



SEASONAL MENU

Wedding Menu

Spring/Summer

EPICURE PHILOSOPHY

By keeping up-to-date with the latest in food trends, EPICURE sets the benchmark for responsible catering using quality foods ground and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, EPICURE is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) Vegetarian (may contain egg, dairy products, and/or honey)
(gluten friendly*) Indicates no gluten have been intentionally added

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.

WEDDING MENU

Four courses **168**
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

PRE ENTRÉE (additional) **10**

Please select five items – shared at the table price per person

VEGETARIAN ITEMS

- Hummus & baba ghanoush with flat bread
- Fried chickpeas tossed with sweet paprika & cayenne pepper (gluten friendly)
- Herb crumbed eggplant chips
- Zucchini & haloumi fritter with Greek yoghurt
- Pumpkin arancini filled with buffalo mozzarella
- Mt zero marinated wild olives served warm (gluten friendly)
- Mini roasted red peppers frittata (gluten friendly)
- Tarago River feta ball rolled in chopped parsley (gluten friendly)
- Corn fritter with spiced labna

MEAT ITEMS

- Sliced prosciutto (gluten friendly)
- Pan fried chorizo sausage (gluten friendly)
- Lamb kofta with cumin yoghurt (gluten friendly)
- BBQ Hazeldene chicken drumette with honey & soy dipping sauce
- Pork & fennel meatball with napoli sauce
- Southern fried chicken goujons with citrus mayonnaise

SEAFOOD ITEMS

- Char-grilled garlic & thyme marinated octopus (gluten friendly)
- Blue eye croquettes with red peppers & aioli
- Char grilled prawn tails tossed with parsley, lemon zest & Yellingbo olive oil (gluten friendly)

PASTA COURSE (additional) **15**

Our chef will tailor a pasta dish to your liking which also complements your full menu selection

ENTRÉE

Please select one item

FROM THE SEA

ZINC plate

Please select four items

- Spicy Spencer Gulf king prawn 'popcorn' & coriander mayonnaise
- Poached lobster buttermilk roll, shredded cos hearts & yuzu mayonnaise
- Soy cured trout, toasted sesame seeds, avocado & pickled radish
- Poached spanner crab, cauliflower puree, seared wild mushroom & compressed green apple
- Salt & pepper Western Port calamari
- Seared Western Australian scallop, sweet corn puree, passionfruit & salmon caviar

Slow roasted black kingfish

Black garlic aioli, fresh fig, salmon caviar, shiso, verjuice jelly & sesame salt

Yuzu cured ocean trout

Compressed vanilla green apple, pickled cucumber strings, crisp potato chips, lemon crème fraiche, toasted sesame seeds & ginger cinnamon dressing

Poached Western Australian scallops

Crisp cassava crackers, roasted red pepper gel, avocado puree & foam, finished with bacon powder

Poached lobster & ricotta cannelloni

Chervil & lemon ricotta, tomato concasse, frisée & baby herb salad, edible flowers

FROM THE FARM

Bacon confit quail

Poached crab mousse, pumpkin puree, red wine essence, chilli bacon powder & baby coriander (gluten friendly)

Slow poached Gippsland beef

Hot & sour salad with bamboo shoots, apple eggplant, pickled red shallots, red chilli, aromatic herbs, salted peanuts & crisp curry leaves

Free range chicken & goat's cheese ravioli

Fricassee of mushrooms & garden peas, warm tomato concasse, watercress emulsion

Pink peppercorn crusted lamb

Cocoa, sesame & blueberry crumble, goat's curd, pickled beets & herbs

Balsamic roasted Victorian beef fillet

Smoked heirloom tomatoes, buffalo mozzarella, pickled radish slices, shallots, basil & shiso leaves

Fennel spiced pork belly

Plum & ginger relish & pork crackling

FROM THE FIELD

Roasted beetroot carpaccio

Herbed Roma tomato, Yarra Valley Persian feta, steamed green beans, caramelised walnuts & vanilla bean oil (v) (gluten friendly)

MAIN

Please select two items to be served alternately

FROM THE SEA

Baked baby barramundi

Sautéed silverbeet & tomato stuffing, steamed potato, carrot & white asparagus, fried capers & lime beurre blanc (gluten friendly)

Butter poached blue eye

Cauliflower cream, blue potatoes, peas, leeks & broad beans, roasted prawn & lemon dressing (gluten friendly)

Crispy skinned Tasmanian salmon

Baked pumpkin, steamed garden peas, sous vide baby radishes, roasted golden beetroot, crisp sage leaves & vanilla bean dressing (gluten friendly)

South Eastern Victorian baked snapper fillet

Celeriac puree, roasted grapes, chickpeas, fennel & crisp pancetta (gluten friendly)

FROM THE FARM

King Valley beef

Roasted & carved fillet of King Valley beef, braised wagyu beef croquette, shallot puree, pencil leeks, golden beets, red wine jus

Prosciutto wrapped lamb saddle

Panzanella stuffing, roasted carrots, fig jam, asparagus, olive crumbs, vincotto jus

Butter roasted free range chicken breast

Butternut pumpkin, roasted beetroot, whipped Persian feta, peach & eggplant jam (gluten friendly)

Grilled veal cutlet

Heirloom carrot puree, ricotta buckwheat gnocchi, king mushrooms & asparagus, beetroot jus

Roast loin of valenca pork

Crisp belly, okinawa sweet potato, pickled rhubarb, baby turnips, apple jus (gluten friendly)

Black garlic stuffed chicken

Cumin seed roasted kipflers, caramelised king browns, asparagus, fresh peas, snow pea tendrils, squid ink & leek sauce (gluten friendly)

Wimmera duck pair

Orange roasted breast & pancetta wrapped leg, served with roasted garlic mash, blackened leek, sour cherry gel & watercress leaves (gluten friendly)

FROM THE FIELD

Mild yellow eggplant & snake bean curry

Steamed coconut rice, hot & sour salad & crisp shallots (v) (gluten friendly)

Confit field mushroom

Braised Bondi lentils, potato skordalia & reduced red wine syrup (v) (gluten friendly)

SALAD

Baby cos, frisee & radicchio leaves, cucumber, orange & avocado, apple balsamic dressing (v) (gluten friendly)

BREAD

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

DESSERT & CHEESE

Please select one item

Yuzu & lime brulee tart

Raspberry meringue kisses, freeze dried lychees, fresh raspberries, lemon curd ice cream

Lemon posset

Ginger, honey & coconut granola, mango pearls, raspberry jelly, vanilla sponge, cocoa kisses

ZINC chocolate bar

Raspberry liquorice gel, chocolate meringue, ground banana chips, bitter chocolate coating, edible flowers & banana ice cream

Baked caramel cheesecake

Honey glazed blueberries, young coconut sorbet, candied cashews

Strawberry, pistachio & white chocolate semifreddo

Strawberry infused chia seeds, cinnamon mascarpone, scorched vanilla marshmallows, edible flowers

Raspberry & coconut mousse

Coconut crème, raspberry & basil sorbet, raspberry coconut sable, baby mint

Triple chocolate cake

Chocolate mousse centre & dark chocolate glaze, poached rhubarb, baby basil leaves & rhubarb sorbet

Summer fruits

Poached apricot, charred white peach, fresh berries, passionfruit curd, lime leaf & coconut tapioca & blueberry foam

ZINC cheese platter

Local cheeses by country artisan producers, quince paste, reduced balsamic syrup, truffled honey, crisp flat bread (v)

Mini desserts - shared at the table or handed around

Please select three items

- Espresso "martini"
- Mini yuzu & chocolate tart, blueberries, yuzu curd & crisp lime meringue
- Mini crème brulee, brown sugar caramel (v) (gluten friendly)
- Mango sorbet & white chocolate truffle rolled in toasted coconut (v) (gluten friendly)
- Raspberry tart, crème patisserie & fresh raspberries

TO FINISH

Organic fairtrade coffee & a selection of Temple teas with Kennedy and Wilson chocolates

PRODUCE NOTES

MEAT & POULTRY

KUROBUTA PORK Byron bay Berkshire pork is raised in the pristine Northern Rivers region of NSW, on a diet of grains, with supplements such as sweet potato, molasses and nuts.

FREE-RANGE CHICKEN is our preference at epicure. We source the best local free range chicken which both supports local producers and means the chickens are **reared in the most humane way possible**, living as nature intended.

SALUMI BY LA MACELLERIA smallgoods and cured meats are produced in Australia with black Berkshire pigs using traditional spices and curing techniques. Pure Berkshire pigs from the Bryon Bay region of NSW are fed a varied diet consisting of sweet potato, molasses and nuts. These factors combine to produce pigs with superior marbling and fat coverage, ideal to produce smallgoods.

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 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 sydney fish 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.