

Seasonal Menu

Conference 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

CONFERENCE MENU

PACKAGE 1 *Half day conference package |
Full day conference package |
Additional morning or afternoon tea selections |*

COMPLIMENTARY INCLUSIONS

- ZINC A5 note pad & pen for each guest
- Chilled filtered water
- Mentos mints

ON ARRIVAL

Organic fairtrade coffee & a selection of Temple teas

MORNING TEA

Organic fairtrade coffee & a selection of Temple teas

Please select one item

Almond croissant

Flaky puff pastry with almond filling

Warm strawberry & almond tea cake

Served with fresh whipped cream

Soft lemon coconut & semolina cake

Served with candied lemon rind (gluten friendly)

Refreshment juice

Pineapple, mint, coconut & ginger juice (gluten friendly)

Warm banana muffins

With walnut & cinnamon

Cherry tomato tart

Fetta & pesto, dressed watercress salad

Spinach & ricotta filo parcels

Served with pistachio & swiss chard

Chicken waldorf high tin sandwiches

Served with baby watercress

Spiced yoghurt

Served with crunchy granola clusters

STAND UP BUFFET LUNCH

THE BAKERY

Assorted breads such as wraps & bagels, all with chef's selection of delicious fillings, including vegetarian, changing daily - gluten friendly options available on request

THE HOT THINGS

Please select three items, four items per person will be served

Wild mushroom arancini

Served with Buffalo mozzarella, lemon aioli

Beef & burgundy pie

Served with tomato relish

Salmon & dill fish cakes

Served with creamy caper & lemon dressing

Potato, zucchini & chard frittata

Served with dressed rocket & pecorino

House made pork & fennel sausage rolls

Served with green pickle relish

Smoky pulled pork shoulder taco

Chipotle mayo, pico de gallo & corn tortilla (gluten friendly)

Spicy fried chicken sliders

Served with sweet pickle cabbage slaw, tangy citrus aioli on a sesame bun

Chicken & corn gyoza

Sticky caramel soy dressing, toasted sesame seeds & fresh coriander

Sweet potato & cashew empanada

Spiced yogurt, coriander & cucumber salad

Sticky honey, garlic & sesame chicken skewers

Served with pickled ginger & kimchi

accompanied by

Pesto & orecchiette salad

Green olives rocket & pecorino

Greek salad

Cherry tomato, cucumber, red onion, black olives, oregano & fetta, lemon dressing (gluten friendly)

Seasonal fruit platters

BEVERAGES

- Organic fairtrade coffee & a selection of Temple teas
- Chilled filtered water
- Hepburn Springs mineral water
- Orange juice

AFTERNOON TEA

Organic fairtrade coffee & a selection of Temple teas

Please select one item

Warm lemon madeleines

Served with vanilla sugar

Warm apple, pear & almond frangipane tart

Pineapple upside down cake

Drizzled with cream cheese frosting

Decadent pistachio & apricot slice

Lamb & rosemary pie

Served with crushed peas & fetta

Thai chicken sausage roll

Served with mango & lime chutney

Crunchy granola bar

Pepitas, almonds, cranberries & sunflower seeds

Smoked salmon croque monsieur

Served with dill & swiss cheese

SOME GREAT ADDITIONS

Only available in conjunction with a conference package, price per person

BEVERAGES

Continuous all-day service during conference of Hepburn Springs mineral water & orange juice

TEA & COFFEE

Continuous all-day service during conference of freshly brewed organic fairtrade coffee & a selection of Temple teas

Espresso & hot chocolate

Barista (per hour, minimum three hours)

POST CONFERENCE COCKTAILS - *duration for up to one hour*

Only available in conjunction with a conference package, price per person

PLATTERS

ZINC cheese platter

Local cheeses by country artisan producers, quince paste, reduced balsamic syrup, truffled honey, crisp flat bread (v)

Nibbles

A variety of specialties placed around the room including carta di musica crispbread, cheese twists, mixed spiced nuts, white bean & truffle puree, free range prosciutto, buffalo mozzarella, green olive tapenade & marinated Yellingbo manzanilla & blonde Kalamata olives

Beverages

ZINC selection of beverages; sparkling, wine, beer, soft drinks

COCKTAILS

Please select one item

Cosmopolitan

Vodka, triple sec, cranberry juice & lime juice

Cinnamon mule

Cinnamon vodka, ginger beer, fresh mint & granny smith apple juice

Dark & stormy

Dark rum, ginger beer & sliced lime

CONFERENCE MENU

PACKAGE 2 *Half day conference package |
Full day conference package |
Additional morning or afternoon tea selections |*

COMPLIMENTARY INCLUSIONS

- ZINC A5 note pad & pen for each guest
- Chilled filtered water
- Mentos mints

ON ARRIVAL

Organic fairtrade coffee & a selection of Temple teas

MORNING TEA

Organic fairtrade coffee & a selection of Temple teas
Please select one item

Almond croissant

Flaky puff pastry with almond filling

Warm strawberry & almond tea cake

Served with fresh whipped cream

Soft lemon coconut & semolina cake

Served with candied lemon rind (gluten friendly)

Refreshment juice

Pineapple, mint, coconut & ginger juice (gluten friendly)

Warm banana muffins

With walnut & cinnamon

Cherry tomato tart

Fetta & pesto, dressed watercress salad

Spinach & ricotta filo parcels

Served with pistachio & swiss chard

Chicken waldorf high tin sandwiches

Served with baby watercress

Spiced yoghurt

Served with crunchy granola clusters

STAND UP BUFFET LUNCH

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Beef & burgundy pie

Served with tomato relish

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Served with creamy caper & lemon dressing

Potato, zucchini & chard frittata

Served with dressed rocket & pecorino

House made pork & fennel sausage rolls

Served with green pickle relish

Smoky pulled pork shoulder taco

Chipotle mayo, pico de gallo & corn tortilla (gluten friendly)

Spicy fried chicken sliders

Served with sweet pickle cabbage slaw, tangy citrus aioli on a sesame bun

Chicken & corn gyoza

Sticky caramel soy dressing, toasted sesame seeds & fresh coriander

Sweet potato & cashew empanada

Spiced yogurt, coriander & cucumber salad

Sticky honey, garlic & sesame chicken skewers

Served with pickled ginger & kimchi

Peking duck steamed bao

Spring onion, hoisin & pickled cucumber (gluten friendly)

Prawn & lobster roll

Celery tomato & avocado, with creamy cocktail sauce

Balinese beef satay skewers

Lemongrass & peanut sauce, coconut, coriander & cabbage salad (gluten friendly)

Assorted house made pizzas with a variety of toppings

Please select three from the following

Shaw River buffalo mozzarella, tomato & fresh basil (v)
 Mild Istra salami, roasted red peppers & Pyengana cheddar
 Chicken, smoked paprika, olives & caramelised red onion
 Capriccioso, shaved ham, mushroom & olive

accompanied by

Pesto & orecchiette salad

Green olives rocket & pecorino

Greek salad

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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 Riverina 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.