



EPICURE PHILOSOPHY

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 & 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 & 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)

(vg) vegan (contains no animal products)

(gluten friendly*) indicates no gluten have been intentionally added

(nut friendly*) indicates no nuts have been intentionally added

*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 & nuts.

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.

8 COURSE MENU

COURSE 1

Lobster, chicken and braised abalone soup

COURSE 2

Peking duck pancake

COURSE 3

Wok fried king prawn, egg noodle tamarind, sesame

COURSE 4

Bean curd with exotic mushrooms, oyster sauce

COURSE 5

Steamed barramundi fillet, ginger soy dressing

COURSE 6

Whole shaoxing wine poached chicken, taro

COURSE 7

Fried rice, wok seared scallop, xo sauce

COURSE 8

Glutinous rice dumplings, red bean soup

PRODUCE NOTES

MEAT & POULTRY

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

FISH & SEAFOOD

SPENCER GULF & West Coast prawn fisheries pride themselves on being at the forefront of fisheries management in Australia & have set a benchmark in achieving an **ecologically sustainable industry**, adopted as a role model not only in Australian state & 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 & flavour to a wild Atlantic salmon due to the cleanliness of the water & 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) & Australia is a world leader in sustainable fisheries management both wild caught & aquaculture systems.

AQUACULTURE refers to raising fish, prawns, oysters, & 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

At EPICURE we only use cage-free eggs with our preference being free-range. Battery hens suffer intensely & continuously throughout their lives. Cage-free hens are able to walk, spread their wings & lay their eggs in nests, vital natural behaviours denied to hens confined in cages.