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)

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.
THE EPICURE BREAKFAST

ON THE TABLE TO START
Fresh juice
orange & apple

Coconut chia pudding
mango salsa & vietnamese mint

Freshly baked pastries
fruit danish, mini almond croissant & pain au chocolat

HOT DISHES
please select one item

The big breakfast
scrambled eggs, maple free range bacon, peach & pork sausage, sautéed spinach, capsicum & tomato chutney

Three egg spanish omelette
chorizo sausage, grilled peppers, potato, goat’s curd, roquette leaves

Toasted english pickle corned beef
pickled beef, seeded mustard mayonnaise, smoked cheddar, dill cucumber & sour cabbage, light rye bread, two poached eggs

Mushroom, leek & goat cheese quiche
yarra valley goat curd, slow roasted vine ripen tomato, asparagus, roquette & spinach leaf salad

Hot smoked huon salmon
sweet potato & semi dried tomato blini, creamy scrambled eggs, tomato, lime & avocado salsa, yarra valley salmon caviar

Vegetarian breakfast
two poached eggs, vienna toast, field mushrooms, crisp potato cake, wilted spinach, whipped ricotta, house baked beans (v)

Mushrooms on toast
toasted ciabatta, field mushrooms, crushed avocado, roasted vine cherry tomatoes, yarra valley persian feta (v)

Cinnamon french toast
praline crème pastissiere, roasted hazelnut, blueberry gel

SERVED CONTINUOUSLY

Coffee & tea
“FIX coffee down to earth” rainforest alliance certified coffee, temple tea selection
CONTINENTAL BREAKFAST
FROM THE BUFFET

Coconut chia pudding
mango salsa & vietnamese mint

Freshly baked pastries
fruit danish, mini almond croissant & pain au chocolat

Fruit platter
sliced seasonal & tropical fruit

Breakfast burrito
scrambled eggs, bbq baked bean, avocado, coriander & smoked jalapenos

SERVED CONTINUOUSLY

Coffee & tea
“FiX coffee down to earth” rainforest alliance certified coffee, temple tea selection

Fresh juice
orange, apple & grapefruit
STAND-UP COCKTAIL BREAKFAST
please select seven items (seven pieces per person)

SWEET SELECTION

Sfogliatella
crispy pastry shell, sweet ricotta & candied orange

Coconut chia pudding
mango salsa & vietnamese mint

Berry muffin
yoghurt frosting (v)

Melon, pineapple & red papaya salad
served individually, low fat vanilla yoghurt, mint

SAVOURY COLD SELECTION

Hot smoked salmon blini (served warm)
chive hollandaise

Free range egg & bacon pie
hot water pastry, tomato relish

Individual potato tortilla (served warm)
olive, crisp chorizo, red pepper relish

SAVOURY HOT SELECTION

Mini shaved leg ham toasties
shaved leg ham, heidi gruyere, mustard

Tomato & bacon frittata
house made tomato relish (v)

Spanish omelette
chorizo sausage, grilled peppers, potato, goat’s curd, roquette leaves

Breakfast quesadilla
roasted heritage pumpkin, wild roquette, meredith goat’s cheese, white corn tortilla (v)

Toasted focaccia
char grilled zucchini, shaw river buffalo mozzarella, mint (v)

SERVED CONTINUOUSLY

Coffee & tea
“FIX coffee down to earth” rainforest alliance certified coffee, temple tea selection

fresh juice
orange, apple

Chocolate dipped spanish churros
grand marnier custard (v)

Cinnamon french toast
praline crème patissiere, roasted hazelnut

Warm breakfast crumble
apricot & peach, pistachio, lemon topping

Sweet corn pancake
spicy blue swimmer crab, avocado, coriander

Individual frittata
garden peas, ricotta, mint, roasted cherry tomato (v)

Toasted buttermilk roll ‘blt’
sliced tomato, cos lettuce, crisp bacon, mayonnaise

Sweet smoked salmon blini (served warm)
chive hollandaise

Lamb & herb chipolata
soft baguette roll, green tomato relish

Toast cup
scrambled eggs, yarra valley salmon caviar, chive

Portabella mushroom tart
ricotta, caramelised leek, slow roasted cherry tomato

Five grain porridge
wildflower honey, poached stone fruits, pistachio sliver
PRODUCE NOTES

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.

BARNED RAISED CHICKEN is our preference at EPICURE. we source the best local barn raised 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 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 daily from the Footscray 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.

EGGS

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.

CHOCOLATE

The chocolate for our desserts and sweets is of highest purity and quality. We use only Belgian and French made couvertures. Conched from cacao beans sourced from around the world and grown 100% sustainably, we can assure your sweet experience will be like no other.