



**EPICURE Kitchen Café**  
**Private Dining Room**  
**Breakfast Menu**



# A Unique Philosophy For the Good Life

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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.

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## menu key

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gfp) gluten-free product\*

(nfp) nut-free product\*

\*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 and nuts.

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## 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.

# Breakfast Dining Menu



*Enjoy the luxury of our Private Dining Room that seats 14 guests behind the EPICURE Kitchen Café with full view of our chefs preparing your meal using best seasonal and local produce cooked to perfection. The menu is available for either lunch or dinner and beverages can be selected on consumption or be packaged per person.*

all inclusive

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## *on the table to start*

### **mini granola trifle**

vanilla yoghurt, poached goulburn valley pear, toasted muesli (v)

*or*

### **baked pastries**

selection of mini butter croissants, pain au chocolat & assorted danishes (v)

### **beverages**

noah's orange, apple or breakfast smoothie

## *on arrival coffee or tea - orders taken*

### **coffee & tea**

genovese organic fair trade coffee, tea drop tea selection

## *hot dishes – full choice menu*

### **organic porridge**

sous vide vanilla infused rhubarb and vanilla bean yoghurt (v)

### **eggs royale**

two poached eggs, smoked salmon, smashed avocado, rocket and dill

### **middle eastern eggs**

baked beans, green peppers, haloumi and zatar (v)

### **e.k.c three egg scrambled**

scrambled eggs, shaved gruyere cheese, spinach and slow roasted tomatoes (v)

### **big breakfast**

two free range eggs, istra free range bacon, mushrooms, wilted spinach and slow roasted tomato on sourdough

*we only use green eggs – happy, healthy & humane the way nature intended*

*additional tea & coffee – per person*

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# Breakfast Dining Menu

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## fish & seafood

**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.

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) 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.

## eggs

**green eggs** are produced in the most humane way. freshness and quality are the most important things, along with the happiness and welfare of the hens and environmental sustainability. the eggs are handled with extreme care and are delivered direct from green eggs **within 48 hours** of being laid.

we choose not to use **cage reared eggs** in any part of our business, it is incredibly inhumane. they are caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis from intensive confinement known as caged layer fatigue. calcium depleted, millions of hens become paralysed and die of hunger and thirst inches from their food and water.

# Breakfast Dining Menu

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## dairy

**shaw river buffalo mozzarella** is australia's only water buffalo farm house dairy and 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 and has a smooth sweet taste. it contains twice the milk solids of cow's milk, about 30% more calcium and 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 and is located at tatura 20km west of shepparton. tatura is supplied by approximately 330 local dairy farms and 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 and geelong in victoria. all meredith cheeses are hand made using french farmhouse methods and mostly french derived cultures. we use meredith cheeses throughout our menus because of their unique in flavour, texture, appearance and aroma and are truly world class.

**tarago river cheese company** is located high on a hill looking down on the beautiful tarago river and reservoir in victoria's gippsland, just over an hour from melbourne. a family owned and run company; it is a joint venture between the jensen and 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 and 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 and 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 and is vegetarian and gm free.

## beverages

**at EPICURE we only use genovese organic fair trade coffee.** fair trade certification promotes healthier working conditions for all aspects of farming and 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.