

Seasonal Menu

Dinner 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

DINNER MENU

Canapés, entrée, alternating main, dessert, tea, coffee & Kennedy & Wilson chocolates

Alternating entrée or dessert, per course

ENTRÉE

Please select one

FROM THE SEA

Crayfish and prawn ravioli

Pea puree, white wine cream sauce, crisp basil & herb oil

Chargrilled octopus

Fried chorizo, cauliflower puree, fennel & baby herb salad

Cured salmon

Baby beetroot, orange yoghurt, freeze dried mandarin & rye crumbs

Pan-Fried Scallops

Cauliflower puree, curry oil, mustard seeds, sultana puree, apple & coriander (gf)

FROM THE FARM

Rare beef carpaccio

Horseradish crème, crisp capers, shallots & chives

Glazed pork belly

Apple puree, toasted almonds, pears, pickled mustard seeds & pork crackling (gf)

Shaved Italian prosciutto

Toasted hazelnuts, roasted capsicum puree, chorizo, parmesan, yoghurt & basil

Braised lamb shoulder

Roasted sesame puree, herb crumb, cucumber dressing with a mint & dill salad

Roasted duck breast

Macadamia & herb crumb, apple & raisin chutney, with red cabbage

FROM THE FIELD

Pan fried gnocchi

Roasted pickled pumpkin, walnuts, sage & chives (v)

Beetroot & macadamia

Black olive soil, carrot & cider dressing (gf, v)

Ricotta ravioli

Mustard cream sauce, toasted hazelnuts & snow pea tendrils (v)

MAINS

Please select two items

FROM THE SEA

Roast snapper

Curried cauliflower, quinoa, baby spinach, mustard seeds & crisp leaves (gf)

Miso glazed salmon

Soba noodles, spring onion, wonton crisp, ginger dressing & mushroom broth

Roasted blue eye cod

Cannellini & chorizo braise, chervil & sherry vinegar (gf)

Pan-fried Australian barramundi

Leek & potato, caviar, winter greens & beer batter crumbs

FROM THE FARM

Roasted free-range chicken breast

Charred baby corn, leek, hazelnut & saffron dressing (gf)

Chargrilled beef eye fillet

Butter mash potato, bois boudran sauce, crisp greens & red wine jus

Slow roasted lamb shoulder

Roasted parsnip, artichoke hearts, pearl barley, minted greens, with a parsnip crisp & lamb jus

Pressed pork belly

Braised fennel, apple puree, cabbage, crisp tarragon & sage leaves, with a pork jus

Slow braised beef

Smoked carrot, bean braise, pickled slaw & beef jus (gf)

FROM THE FIELD

Roasted king brown mushrooms

Roasted mushrooms, artichoke braise, swiss brown puree & vegetable crisps (gf, v)

Roasted sweet potato & pumpkin

Pickled carrot, seeds, crisps, grains & herb dressing (gf, v)

SALAD

Mixed leaf salad, cherry tomato, cucumber, fennel & olive oil dressing

BREAD

Freshly baked sourdough loaf served with Australian cultured butter & Murray River salt

DESSERT & CHEESE

Please select one

Ginger crème brulee

Pistachio, candied pear & toasted grains (v)

Apple tarte Tatin

Apple puree, oat crumb & cider cream (v)

Dark chocolate mousse

Winter berries, chocolate soil & lemon balm (v)

Sticky date pudding

Caramel custard, milk ice cream, ginger & hazelnut crumb (v)

Snickers ice cream

Dark chocolate, meringue & peanut praline (v)

Baked custard

Oat crumble, rhubarb, lemon thyme & candied buckwheat (v)

New York cheesecake

Honeycomb, salted popcorn, pretzels, salted caramel sauce, bourbon syrup (v)

Orange & passionfruit jelly

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

Cheese plate

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

Mini desserts - shared at the table or handed around

Please select three items

- Peanut butter chocolate tart, caramel pearls, crème fraiche (v)
- Vanilla panna cotta, oreo biscuit crumb, lemon balm (v)
- Dark chocolate mousse, 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, df)
- Mini snickers ice cream, peanut praline, salted caramel (v)
- New York cheesecake, honeycomb, pretzels, bourbon syrup (v)
- Baby macaron selection (gf, v)
- Mini pavlova, vanilla cream, winter fruits, petals (gf, v)

TO FINISH

Espresso coffee & a selection of Temple teas with Kennedy & Wilson chocolates

(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 Byron 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.