

Seasonal Menu

Cocktail 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

DURATION	ITEMS
Two hours	Select six canapés. Nine pieces will be served per person
Three hours	Select eight canapés & one grazing dish. Ten canapés will be served per person
Four hours	Select nine canapés, two grazing dishes & one sweet item. Twelve canapés will be served per person – also includes on arrival nibbles
Five hours	Select nine canapés, two grazing dishes & two sweet items. Twelve canapés will be served per person – also includes on arrival nibbles & tapas bar

SEASONAL COCKTAIL MENU

ON ARRIVAL NIBBLES

Included with the four & five-hour packages only

Charcuterie board

House made smoked ham hock terrine, grilled chorizo sausage, ventricina salami, with crusty French baguette

COLD CANAPÉS

FROM THE SEA

Salmon & tuna nigiri

Spiked soy dipping sauce (gluten friendly)

Cucumber & chargrilled prawn taco

Served with avocado & sesame seeds

Smoked eel on crispy sourdough toast

Served with gruyere cheese & saffron aioli

Tuna kibbeh nayeh, walnut dukaah

Preserved lemon & fennel seeds

FROM THE FARM

Beetroot & nigella mini chicken bagels

Served with celery seeds & avocado

Rare roasted beef on dark rye

Served with seeded mustard aioli & mustard cress

Confit duck & pistachio terrine

Toasted brioche & burnt fig relish

Honey & chilli roasted quail breast

Fresh pineapple & mint salsa

FROM THE FIELD

Vegetable rice paper roll

Caramelised sticky soy dressing, toasted sesame seeds & coriander (v) (gluten friendly)

Caramelised red onion tart

Served with gooey taleggio cheese & rosemary (v)

Compressed balsamic watermelon skewers

Served with crushed pepitas (v) (gluten friendly)

HOT CANAPÉS

FROM THE SEA

Fried fish burger

House made tartare sauce & celery slaw served on a sesame bun

Spanner crab & jalapeno poppers

Served with roasted tomato aioli

Tempura oyster

Served with ginger soy & spring onion dressing

Calamari & tomato suppli

Served with lemon mayo & fresh herb salad

Mixed prawn platter

Prawn wrapped in kataifi pastry, chargrilled prawns in chilli & lemon, sesame prawn toasts

FROM THE FARM

Pulled lamb souvlaki

With chargrilled pita pocket, tzatziki & dill cucumber

Miso glazed pork bao

Crushed peanuts, pickled daikon & snow pea shoots (gluten friendly)

Beef brisket slider

Crunchy coleslaw & house made BBQ sauce served on a brioche bun

Chicken & chive gyoza

Szechuan pepper & lime dipping sauce

Grilled Indonesian satay chicken skewers

Coconut & peanut sauce (gluten friendly)

Classic cheese burger

Pepper jack cheese, pickles, ZINC burger sauce

Perkedel kentang

Indonesian potato & pork fritter, chilli lime sambal & fresh coriander

FROM THE FIELD

Refried bean quesadilla

Chargrilled corn tomato & avocado with coriander cream (v) (gluten friendly)

Pumpkin & blue cheese arancini

Served with lemon & walnut crumbs, zesty mayo (v)

Spiced cauliflower & bharat croquette

Served with tahini yoghurt & pomegranate seeds (v)

GRAZING DISHES

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

ZINC seafood basket

S&P calamari, parsley crumbed flathead, shoe string fries & sauce gribiche

Korean fried chicken salad

Shredded cabbage, carrot, spring onion, crushed peanuts & cashews, kimchi mayo

Lamb kofta tagine

Served with tomato concasse, baby basil & shaved Grana Padano cheese (v)

Kingfish tataki

Served with black bean dressing, pickled radish, sesame salt & crispy shiso salad

Creamy pumpkin risotto

Served with fried sage, peanuts & parmesan (gluten friendly)

Chargrilled harissa lamb shoulder

Served with barley & lentil salad, almonds pomegranate, tahini yoghurt

Chicken katsu burger

Served with cabbage slaw, pineapple, kewpie mayo, served with pickled cucumber & carrots

Orecchiette pasta

Served with pancetta, peas, parsley & olives

SWEET ITEMS

Lemon curd tart

Served with kiwi & Italian meringue

Warm churros

Rolled in spiced sugar, white & dark chocolate sauces

Orange sorbet dipped in dark chocolate

Served with Jaffa soil

Summer ice-cream sandwich

Served with pistachio ice cream sandwich, pistachio praline

Chocolate crêmeux

Chocolate soil, salted caramel crystals, edible flowers

Spiced panna cotta

Wild berry gel, raspberry granita & candied strawberries (gluten friendly)

TO FINISH

Organic fairtrade coffee & hot chocolate prepared by our barista

Includes a selection of miniature house made petit fours

OTHER GOOD THINGS – FOOD STATION CONCEPTS

Minimum 100 guests, only available in conjunction with a cocktail package, price per person

PIZZA BAR

Please select 3 from the following options

House made pizza with various toppings including

Margherita – fresh vine ripened tomato, Shaw River buffalo mozzarella, basil (v)

Kipfler potato, roasted red peppers, fresh thyme, Pyengana cheddar (v)

Caramelised onion, Gippsland blue cheese, pine nuts, spinach (v)

Istria chorizo, chargrilled pumpkin, rocket pesto

Chargrilled globe artichoke, spinach, smoked scarmorze (v)

Brie, raspberry, candied pecans, honey (v)

Chocolate ganache, house made biscuit crumbs, vanilla glaze (v)

ARGENTINIAN BARBEQUE

Char grilled pieces of chorizo sausage, marinated beef ribs & pork belly all served off the barbecue with warm bread rolls, sweet corn salsa, house made chimichurri & hot sauce

PAELLA PAN (gluten friendly)

Gambas y chorizo – Spencer Gulf prawns & Istra chorizo sausage, baked with saffron rice & spices using traditional paella pans brought out to wow your guests with this colourful combination, all amongst regional specialties of Spain – olive oil, oranges, smoked paprika & quince paste

TAPAS BAR

Earthy & colourful tapas bar with moody lamp lighting, earthenware dishes with a range of tapas to ignite your palate

Stuffed fried olives

Salted blue eye croquettes with roasted garlic aioli

Char grilled local octopus with coriander & chilli (gluten friendly)

Crisped chorizo glazed with apple cider

Pot roasted ground meatballs in tomato with smoked paprika (gluten friendly)

Roasted red peppers (gluten friendly)

GUA BAO BAR

A selection of delicious open steamed buns, masterfully prepared before your guests

Please select 3 from the following options

Coconut braised beef rib, roasted chilli, coriander, peanuts & red curry sauce

Soy lacquered duck, pickled pineapple, blood plum & ginger relish

Spicy pork belly, pickled cucumber & sriracha

Panko crumbed eggplant, chilli & lime mayo & coriander (v)

CEVICHE & OYSTER BAR

South American inspired oyster & ceviche bar featuring freshly shucked Tasmanian oysters with a variety of accompaniments & the freshest ceviche & tiradito, sliced at the bar & lightly cured including

Ceviche de Yucatan – Port Lincoln Hiromasa kingfish, lime & coconut, coriander, mint & serrano chilli

Huon salmon tiradito, avocado, citrus segments, fragrant herbs, green chillies, crisp shallots

Bermagui yellow fin tuna, lightly seared, lemon & lime segments, garlic chips & jalapeño, lime & coconut dressing (gluten friendly)

PEKING DUCK

Witness making one of the most classic dishes in the world – see our Chinese chefs expertly portion the crisp roast ducks to order & wrap them in fine crepes with crisp vegetables, spring onions & sweet hoisin sauce

ANTIPASTO & CHEESE BAR

Antipasto selection highlighting a diverse range of smoked & cured meats, grilled roasted & marinated vegetables, artisan cheeses with quince paste, dried muscatels & hand selected fruits, served with crusty breads, house made grissini, lavosh & Yellingbo extra virgin olive oil

SWEET TREAT BAR

An array of decadent house made sweets & desserts including brulee's, brownies, panna cotta, mini tartlets, & hand selected fruit

PRODUCE NOTES

MEAT & POULTRY

KUROBUTA PORK Byron bay Berkshire pork is raised in the pristine Northern Rivers region of NSW, on a diet of grains, with supplements such as sweet potato, molasses & nuts.

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.

RIVERINA ANGUS BEEF is a multi-award-winning beef program, produced in the Riverine region of southern NSW, one of Australia's most productive food bowls. This region is well renowned for its fertile soils, abundant water & temperate climate, making it the ideal location for beef production. Australian black angus cattle are h& selected from accredited farms, where special attention is placed on the art of selective breeding utilising finely tuned genetics. These cattle are then grain fed on a specially formulated high protein grain ration for over 120 days, to ensure superior marbling & consistent eating quality

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 model not only in Australian state & national fisheries, but internationally as well.

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 Sydney fish market. 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.