

Seasonal Menu

Cocktail 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

DURATION	ITEMS
Two hours	Select six canapés. Nine pieces will be served per person
Three hours	Select eight canapés & one grazing dish. Ten canapés will be served per person
Four hours	Select nine canapés, two grazing dishes & one sweet item. Twelve canapés will be served per person – also includes on arrival nibbles
Five hours	Select nine canapés, two grazing dishes & two sweet items. Twelve canapés will be served per person – also includes on arrival nibbles & tapas bar

SEASONAL COCKTAIL MENU

ON ARRIVAL NIBBLES

Included with the four & five-hour packages only

ZINC Antipasto

Chef selection of cured meats, marinated vegetables & sourdough

COLD CANAPÉS

FROM THE SEA

Smoked trout

Sourdough toast, dill cream, crisp capers

Tuna tartare

Nori cracker, miso mayonnaise, sesame togarashi

Spanner crab salad

Cassava cracker, chilli jam, lime (gf)

Cured salmon

Dill yoghurt, caviar (gf)

Sushi

Sushi selection, soy dipping sauce, wasabi

Yarra Valley Caviar

Compressed melon, aperol yoghurt & dill (gf)

FROM THE FARM

Beef tartare

Sesame wafer, salted egg yolk, horseradish mayonnaise

Crispy chicken

Green chilli salsa, avocado, betel leaf

Corned beef sandwich

Pickles, slaw, Dijon, rye

FROM THE FIELD

Szechwan rice paper rolls

Soy dipping sauce, wasabi (v)

Goats cheese tart

Roasted cherry tomato, baby cress (gf, v)

Honey watermelon

Watermelon, honey, macadamia, baby basil (gf, v)

Spiced eggplant tart

Macadamia nuts, curry leaves (gf, v)

HOT CANAPÉS

FROM THE SEA

Prawn po buoy

Chipotle mayonnaise, jalapeño

Triple cooked chip

Avruga caviar, pea puree, beer batter

Prawn toast

Wasabi mayonnaise, toasted sesame, coriander

Salmon & dill fish cake

Marie rose sauce, capers

FROM THE FARM

Chicken burger

Fried chicken, iceberg, kewpie, pickles, milk roll

Pork & potato fritter

Chilli sambal, lime mayonnaise

Spiced lamb shoulder

Garlic aioli, pickled cucumber, herb pitta crumbs

Chicken dim sum

Chilli salt, nahm jim sauce

Mini Wagyu cheeseburger

Awesome sauce, gherkin, sesame bun

Pressed pork belly

Apple sauce, crackling (gf)

GRAZING DISHES

These items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. These dishes are served in bowls or on small plates

Bang bang chicken

Iceberg, spring onion, cucumber salad, Szechwan black vinegar dressing

Tandoori butter chicken

Basmati rice, cucumber yoghurt, coriander

Glazed pork belly

Slow braised bacon beans & pickled cabbage slaw (gf)

Fish & Chips

Beer battered fish fillets, French fries, tartare sauce, lemon

Chicken Tortilla

Corn salsa, avocado, lime & tequila mayonnaise

Chorizo tart

Goats cheese, baby basil (gf)

Peking duck spring roll

Hoisin sauce

FROM THE FIELD

Pumpkin tart

Pepitas, macadamia, chive (gf, v)

Tempura greens

Sriracha mayonnaise, nori salt (gf, v)

Fried polenta

Truffled mayo, parmesan cheese (gf, v)

Falafel pita

Hummus, lemon yoghurt (v)

Chickpea fritter

Goats curd, baby herbs (v)

Mushroom arancini

Roasted mushroom, truffle mayonnaise, parmesan (v)

Vegetable dumplings

Steamed vegetables, sesame chilli dipping sauce (v)

Hot smoked trout

Soba noodles, peas, beans, ginger & sesame soy dressing

Roast pumpkin gnocchi

Sage, walnut, pepitas, chive sauce (v)

Broccoli & cabbage slaw

Almonds, toasted seeds & grains, lemon dressing (gf, v)

Thai salad

Bean shoots, chilli, cucumber, cashews, Thai basil, ginger, lime soy dressing (gf, v)

SWEET ITEMS

Peanut butter chocolate tart

Caramel pearls, crème fraiche (v)

Vanilla panna cotta

Oreo biscuit crumb, lemon balm (v)

Chocolate cremaux

Gingerbread cake, raspberry gel, chocolate soil (v)

Warm jam doughnut

Cinnamon sugar (v)

Milk chocolate truffle

White chocolate, praline (v)

Warm rhubarb & pear crumble

Toasted oats, custard (v)

Orange & passionfruit jelly

Poached fruits, freeze dried fruits, viola flowers (gf, v)

Mini snickers ice cream

Peanut praline, salted caramel (v)

Baby macaron selection (gf, v)

Mini pavlova

Vanilla cream, winter fruits, petals (gf, v)

TO FINISH

Organic fairtrade coffee & hot chocolate prepared by our barista

Includes a selection of miniature house made petit fours

OTHER GOOD THINGS – FOOD STATION CONCEPTS

Minimum 100 guests, only available in conjunction with a cocktail package, price per person

PIZZA BAR

Please select 3 from the following options

House made pizza with various toppings including
 Margherita – fresh vine ripened tomato, Shaw River buffalo mozzarella, basil (v)
 Kipfler potato, roasted red peppers, fresh thyme, Pyengana cheddar (v)
 Caramelised onion, Gippsland blue cheese, pine nuts, spinach (v)
 Istria chorizo, chargrilled pumpkin, rocket pesto
 Chargrilled globe artichoke, spinach, smoked scarmorze (v)
 Brie, raspberry, candied pecans, honey (v)
 Chocolate ganache, house made biscuit crumbs, vanilla glaze (v)

ARGENTINIAN BARBEQUE

Char grilled pieces of chorizo sausage, marinated beef ribs & pork belly all served off the barbecue with warm bread rolls, sweet corn salsa, house made chimichurri & hot sauce

PAELLA PAN (gluten friendly)

Gambas y chorizo – Spencer Gulf prawns & Istra chorizo sausage, baked with saffron rice & spices using traditional paella pans brought out to wow your guests with this colourful combination, all amongst regional specialties of Spain – olive oil, oranges, smoked paprika & quince paste

TAPAS BAR

Earthy & colourful tapas bar with moody lamp lighting, earthenware dishes with a range of tapas to ignite your palate

Stuffed fried olives
 Salted blue eye croquettes with roasted garlic aioli
 Char grilled local octopus with coriander & chilli (gf)
 Crisped chorizo glazed with apple cider
 Pot roasted ground meatballs in tomato with smoked paprika (gf)
 Roasted red peppers (gf)

GUA BAO BAR

A selection of delicious open steamed buns, masterfully prepared before your guests

Please select 3 from the following options

Coconut braised beef rib, roasted chilli, coriander, peanuts & red curry sauce
 Soy lacquered duck, pickled pineapple, blood plum & ginger relish
 Spicy pork belly, pickled cucumber & sriracha
 Panko crumbed eggplant, chilli & lime mayo & coriander (v)

CEVICHE & OYSTER BAR

South American inspired oyster & ceviche bar featuring freshly shucked Tasmanian oysters with a variety of accompaniments & the freshest ceviche & tiradito, sliced at the bar & lightly cured including
 Ceviche de Yucatan – Port Lincoln Hiromasa kingfish, lime & coconut, coriander, mint & serrano chilli
 Huon salmon tiradito, avocado, citrus segments, fragrant herbs, green chillies, crisp shallots
 Bermagui yellow fin tuna, lightly seared, lemon & lime segments, garlic chips & jalapeño, lime & coconut dressing (gf)

PEKING DUCK

Witness making one of the most classic dishes in the world – see our Chinese chefs expertly portion the crisp roast ducks to order & wrap them in fine crepes with crisp vegetables, spring onions & sweet hoisin sauce

ANTIPASTO & CHEESE BAR

Antipasto selection highlighting a diverse range of smoked & cured meats, grilled roasted & marinated vegetables, artisan cheeses with quince paste, dried muscatels & hand selected fruits, served with crusty breads, house made grissini, lavosh & Yellingbo extra virgin olive oil

SWEET TREAT BAR

An array of decadent house made sweets & desserts including brulees, brownies, panna cotta, mini tartlets, & hand selected fruit

(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

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 Riverine 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.