

Wedding Menu

Spring / Summer
2018-2019



Bride
ZINC
FED SQ

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

WEDDING MENU

Four courses	168
<i>Canapés, entrée, alternating main, dessert, tea, coffee & Kennedy & Wilson chocolates</i>	
<i>ZINC selection complimentary cocktail on arrival</i>	
<i>Alternating entrée or dessert, per course</i>	5

CANAPÉS

Chef's selection of hot & cold canapés served with pre-dinner drinks

PRE-ENTRÉE (ADDITIONAL)

Please select five items – shared at the table price per person

10

VEGETARIAN ITEMS

- Warm falafel with cumin & tahini yoghurt
- Mini zucchini & potato frittata
- Tomato & basil arancini with buffalo mozzarella
- House made pickled vegetables (carrots, celery, cauliflower)
- House made dips, salmon & crème fraiche dip, hummus with sumac
- Herb crumbed eggplant chip, paprika yoghurt
- Warm Kalamata olives marinated in chilli, herbs & garlic

MEAT ITEMS

- Sliced ventricina salami
- Garlic & lemon chargrilled lamb ribs
- Pork & fennel meatballs with Napoli sauce
- Korean fried chicken with puffed rice & kimchi mayo
- Chargrilled chorizo sausage

SEAFOOD ITEMS

- Blue eye fish cakes, caper & lemon aioli
- Oven roasted prawns with parsley & lemon
- Char grilled baby octopus with garlic & oregano
- Fish goujons, citrus mayonnaise

PASTA COURSE (additional)

- Orecchiette with beef ragu, peas, pancetta & parmesan
- Farfalle, pesto, bocconcini, pine nuts & parmesan
- House made spinach & ricotta cannelloni, passata & parmesan

15

ENTREE

Please select one

FROM THE SEA

ZINC plate

Salt & pepper fried calamari, oven roasted prawns & cured kingfish, served with vegetables 'a la Grecque', citrus aioli & house made 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 cori&er

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 or two items to be served alternately

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

Roasted peppered beef scotch fillet

Caramelised baby shallots, crisp potato rosti, tomato jam & beef jus

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 item

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

Organic fairtrade 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 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.