



MEMBERS DINING
ROOM

CRICKET SEASON
2021-22

E P I C U R E

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.

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)

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 endeavor to provide your desired selection, we may need to make substitutions from time to time.

MEMBERS DINING ROOM MENU ONE**ENTREE****Seared sea scallops** (*served warm*)

lilliput caper beurre blanc, herbs

Soy & sake tataki grain fed beef

sesame seed, ginger dressing, edamame, pickled cucumber

Orange spiced duck breast

hydro watercress, mandarin, crushed hazelnut salsa

Minestrone soup

Spring vegetables, spinach & goats cheese cappelletti, parmesan croute (v)

MAIN**Grilled fillet of beef**

celeriac mousse, baby beetroot & leek, green peppercorn jus

Highland pork cutlet

pancetta & potato dauphinoise, apple & pimento relish, wholegrain mustard sauce

Humpty Doo barramundi

preserved lemon & Russet potato mash, wilted greens, sauce vierge

Parmesan crusted lamb rump

minted green pea & sugar snap Persian salad, potato fondant, pomegranate molasses

Pumpkin & eggplant red curry

jasmine rice cake, coconut cream, hot sour salad, crisp shallots (v)

SIDES**Young lettuce leaf salad**

mount zero Kalamata olives, sun-dried tomato, apple balsamic emulsion (v)

Broccolini florets

smoked buttermilk, rye pangrattato (v)

French fries

Murray River salt crystals (v)

DESSERT & CHEESE**Noir chocolate mousse**

egg liqueur cremeux, kir royal sorbet, sesame & cocoa nib wafer

Wattle seed cheesecake

pumpkin seed crumble, bay leaf caramel, gingerbread ice cream

Victorian cheese selection

quince paste, sundried fruits, water crackers

MEMBERS DINING ROOM MENU TWO**ENTREE****Free range chicken breast**

preserved lemon yoghurt, beets, rhubarb & candied pecan nuts, sweet sherry reduction

Citrus & champagne poached prawns

avocado, radish, cucumber, lemon & fennel salt

12-hour cooked high country pork *(served warm)*

apple, mustard gel, red pepper crumb, calvados jus

Spring pea veloute

crab & scallop ravioli, minted sugar snaps

MAIN**Fillet of beef**

asparagus spears, sautéed wild mushrooms, thyme fondant potato, pinot jus

Tasmanian salmon

miso glazed, roasted zucchini, sweet & sour kohlrabi, parsley essence

Argentinian spiced chicken breast

chimi churri, roasted cherry tomato, kipfler potato, broccolini

Thyme marinated lamb rump

lamb tortellino, peperonata, anise spiced pumpkin cream, black garlic jus

Spinach & Persian fetta cappelletti

basil pesto, toasted pine nuts, oven roasted tomato, shaved parmesan (v)

SIDES**Baby spinach leaf salad**

red peppers, toasted pumpkin seed, white balsamic vinaigrette (v)

Garden beans

edamame, peas, ricotta & snow pea tendrils (v)

French fries

Murray River salt crystals (v)

DESSERT & CHEESE**Noir chocolate mousse**

egg liqueur cremeux, kir royal sorbet, sesame & cocoa nib wafer

Wattle seed cheesecake

pumpkin seed crumble, bay leaf caramel, gingerbread ice cream

Victorian cheese selection

quince paste, sundried fruits, water crackers

MEMBERS DINING ROOM MENU THREE

ENTREE

Hoi sin pork & spring onion dumplings *(served warm)*
pickled daikon salad, cucumber, spicy soy

Lime roasted king prawns
ocean trout, sweet corn, tomato, caper & shallot salsa

Lemongrass poached free range chicken
green papaya salad, black & white sesame seed brittle, nahm jim

Tomato & basil soup
hand-torn buffalo mozzarella, pine nut pesto crouton (v)

MAIN

Grain-fed beef tenderloin
smoked eggplant puree, sweet potato gratin, beef glace

NT barramundi
Dobson's kipfler potato, fine ratatouille, baby green beans, tomato jus

Victorian pork cutlet
apple & fennel salad, chat potatoes, red current jus

Free range chicken breast
apricot & thyme stuffing, roasted heirloom carrots, miso & dill beurre blanc

Mushroom & cauliflower pithivier
mountain man washed rind cheese, truffled pea puree & herb salad (v)

SIDES

Baby cos salad
grape tomato, cucumber, spring onion, honey & sumac dressing (v)

Pan-fried Brussel sprouts
shaved parmesan, cracked black pepper, lemon agrumato (v)

French fries
Murray River salt crystals (v)

DESSERT & CHEESE

Noir chocolate mousse
egg liqueur cremeux, kir royal sorbet, sesame & cocoa nib wafer

Wattle seed cheesecake
pumpkin seed crumble, bay leaf caramel, gingerbread ice cream

Victorian cheese selection
quince paste, sundried fruits, water crackers

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

PRODUCE NOTES

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.