

# Kosher 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

# KOSHER SEASONAL DINNER MENU

*Canapés, entrée, alternating main, dessert, tea & coffee & chocolates & beverages including beverage package for the duration of five hours | 198*

## ENTREE

*Please select one*

### FROM THE SEA

#### ZINC plate – flavours of the ocean

- Smoke roasted Tasmanian salmon, lychee, herb & cucumber salad (gluten friendly)
- Seared yellow fin tuna, olive crust & fine caponata salsa (gluten friendly)
- Lime roasted King George whiting fillet, warm kipfler potato salad (gluten friendly)
- House cured Port Lincoln kingfish gravlax, citrus & dill salsa (gluten friendly)

#### Seared Macquarie Harbour ocean trout nicoise

Roasted kipfler potato, green beans, herb roasted cherry tomatoes, soft boiled egg, olive tapenade, baby endive & caper salad (gluten friendly)

#### Vodka & beetroot cured Port Lincoln kingfish

Shaved fennel, citrus segments, salmon roe, roasted hazelnuts, herb shoots, saffron aioli & crunchy toasted brioche

#### Soy lacquered Tasmanian Salmon

Organic soba noodles, sweet pickled ginger, cucumber julienne, crisp shallots & toasted sesame seeds, soy & mirin dressing

### FROM THE FARM

#### ZINC antipasto

Smoked chicken, orange pickled tongue, char grilled zucchini, pickled eggplant & roasted red & yellow peppers, warm marinated olives & gherkins, house made rosemary grissini

#### Crisp roasted chicken breast

Poached baby beetroot, orange segments, cured rhubarb slices, hazelnuts, aioli & watercress shoots (gluten friendly)

#### Crisp roasted duck leg

Szechuan pepper, spicy cucumber, pineapple & shallot salad, fragrant herbs, cinnamon & quince relish (gluten friendly)

#### Wine braised veal & truffle lasagne

Handmade spinach pasta sheets, roasted eggplant, truffled béchamel & rich tomato sauce

#### Slow cooked beef rib

Braised in sweet spiced soy stock & barbecued, kaffir lime foam, baby red radish & cress salad

#### Rare roasted beef salad

Lemongrass & chilli marinade, green papaya, bean shoots, mint, heirloom cherry tomatoes & green chilli nahm jim dressing (gluten friendly)

#### Roasted lamb cutlet

Lamb & burghul 'kibbeh', mint tabouleh, carrot & cardamom puree, fig & pomegranate sauce

### FROM THE FIELD

#### Leek tarte Tatin

Salad of endive, witlof, walnuts & chard sprouts & red wine vinegar caramel (v)

#### Roasted butternut pumpkin & chard Rotolo

House made pasta roulade, toasted pine nut & herb crumbs & lemon infused olive oil (v)

## MAINS

Please select one or two items to be served alternately

### FROM THE SEA

#### **Crisp skinned Tasmanian salmon**

Colcannon potatoes, steamed green beans, lemon hollandaise, salmon roe & baby herbs (gluten friendly)

#### **Pan fried Southern Ocean blue eye**

Roasted kipfler potatoes, braised baby fennel & leeks, tomato & olive concasse, tarragon salsa verde (gluten friendly)

#### **Roasted wild barramundi fillet**

Crisp coconut rice cake, wilted Asian greens, hot & sour salad, roasted cashews & mild yellow curry sauce (gluten friendly)

#### **Seared Port Lincoln kingfish fillet**

Wilted spinach, white bean puree, crisp potato roesti, tomato & eggplant fondue & red wine sauce (gluten friendly)

### FROM THE FARM

#### **ZINC chicken ballotine**

Roasted pepper, zucchini & ciabatta stuffing, roasted garlic mash, crisp cauliflower beignets, garden peas & light chicken jus

#### **Honey roasted chicken breast**

Crisp almond crust, roasted eggplant & red peppers, cherry tomatoes, parsley, warm chick pea salad & cinnamon infused jus

#### **Moroccan spiced chicken breast**

Herbed Israeli couscous, roasted zucchini batons, tagine sauce & Medjool date chutney

#### **Orange roasted duck**

Baked semolina gnocchi, broccolini, toasted almond slivers & orange scented jus

### BREAD

Freshly baked sourdough loaf, aged balsamic vinegar & Yellingbo gold extra virgin olive oil

#### **Roasted two-point rack of lamb**

Honey mustard glaze, tamarind braised shoulder in crisp filo pastry, soft white polenta, handpicked beans & thyme jus

#### **Rosemary braised lamb shanks**

Celeriac puree, baby carrots & turnips, confit garlic, reduced braising juices, orange & lemon pangrattato

#### **Walnut & lemon crusted veal rib eye**

Red & yellow peperonata, sautéed cavolo nero & crisp polenta chip

#### **Limestone Coast beef, two ways**

Slow roasted eye of scotch, toasted fennel seed & chilli crust, wilted spinach, fennel & pernod puree. Sweet braised & pressed beef, creamed potato & pickled daikon, red onion & cucumber salad (gfp)

#### **Slow roasted beef scotch fillet**

Herb & horseradish crust, potato gratin, caramelised shallots, honey roasted baby carrots & rosemary jus

#### **Roasted scotch fillet**

With broccolini, button mushroom, garlic & shallot ragout & pumpkin sweet potato mash (gfp)

### FROM THE FIELD

#### **Olive oil confit field mushrooms**

Braised French style lentils, potato & white bean puree, roasted zucchini, currants, beetroot & red wine reduction (v) (gluten friendly)

#### **Potato gnocchi**

With wilted spinach & Napoli sauce (v)

#### **Linguine pasta**

With sautéed wild mushrooms, roasted red capsicum & silver beet tossed with Napoli sauce (v)

#### **Penne pasta**

With blister cherry tomatoes, Kalamata olives, Napoli sauce & fresh chopped parsley (v)

**SIDES Please select one. Additional selections per selection per person | 5**

**Served cold**

**Radicchio, baby cos & endive salad**

Aged balsamic & Yellingbo gold extra virgin olive oil dressing (v) (gluten friendly)

**Rocket & pear salad**

Candied walnuts, aged balsamic vinaigrette (v) (gluten friendly)

**Steamed green beans**

Toasted almonds, mustard & lemon dressing (v) (gluten friendly)

**Organic quinoa & shredded red cabbage coleslaw**

Charred sweet corn, avocado, coriander leaves, chilli & lime aioli (v) (gluten friendly)

**Served hot**

**Roasted baby chat potatoes**

Rosemary & roasted whole garlic cloves, lemon aioli (v) (gluten friendly)

**Steamed broccolini**

Roasted garlic, olive oil & house fried shallots (v) (gluten friendly)

**Grilled field, Swiss brown & oyster mushrooms**

Garlic, lemon & parsley vinaigrette (v) (gluten friendly)

**Honey roasted carrots & baby beets**

Toasted fennel seeds, currants, fresh coriander & tahini dressing (v) (gluten friendly)

## DESSERT & CHEESE

*please select one item*

### **ZINC tiramisu**

Mocha soaked sponge, whipped Frangelico meringue, espresso gelato, chocolate & hazelnut crunch

### **Vanilla panna cotta**

Chilli infused strawberry granita, Cypriot Mahalepi cubes, seasonal fresh berries, mint & crostoli twist

### **Pistachio macaron**

Chocolate & triple sec mousse, mandarin granita, pistachio crumble, mandarin confit (gfp)

### **Warm pear, honey & saffron pudding**

Red wine syrup, spiced pear sorbet & crisp ginger tuile

### **Caramelised apple tart Tatin**

Flaky puff pastry, vanilla bean ice cream & baby lemon balm & salted caramel sauce

### **Individual lemon tart**

Rhubarb sorbet, rhubarb syrup, candied lemon & almond praline

### **Compressed pineapple salad**

Shredded papaya, toasted coconut sorbet, passionfruit, pearl tapioca & caramelised kaffir lime meringue (gluten friendly)

### **ZINC chocolate trio**

rich chocolate & Grand Marnier mousse, chocolate ganache tart & white chocolate ice cream truffle, rich chocolate sauce, orange, mint & strawberry compote

## ***Dessert buffet a mouth-watering array of tarts, mini desserts, fresh fruit sorbets & sliced seasonal fruits| 10 pp***

*Examples of items include:*

- Frozen kiwi lollipops with mint syrup
- Frozen watermelon lollipops
- Crème caramels
- Pavlova filled with mango curd roll
- Raspberry sorbet truffles coated with white chocolate
- Mini jelly cups
- Lemon curd tartlets topped with meringue
- Chocolate mousse
- Honeycomb
- Coconut macaroons
- Coconut & vanilla panna cotta with strawberry jelly, fresh berries & strawberry chilli granita
- Individual fruit cups filled with the best seasonal fruit topped with passionfruit syrup
- Bowls of fresh strawberries

### **TO FINISH**

Espresso coffee & a selection of Temple teas with chocolates

## BEVERAGES

*Duration of up to five hours*

### **Sparkling**

Kedem (NYS) White Champagne

United States

### **White Wine**

Altoona Hills Chardonnay

Australia

### **Red Wine**

Altoona Hills Cabernet Shiraz

Australia

### **Accompanied by**

Carlton Draught

Carlton Light Beer

Orange Juice

Hepburn Springs Mineral Water

Soft drinks

### **Spirits**

Smirnoff Red Vodka

Gordons Gin

Bacardi Rum

Johnnie Walker Red Label Blended Scotch Whisky

## 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 and means the chickens are **reared in the most humane way possible**, living as nature intended.

### FISH & SEAFOOD

**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 and flavour to a wild Atlantic salmon due to the cleanliness of the water and 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) and Australia is a world leader in sustainable fisheries management both wild caught and aquaculture systems.

**Aquaculture** refers to raising fish, and 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

We choose not to use **cage reared eggs** in any part of our business, it is incredibly inhumane. They are caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis from intensive confinement known as caged layer fatigue. Calcium depleted, millions of hens become paralysed and die of hunger and thirst inches from their food and water.

### OLIVES

**Yellingbo** is Melbourne's closest olive oil producer, a family operated business from three bridges farm, a small family run estate. The award-winning **Yellingbo Gold Extra Virgin Olive Oil** is made using only traditional methods from the first cold pressing of handpicked olives.

**Mount Zero Olive Grove**, a family owned business, is one of the oldest olive groves in Australia with a total of 6000 Spanish manzanilla and gordal olive trees. Mount Zero Olives is located three hours west of Melbourne, on the northern edge of the Grampians National Park. Their success is due to an uncompromising commitment to sustainable organic/biodynamic agriculture.

### BEVERAGES

**Daylesford and Hepburn Mineral Springs Co.** Hepburn Springs is a resort town located in the middle of the largest concentration of mineral springs in Victoria and is 48 km northeast of Ballarat. The spring water comes to the surface under great pressure, forced through granite fissures collecting minerals on its way through.

The full **Hepburn Springs Mineral Water** product range is organic, their bottles are locally produced and beginning this year use wind energy for all their electricity.

**At EPICURE we only use Inner Circle Organic Fairtrade Coffee.** Fairtrade certification promotes healthier working conditions for all aspects of farming and production as a large proportion of the world's coffee is produced in underprivileged countries. Buying direct from the growers at a higher price than standard ensures growers a guaranteed a minimum fair price for their coffee.