

# Seasonal Menu

Dinner 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](http://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

## DINNER MENU

Canapés, entrée, alternating main, dessert, tea, coffee & Kennedy & Wilson chocolates 122  
 Alternating entrée or dessert, per course 5

### ENTREE

*Please select one*

#### FROM THE SEA

##### ZINC plate

Chorizo, stuffed calamari, lemon & oregano baby octopus, torched king prawn, salsa verde & grissini

##### King fish & snapper tataki

Ginger & black bean dressing, cucumber oil, crispy shiso & tapioca cracker

##### Scallop sashimi

Pickled rhubarb, fried ginger, wasabi soy dressing, baby coriander

##### Poached lobster & ricotta cannelloni

Tomato concasse, frisee baby herb salad, edible flowers

#### FROM THE FARM

##### Tempura fried quail

Sticky honey soy dressing, Asian herb salad & cashews

##### Chicken & ham hock terrine

Pistachio & buttered leeks, baby figs, parsley, endive & radish salad

##### Za'atar crusted chicken ballontine

Smoked eggplant puree, date leather, pomegranate & baby herbs

##### Braised lamb neck

Salted almond puree, crunchy macadamia crumble, dried truss tomato, crisp mint & sumac dressing

##### Beef carpaccio

Pine nuts, fried capers, cornichons, parmesan, parsley & lemon dressing, house made grissini

#### FROM THE FIELD

##### Porcini & wild mushroom tortellini

Hazelnut dressing, dried enoki mushrooms



## MAINS

*Please select one*

### FROM THE SEA

#### **Red harissa baby barramundi**

Giant cous cous, sautéed silverbeet, roasted tomato & saffron sauce

#### **ZINC bouillabaisse**

Roasted baby snapper, mussels, vongole & prawns, samphire & rouille

#### **Slow roasted salmon tarator**

Pickled radish, cucumber & lambs tongue lettuce salad & yoghurt sauce

### FROM THE FARM

#### **Szechuan spiced half roast duck**

Blackened baby leeks, pickled rhubarb, honey dressing & mizuna leaves (gluten friendly)

#### **Roasted spring lamb saddle**

Veal & anchovy stuffing, crushed baby peas, char grilled witlof, watercress & jus

#### **Slow roasted western plains beef fillet**

Beetroot hummus, confit potato, baby spring vegetables, tomato jam with a green peppercorn sauce (gluten friendly)

#### **Char grilled eye fillet of beef**

French mash, sautéed garlic endive, buttered baby leeks, Dutch carrots & rich beef jus

#### **Roasted loin of pork**

Braised cabbage parcel, caramelised pear, witlof & light chicken jus

#### **Balsamic roasted lamb shoulder**

Confit truss tomato, chilli pangrattato, fregola & herb dressing

#### **Herb roasted baby chicken**

Artichoke puree, pomegranate, radish, sorrel & dukkah (gluten friendly)

#### **Char grilled chicken breast**

Roasted almond pesto, butter poached Persian potatoes, sugar snap peas & herb oil (gluten friendly)

### FROM THE FIELD

#### **Confit king brown mushroom**

Rainbow chard, lentil salad, chickpea shoots & broad beans (v) (gluten friendly)

#### **Mild yellow eggplant & snake bean curry**

Fried tofu, steamed coconut rice, hot & sour salad (v) (gluten friendly)

### SALAD

Baby cos, frisee & radicchio leaves, cucumber, orange & avocado, apple balsamic dressing (v) (gluten friendly)

### BREAD

Freshly baked sourdough loaf served with Australian cultured butter & Murray River salt

## DESSERT & CHEESE

*Please select one*

### **ZINC cheese platter**

Crumbled Gippsland blue cheese, honey spiced baby figs, salted white chocolate soil, pistachio & brioche

### **Pistachio, ginger & raspberry semifreddo**

Pistachio & almond crumble, raspberry syrup & edible flowers (gluten friendly)

### **Spiced panna cotta**

Lemongrass & lime tapioca, finger limes, pandan granita & kaffir lime meringue shards (gluten friendly)

### **Summer pudding**

Spiced fruits, macadamia praline & raspberry sorbet (gluten friendly)

### **Triple chocolate cake, poached rhubarb**

Dark chocolate caramel, wild strawberry ice cream, baby basil (gluten friendly)

### **Il diplomatico**

Italian style frozen tiramisu, chocolate & coffee mousse, madeira cake, caramelised pears & coffee crumble, mascarpone

### **Lemon milk cake**

Caramelised white chocolate soil, passionfruit sorbet, lemon balm

### **Summer Gaytime cake**

Malted white chocolate mousse, crushed peanuts, dark chocolate sauce

### **Mini desserts - shared at the table or handed around**

*Please select three items*

- Salted caramel truffle, dipped in white chocolate & caramelised white chocolate soil (gluten friendly)
- Pistachio double decker sandwich, rolled in pistachio praline (gluten friendly)
- Lemon curd tart, Italian meringue & coconut crumble
- Vanilla panna cotta, spiced pineapple, lychee granita & toasted coconut (gluten friendly)
- ZINC cannoli, filled with whipped ricotta, orange, dark chocolate & pistachio
- Decadent dark chocolate mousse, candied ginger, chocolate pearls & dark chocolate soil

## TO FINISH

Espresso coffee & a selection of Temple teas with Kennedy & Wilson chocolates

## 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 Byron 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.