



# EPICURE Kitchen Café

## Café Cocktail Party 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.

# Cafe Cocktail Party (after 5pm)

## Minimum 25 guests



duration	items	price plus beverages
1 hour	select 4 canapés, 6 pieces will be served	28
2 hours	select 6 canapés, 9 pieces will be served	40
3 hours	select 8 canapés and 1 grazing dish 10 canapés will be served per person	54

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### cold canapés

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#### *from the sea*

##### **queensland spanner crab brandade**

lemon & chives, between crisp potato discs (gfp)

##### **port lincoln kingfish, soy & tofu rice paper roll**

wasabi mayo

##### **roasted queensland prawn (gfp)**

watercress, lemon, yarra valley persian feta

##### **seared scallop**

orange & chardonnay dressing, yarra valley salmon pearls

#### *from the farm*

##### **seared murray valley lamb**

mount zero olive palmier, artichoke, peppered woodside goat's curd, sprouted red garnet

##### **peppered wimmera duck**

crisp roti, pineapple, chilli, coriander, spicy tamarind dressing

##### **roast beef baguette**

rare roast limestone coast beef, tasmanian cheddar, house made relish, soft buttermilk baguette

##### **indian spiced free range chicken**

mango chutney, mint yoghurt, baby pappadum (gfp)

#### *from the field*

##### **heirloom tomato caprese tartlet**

shaw river buffalo mozzarella, baby basil (v)

##### **egg & watercress high tin**

free range egg, watercress shoots, chive mayonnaise (v)

# Cafe Cocktail Party (after 5pm)

## Minimum 25 guests



### hot canapés

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#### *from the sea*

**sesame crusted tuna skewer**  
soy mayonnaise, shiso shoots (gfp)

**dukkah dusted spencer gulf prawn**  
lime & coriander yoghurt (gfp)

**baked hervey bay scallops**  
pancetta, herb & marinated feta risotto

#### *from the farm*

**slow roasted five spice pork belly**  
szechuan pepper, rice vinegar caramel

**baby cumberland sausage**  
onion marmalade, hot english mustard, soft beer baguette

**murray valley lamb loin & roasted eggplant skewer**  
cumin, tzatziki (gfp)

**chicken, grilled corn & chorizo rice ball**  
sweet paprika & red capsicum aioli

**kumara, prosciutto & goat's feta tartlet**  
house made tomato relish

#### *from the field*

**mini spanish omelette**  
fire roasted peppers, confit shallot, fresh herbs (v) (gfp)

**cornish style vegetable pasty**  
potatoes, parsnips, peas, house made tomato chutney (v)

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### grazing dishes

12

*these items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. these dishes are served in little boxes, bowls or on small plates.*

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**chicken & green olive tagine**  
cardamom roasted pumpkin, preserved lemon, coriander couscous

**gnocchi dumplings**  
roasted eggplant, rosé sauce, parmesan & basil (v)

**massaman beef curry**  
fragrant jasmine rice, asian herbs, fried shallots (gfp)

**spiced tasmanian ocean trout**  
stir fried peas, mustard seeds, ginger, coconut, crisp curry leaves (gfp)

**coconut crumbed chicken tenderloin**  
lime aioli, classic fries

# Cafe Cocktail Party (after 5pm)

## Minimum 25 guests



### **murray valley lamb cutlet**

petite greek salad, yarra valley feta, sherry emulsion (gfp)

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### **sweet items**

5.5

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### **vanilla bavarois**

mandarin jelly, coconut dacquoise (gfp)

### **cardamom & milk chocolate panna cotta**

malted wine jelly, salted cashew crumble, baby herbs

### **passionfruit curd tart**

swiss meringue

### **house made macarons**

assorted flavours (v)(gfp)

### **flourless chocolate and hazelnut torte**

rich ganache icing (v)(gfp)

## meat & poultry

**high country pork** is barn raised and the pigs are free to roam within a eco shelters that are designed to keep them clean and 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 and 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 and means the chickens are **reared in the most humane way possible**, living as nature intended.

our **smallgoods and 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 and have set a benchmark in achieving an **ecologically sustainable industry**, adopted as a role model not only in australian state and 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 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.

**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) 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.

## 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.

## 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 and 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

**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.