

Seasonal Menu

Breakfast menu

Autumn / Winter
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

BREAKFAST MENU

Seasonal Plated Breakfast

AT THE TABLE TO START

Smoothie shot

Chef's selection (v)

STARTERS

Please select one item

Cinnamon & pear scroll (v)

Baby Danish pastry selection (v)

Mini Muffins selection (v)

Fruit Skewers (v, gf)

Baby bircher, lemon yoghurt, granola (v)

HOT DISHES

Please select one dish

Eggs Benedict

Poached eggs, English muffin, smoked ham, hollandaise sauce, chives

With choice of 2 sides

Sides - *Please select 2*

- Slow roasted tomato
- Thyme roasted mushroom
- Smoked bacon
- Pork chipolata
- Chorizo baked beans
- Avocado
- Whipped feta
- Black pudding

Traditional

Scrambled eggs on sourdough toast

With choice of 3 sides

Sides - *Please select 3*

- Slow roasted tomato
- Thyme roasted mushroom
- Smoked bacon
- Pork chipolata
- Chorizo baked beans
- Avocado
- Whipped feta
- Black pudding

Italian Breakfast

Potato & feta frittata, slow roasted tomato, rocket & baby bocconcini salad (v, gf)

Optional extras

Bacon, pancetta, pork chipolata

Chilli scramble

Scrambled eggs on sourdough toast, salted chilli, sriracha, sesame seeds, crisp kale (v)

Healthy option

Smashed avocado on wholegrain toast, whipped feta, salted chilli, snow pea tendril salad (v)

Sweet

Cinnamon waffles, lemon curd, poached pear, roasted nut crumble (v)

Optional extra

Maple glazed bacon

SERVED CONTINUOUSLY

Organic fairtrade coffee & a selection of Temple teas

Orange juice

SOME GREAT ADDITIONS

Any of the following can be added to any menu selection to enliven & enhance the menu, price per person

Mini fruit pot, honey, yogurt (gf, v)

Fresh fruit platters (gf, v)

Apple juice bircher, toasted oats & grains, poached pear (v)

Warm jam doughnuts, cinnamon sugar (v)

(gf) (gluten friendly*) indicates no gluten has been intentionally added

(nut friendly*) indicates no nuts have been intentionally added

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

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 & 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.