trade coffee. Fair trade certification promotes healthier working conditions for all aspects of farming & production as a large proportion of the world's coffee is produced in underprivileged countries. Buying direct from the growers at a higher price than standard ensures growers a guaranteed a minimum fair price for their coffee.