

Seasonal Menu

Breakfast menu

Spring / Summer
2018-2019



At ZINC, we are proud to be a part of EPICURE.
We are passionate about creating culinary memories
to last a lifetime. Our fresh menus are created to leave
lasting impression.

Why us?



Amazing food and award winning team

With our award winning team we create amazing food that guests will rave about.
Please view our current seasonal menu at www.epicure.com.au



Iconic venues

Our iconic venues create the perfect atmosphere to make lasting memories for any of your
guests passing through their doors.



Bespoke event

We work side-by-side with you to develop a customised menu and memorable event
experience that runs effortlessly down to the last detail.



Small to large

Our unique venues cater to ceremonies and receptions big and small for up to 1,200 guests.



ZINC at Federation Square

BREAKFAST DELIGHTS

Seasonal Breakfast

48.50

AT THE TABLE TO START

Smoothie shot

Beetroot, ginger, blueberry & pineapple juice (v)

STARTERS

Please select one item

Selection of warm Danishes

Fruit skewers of watermelon, strawberry, kiwi & compressed apple (gluten friendly)

Sweet potato, avocado & Persian feta mini muffin

Spiced yoghurt crunchy granola clusters & candied ginger

HOT DISHES

Please select one item

Country style

Toasted dark rye, fried eggs, crispy hash brown, spiced tomato ragu, wilted silverbeet

Traditional ZINC breakfast

Toasted grain loaf, scrambled eggs, chargrilled chorizo sausage, steamed asparagus & crumbled Persian feta

Healthy start

Kale, haloumi & zucchini fritter, poached eggs, avocado salsa, three bean salad & lemon yoghurt (gluten friendly)

Traditional breakfast

Toasted ciabatta, poached eggs, crushed avocado, sautéed mushrooms, beef steak tomato, honey glazed bacon

Italian breakfast

Potato & feta frittata, glazed cherry truss tomatoes, torn mozzarella, dressed rocket salad & crispy pancetta (gluten friendly)

Middle Eastern

Shakshuka, tomato baked eggs, chargrilled flatbread, medley of roasted capsicum, falafel crumbs & dukkah

French breakfast

Ham & cheese omelette, toasted brioche, roasted truss cherry tomato & dressed watercress salad

Chilli scrambled eggs

Toasted dark rye, 24 hour braised pork shoulder, spiced cauliflower & dressed wild rocket

Something sweet

Cinnamon & vanilla baked Packham pear, raspberry chia puree, crunchy almond & lime granola

SERVED CONTINUOUSLY

Organic fairtrade coffee & a selection of Temple teas

Orange juice

SOME GREAT ADDITIONS

Any of the following can be added to any menu selection to enliven & enhance the menu, price per person

Coconut, pineapple, kale and ginger shot (gluten friendly)

4

Fresh vanilla yoghurt, spiced berries and toasted nut crumble

4

House made warm apple and ginger muffins

4

PRODUCE NOTES

MEAT & POULTRY

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.

SALUMI BY LA MACELLERIA smallgoods & cured meats are produced in Australia with black Berkshire pigs using traditional spices & curing techniques. Pure Berkshire pigs from the Bryon Bay region of NSW are fed a varied diet consisting of sweet potato, molasses & nuts. These factors combine to produce pigs with superior marbling & fat coverage, ideal to produce smallgoods.