

Seasonal Menu

Conference 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

CONFERENCE MENU

PACKAGE 1

COMPLIMENTARY INCLUSIONS

- ZINC A5 note pad & pen for each guest
- Chilled filtered water
- Mentos mints

ON ARRIVAL

Organic fairtrade coffee & a selection of Temple teas

MORNING TEA

Organic fairtrade coffee & a selection of Temple teas
Please select one item

SWEET ITEMS

Chocolate brownie

Salted pretzel crumb, whipped butter cream (v)

Baby bircher muesli

Vanilla yoghurt, berries (v)

Buttermilk scones

Vanilla cream, strawberry preserve (v)

Flourless almond & orange cake

Jaffa chocolate, mandarin (gf, v)

Lemon yoghurt cake

Sweet frosting, lemon thyme (v)

Rocky Road

Popcorn, rice bubbles, marshmallow (gf, v)

SAVOURY ITEMS

Silverbeet & feta parcel

Tzatziki, crisp chickpea (v)

Pork & fennel sausage roll

Apple sauce, crisp greens

Ham & cheese toasties

Sourdough, wholegrain mustard, smoked ham

Quiche Lorraine

Chives, cress

Warm jam doughnuts

Cinnamon sugar (v)

Crunchy granola bar

Pepitas, honey, sunflower seeds (v)

Baby macaron selection (gf, v)

Mini pavlova

Vanilla cream, winter fruits, petals (v)

Lemon tart

Italian meringue, lemon balm (v)

French pastries selection (v)

Croissant selection (v)

Mini muffin selection (v)

Chicken ribbon sandwich

Herb mayonnaise

Savoury mini muffin selection

Chorizo & Goats cheese tart

Baby basil (gf)

Chicken & chilli sausage roll

Spiced tomato relish

Crab & Prawn roll

Buttermilk roll, chive mayonnaise, chervil

STAND UP BUFFET LUNCH

THE BAKERY

Assorted breads such as wraps & rolls, all with a selection of delicious fillings, including vegetarian, gluten friendly options available on request

THE HOT THINGS

Please select three items, four items per person will be served

FROM THE FARM

Chicken tender schnitzel

Parmesan crumb, herb mayonnaise

Pork and fennel sausage roll

Butter puff pastry, apple sauce, crisp greens

Mexican chicken empanada

Black bean salsa, coriander

Baby quiche Lorraine

Butter pastry, cress salad

Beef and burgundy pie

Tomato relish

FROM THE FIELD

Roasted vegetable frittata

Rocket and pear salad (v)

Roasted mushroom arancini

Truffle mayonnaise, parmesan (v)

Ricotta and spinach parcel

Tzatziki, crisp chickpeas (v)

Steamed vegetable dumpling

Sesame chilli dipping sauce (v)

FROM THE SEA

Prawn gyoza

Toasted sesame, chilli soy dipping sauce

Smoked salmon

Horseradish cream fraiche, soused red onion, crisp capers

accompanied by

Beetroot & Goat's cheese salad

Winter salad of beetroot, baby spinach, walnut, goats cheese and a balsamic olive oil dressing (v)

Cauliflower & quinoa salad

Roasted cauliflower, quinoa, tea-soaked sultanas, almonds, red wine vinegar, toasted grains and fresh herbs (gf, v)

Soba noodle salad

Cabbage and kale slaw, crispy shallots, kewpie soy dressing, sesame seeds (v)

Seasonal fruit platters (gf, v)

BEVERAGES

- Organic fairtrade coffee & a selection of Temple teas
- Chilled filtered water
- Bisleri Sparkling water
- Orange juice

AFTERNOON TEA

Organic fairtrade coffee & a selection of Temple teas
Please select one item

SWEET ITEMS

Chocolate brownie

Salted pretzel crumb, whipped butter cream (v)

Baby bircher muesli

vanilla yoghurt, berries (v)

Buttermilk scones

vanilla cream, strawberry preserve (v)

Flourless almond & orange cake

Jaffa chocolate, mandarin (gf, v)

Lemon yoghurt cake

Sweet frosting, lemon thyme (v)

Rocky Road

Popcorn, rice bubbles, marshmallow (gf, v)

Warm jam doughnuts

Cinnamon sugar (v)

Crunchy granola bar

Pepitas, honey, sunflower seeds (v)

Baby macaron selection (gf, v)

Mini pavlova

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

Lemon tart

Italian meringue, lemon balm (v)

French pastries selection (v)

Croissant selection (v)

Mini muffin selection (v)

SAVOURY ITEMS

Silverbeet & feta parcel

Tzatziki, crisp chickpea (v)

Pork & fennel sausage roll

Apple sauce, crisp greens

Ham & cheese toasties

Sourdough, wholegrain mustard, smoked ham

Quiche Lorraine

Chives, cress

Chicken ribbon sandwich

Herb mayonnaise

Savoury mini muffin selection

Chorizo & Goats cheese tart

Baby basil (gf)

Chicken & chilli sausage roll

Spiced tomato relish

Crab & prawn roll

Buttermilk roll, chive mayonnaise, chervil

SOME GREAT ADDITIONS

Only available in conjunction with a conference package, price per person

BEVERAGES

Continuous all-day service during conference of Hepburn Springs mineral water & orange juice

TEA & COFFEE

Continuous all-day service during conference of freshly brewed organic fairtrade coffee & a selection of Temple tea

Espresso & hot chocolate

Barista (per hour, minimum three hours)

POST CONFERENCE COCKTAILS - *duration for up to one hour*

Only available in conjunction with a conference package, price per person

PLATTERS

ZINC cheese platter

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

Nibbles

A variety of specialties placed around the room including crispbread, cheese twists, mixed spiced nuts, white bean & truffle puree, free range prosciutto, buffalo mozzarella, green olive tapenade & marinated olives

Beverages

ZINC selection of beverages; sparkling, wine, beer, soft drinks

COCKTAILS

Please select one item

Cosmopolitan

Vodka, triple sec, cranberry juice & lime juice

Cinnamon mule

Cinnamon vodka, ginger beer, fresh mint & granny smith apple juice

Dark & stormy

Dark rum, ginger beer & sliced lime

CONFERENCE MENU

PACKAGE 2

COMPLIMENTARY INCLUSIONS

- ZINC A5 note pad & pen for each guest
- Chilled filtered water
- Mentos mints

ON ARRIVAL

Organic fairtrade coffee & a selection of Temple teas

MORNING TEA

Organic fairtrade coffee & a selection of Temple teas

Please select one item

SWEET ITEMS

Chocolate brownie

Salted pretzel crumb, whipped butter cream (v)

Baby bircher muesli

Vanilla yoghurt, berries (v)

Buttermilk scones

Vanilla cream, strawberry preserve (v)

Flourless almond & orange cake

Jaffa chocolate, mandarin (gf, v)

Lemon yoghurt cake

Sweet frosting, lemon thyme (v)

Rocky Road

Popcorn, rice bubbles, marshmallow (gf, v)

Warm jam doughnuts

Cinnamon sugar (v)

Crunchy granola bar

Pepitas, honey, sunflower seeds (v)

Baby macaron selection (gf, v)

Mini pavlova

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

Lemon tart

Italian meringue, lemon balm (v)

French pastries selection (v)

Croissant selection (v)

Mini muffin selection (v)

SAVOURY ITEMS

Silverbeet & feta parcel

Tzatziki, crisp chickpea (v)

Pork & fennel sausage roll

Apple sauce, crisp greens

Ham & cheese toasties

Sourdough, wholegrain mustard, smoked ham

Quiche Lorraine

Chives, cress

Chicken ribbon sandwich

Herb mayonnaise

Savoury mini muffin selection

Chorizo & Goats cheese tart

Baby basil (gf)

Chicken & chilli sausage roll

Spiced tomato relish

Crab & prawn roll

Buttermilk roll, chive mayonnaise, chervil

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Parmesan crumb, herb mayonnaise

Pork & fennel sausage roll

Butter puff pastry, apple sauce, crisp greens

Mexican chicken empanada

Black bean salsa, coriander

Baby quiche Lorraine

Butter pastry, cress salad

Beef and burgundy pie

Tomato relish

FROM THE FIELD

Roasted vegetable frittata

Rocket & pear salad (v)

Roasted mushroom arancini

Truffle mayonnaise, parmesan (v)

Ricotta & spinach parcel

Tzatziki, crisp chickpeas (v)

Steamed vegetable dumpling

Sesame chilli dipping sauce (v)

FROM THE SEA

Prawn gyoza

Toasted sesame, chilli soy dipping sauce

Smoked salmon

Horseradish cream fraiche, soused red onion, crisp capers

accompanied by

Beetroot & Goat's cheese salad

Winter salad of beetroot, baby spinach, walnut, goats cheese & a balsamic olive oil dressing (v)

Cauliflower & quinoa salad

Roasted cauliflower, quinoa, tea-soaked sultanas, almonds, red wine vinegar, toasted grains & fresh herbs (gf, v)

Soba noodle salad

Cabbage & kale slaw, crispy shallots, kewpie soy dressing, sesame seeds (v)

Seasonal fruit platters (gf, v)

BEVERAGES

- Organic fairtrade coffee & a selection of Temple teas
- Chilled filtered water
- Bisleri sparkling water
- Orange juice

AFTERNOON TEA

Organic fairtrade coffee & a selection of Temple teas
Please select one item

SWEET ITEMS

Chocolate brownie

Salted pretzel crumb, whipped butter cream (v)

Baby bircher muesli

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Buttermilk scones

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Warm jam doughnuts

Cinnamon sugar (v)

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Mini pavlova

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Lemon tart

Italian meringue, lemon balm (v)

French pastries selection (v)

Croissant selection (v)

Mini muffin selection (v)

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Pork & fennel sausage roll

Apple sauce, crisp greens

Ham & cheese toasties

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Baby basil (gf)

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TEA & COFFEE

Continuous all-day service during conference of freshly brewed organic fairtrade coffee & a selection of Temple teas

Espresso & hot chocolate

Barista (per hour, minimum three hours)

POST CONFERENCE COCKTAILS - *duration for up to one hour*

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PLATTERS

ZINC cheese platter

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

Nibbles

A variety of specialties placed around the room including carta di musica crispbread, cheese twists, mixed spiced nuts, white bean & truffle puree, free range prosciutto, buffalo mozzarella, green olive tapenade & marinated Yellingbo manzanilla & blonde Kalamata olives

Beverages

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Cinnamon mule

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Dark & stormy

Dark rum, ginger beer & sliced lime

(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 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.