

SPRING  
SUMMER  
23-24

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# BREAKFAST

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### Sweet

- Honey granola, vanilla yoghurt, berry compote, lemon balm [v](#)
- Baby blueberry muffin, brown sugar crumble [v](#)
- Coconut & mango chia pudding, passionfruit, lime & mint [v, gf, df](#)
- Baby bircher muesli, cinnamon yoghurt & baked apple [v](#)
- Banana bread, maple butter frosting [v](#)
- Golden syrup granola bar, sunflower seeds & honey [v](#)
- Doughnut selection - jam, custard & chocolate [v](#)
- Danish pastry selection [v](#)

### Savoury

- Smoked salmon open bagel, crème fraiche & baby herb
- Croque Monsieur - ham, cheese & wholegrain mustard toasties
- Breakfast hotdog, pork & fennel sausage, crisp shallots, relish
- Potato roesti, truffled mushroom, Parmesan & micro cress [v](#)
- Smoked bacon sandwich, salted butter, HP sauce
- Toasted crumpet, crème fraiche, Yarra Valley caviar, chive
- Sweet potato fritter, avocado, feta & mint [v, gf](#)
- English muffin, free range scrambled egg & pork sausage, onion ketchup
- Pumpkin & feta tart, herb mayo, crisp greens [v](#)
- Mini croissant, tomato, basil, mozzarella [v](#)
- Avocado tostada, tomato salsa, baby radish, chives [v](#)

## Breakfast – Plated

### Pastries & Table Items – please select two

Fresh juice shots [vg, gf](#)

Mini muffin selection [v](#)

Danish pastry selection [v](#)

Mini croissant, fruit conserve, whipped butter [v](#)

Honey granola, vanilla yoghurt, berry compote, lemon balm [v](#)

### Breakfast

Sourdough toast, Vegemite butter, smashed avocado, poached eggs & pea tendrils [v](#)

Chilli & feta scramble, spring onion & mint salsa, sourdough toast [v](#)

Grilled flatbread, slow roasted tomato sauce, poached egg, chorizo, sour cream, soft herb salad

Roasted vegetable & herb frittata, rocket leaves, sherry vinegar dressing [v](#)

Mozzarella Stracciatella, salsa verde, toasted ciabatta, basil & tomato [v](#)

Scrambled or poached eggs on sourdough toast – please select two sides

- Slow roasted tomato
- Smoked bacon
- Chorizo baked beans
- Prosciutto
- Thyme roasted mushrooms
- Pork chipolata
- Smashed avocado





# CONFERENCE

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## Conference – Morning & Afternoon Tea

### Morning Tea – please select two

- Croque Monsieur - ham, cheese & wholegrain mustard toasties
- Quiche Lorraine, herb mayonnaise, baby cress
- Pork & fennel sausage roll, apple sauce, crisp greens
- Sweet potato & cashew empanada, with chilli & coriander [v](#)
- Seasonal fruit platter [vg, gf](#)
- Honey granola, vanilla yoghurt, berry compote, lemon balm [v](#)
- Fresh baked scones, vanilla Chantilly, strawberry preserve [v](#)
- Danish pastry selection [v](#)
- Golden syrup granola bar, sunflower seeds & honey [v, df](#)

### Afternoon Tea – please select one

- Prawn Marie rose buttermilk roll, chives & crisp lettuce
- Chorizo, Nduja & chicken sausage roll, paprika mayonnaise, fried greens
- Ricotta & spinach filo, tzatziki dip [v](#)
- Tomato & mozzarella tart, basil mayonnaise, crisp leaves [v](#)
- Chocolate fudge & toasted walnut brownie bar [v, gf](#)
- Carrot cake, cinnamon, cream cheese frosting [v](#)
- Lemon & raspberry drizzle cake, lemon thyme frosting [v](#)
- Doughnut selection - jam, custard & chocolate [v](#)
- Glazed raspberry frangipane tart, toasted almonds, freeze dried fruits [v](#)
- Rhubarb & custard lamington, toasted coconut crumb [v](#)
- Toasted oats, vanilla & raisin cookie [v](#)
- Mini passionfruit pavlova, vanilla cream, viola flower [v, gf](#)
- Dark chocolate, peanut butter, macadamia & sour raspberry rocky road [v](#)
- Macaron selection [v, gf](#)





### Lunch

Assorted bread rolls, focaccia & wraps, with a selection of fillings including vegetarian

### Savoury Items – please select three

Roasted vegetable frittata, relish, rocket & pear salad [v, gf](#)

Mexican black bean & corn empanada, paprika mayonnaise, coriander [vg](#)

Pork & fennel sausage roll, apple sauce, crisp greens

Beef & Burgundy pie, tomato relish

Tomato & mozzarella tart, basil mayonnaise, crisp leaves [v](#)

Spiced chicken empanada, green goddess sauce, lime

Crispy prawn in potato string, chilli soy dressing

Free range chicken goujon, panko crumb, herb mayonnaise

Ricotta & spinach filo, tzatziki dip [v](#)

Chicken tandoori pie, toasted cumin, mint raita

Quiche Lorraine, herb mayonnaise, baby cress

Lamb & rosemary pie, tomato relish

Roast pumpkin arancini, herb mayonnaise, parmesan [v](#)

Vegetable tikka pie, yoghurt, dill [v](#)

Cauliflower & zucchini pakora, mint yoghurt, coriander [v](#)

Smoked salmon & chive fishcakes, caper mayonnaise & dill [gf](#)

Seasonal fruit platter [vg, gf](#)

### Salads – please select two

Roasted squash, zucchini & sweet pea salad, baby spinach & herb dressing [vg, gf](#)

Spiced radish, rice noodle & wombok slaw, toasted sesame & soy kewpie dressing [v, gf, df](#)

Spiced cauliflower & quinoa salad, golden raisins, pickled carrots, sherry vinegar dressing [v, gf, df](#)

Green salad of kale, parmesan, baby spinach, grains, crisp shallot & lemon chilli dressing [v, gf](#)

Mixed leaf salad, tomato, cucumber, fennel & olive oil dressing [vg, gf](#)

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# COCKTAIL

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## Cold

Freshly shucked Tasmanian oysters, lemon & shallot dressing, Avruga caviar [gf](#)

Salmon tartare, cassava crisp, salted chilli, baby coriander [gf, df](#)

Crab & ginger rice paper roll, soy mayonnaise, sesame

Yarra Valley Caviar, herb blini, creme fraiche

Salmon nigiri, togarashi spice, wasabi mayonnaise, coriander

Wagyu bresaola, sourdough toast, caper mayonnaise, parmesan

Prosciutto rockmelon, citrus yoghurt, baby cress [gf](#)

Pork rillette crostini, piccalilli, baby chives

Free range chicken Caesar slider

Whipped free-range chicken parfait, demi Ficelle, orange marmalade

Honey pumpkin tart, pepita & hazelnut crumb [v](#)

Slow roasted cherry tomato & goats cheese tart, balsamic vinegar, baby basil [v](#)

Scorched cucumber, gin yoghurt, Yarra Valley caviar [gf](#)

Tarago blue cheese mousse, quince, sourdough croute, candied walnut [v](#)

Green apple rice paper roll, wasabi mayonnaise, coriander [vg, gf](#)

## Hot

Prawn sesame toast, wasabi mayo, coriander

Crystal prawn sui mai, chilli soy & toasted sesame seeds

Barramundi spring roll, miso mayo, baby coriander

Peking duck pancakes, hoisin, cucumber, spring onion

Tandoori chicken tortilla, minted cucumber yoghurt [gf](#)

Pork & ginger dumpling, chilli soy dressing, chives

Argentinian beef pie, chimichurri, crisp greens

Panko crumbed lamb, garlic aioli, pickled cucumber

Pork & fennel sausage roll, apple sauce, crisp greens

Mexican black bean & corn empanada, green goddess dressing, coriander [vg](#)

Roasted pumpkin arancini, herb mayonnaise & parmesan [v, gf](#)

Spiced Chorizo, braised leek & mozzarella arancini, smoked paprika aioli [gf](#)

Truffled parmesan polenta, corn, crisp basil [v, gf](#)

Macaroni & cheese croquette, capsicum gel, chives [v](#)



## Cocktail

### Substantial Dishes

Braised beef gnocchi, salsa verde & parmesan

Pan-fried gnocchi, peas, salsa verde, herb dressing [v](#)

Roasted King salmon, soba noodles,  
miso & pickled cabbage

Beer-battered flathead fillets, French fries, tartare sauce

Miso glazed chicken, Asian leaves, sesame & crisp noodles

Slow roast lamb vindaloo, saffron rice, yoghurt

Fennel & artichoke slaw, lemon, capers [vg, gf](#)

### Late Night Snacks

Wagyu cheeseburger, gherkins, awesome sauce

Wagyu beef lasagna pie, bechamel, baby cress

Truffle mushroom burger, onion ketchup, herb mayo [v](#)

Croque Monsieur - ham, cheese & wholegrain  
mustard toasties

French fries, malt vinegar mayonnaise, chicken salt [vg](#)

Cheeseburger spring roll, burger sauce,  
toasted sesame seeds

### Sweet

Cookies & cream doughnuts, cinnamon sugar [v](#)

Chocolate mousse, raspberry gel, chocolate crumb [v, gf](#)

Banana cream pie, bay leaf custard, sweet butter pastry [v](#)

Rhubarb & custard lamington, toasted coconut crumb [v](#)

Mini passionfruit pavlova, vanilla cream, viola flower [v, gf](#)

Key Lime pie, lime curd, Italian meringue,  
sweet biscuit crumble [v](#)

Rum & Coconut mousse, Malibu candied pineapple,  
toasted coconut, fresh mint [v](#)

Vanilla panna cotta, spring berries, strawberry gel,  
viola flower [gf](#)

Macaron selection [v, gf](#)



# Grazing Stations

from \$25 per person

## The Bakery

A classic selection of Aussie pies and pastries straight from the oven, with traditional sauces, relishes and pickles

## Charcuterie

Salumi selection including prosciutto, wagyu bresaola, salami and cured ham accompanied by local, artisanal small goods, house made dips, Baker Bleu sourdough bread, local olive oil, grissini and lavosh

## Fromagerie

Generous wedges of local and imported cheeses, quince paste, seasonal and preserved fruits, Baker Bleu Sourdough, grissini and lavosh

## Ottolenghi Salad Bar

A selection of freshly prepared, deli-style salads and roasted seasonal vegetables;

### Sample Menu

Roasted pumpkin, baby spinach and tendril salad, pepitas, chive and cider vinegar dressing

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

Soba noodle salad, Savoy cabbage and radish slaw, crisp greens, kewpie dressing and sesame seeds [v](#)

Zucchini, baby spinach, baby peas, thyme baked ricotta and lemon olive oil dressing [v](#), [gf](#)

Heirloom tomato, green olive, rocket and risoni pasta salad with capers, basil and parmesan [v](#)

Orecchiette pasta salad, pesto, green bean and baby peas with lemon olive oil dressing

## Seafood

Freshly Shucked Oysters on ice, served with lemon wedges, shallot and red wine vinaigrette, black pepper and Yarra Valley Caviar

Selection of local and sustainable sashimi, ceviche and sushi, served with house made pickles, dressings and accompaniments

### Design your own

Is an oyster and Champagne bar more your style? We'll make it happen. Speak to our team about customising your seafood selection

## Grilled Cheese

Classic grilled cheese sandwiches made to order from a selection of breads, cured meats, cheese, pickles and mustards

## Dumpling

Steamer baskets of assorted Har Gow, dim sum and dumplings served with salted chilli, black vinegar, soy sauce, crisp leaves, toasted sesame and miso mayonnaise

## American BBQ

Slow cooked beef short ribs, smoked pork belly, spiced chicken wings served with barbecue sauces, mustards, relishes, milk bread, pickled cabbage slaw and corn salsa

## Mini Desserts

Selection of petit desserts, macarons, house-baked slices and mousses

### Design your own

have something specific in mind? Let our pastry chef create a bespoke dessert bar to match your theme or style

## Pavlova Bar

Mini meringues, goose egg meringues, Earl Grey meringues, all piled high and accompanied by Chantilly cream, fresh berries, passionfruit, assorted toppings and sauces for your guests to create their own pavlova combinations



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# DINING

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## Bread

Baker Bleu sourdough, Meander Valley cultured salted butter

## Entrée

- Pan fried scallops, cauliflower, Yarra Valley caviar, chives, burnt butter cream sauce [gf](#)
- Chicken, leek & truffle terrine, Champagne vinaigrette, pickled vegetables [gf, df](#)
- Mozzarella Stracciatella, confit tomato sauce vierge, grilled greens, crispbreads [v](#)
- Citrus cured kingfish, Riesling jelly, apple & cucumber, lime mayonnaise [gf, df](#)
- Pan fried gnocchi, roasted pumpkin, pumpkin seed, chive, apple cider vinegar [v](#)
- Jamon Iberico, Summer melon salad, tomato, cucumber, yoghurt, basil [gf](#)
- Pan fried gnocchi, slow braised beef, salsa verde, Parmigiana Reggiano
- Slow roasted lamb, black garlic, pea, currant & feta salsa [gf](#)
- Slow cooked pork belly, shiso leaf salad, succulents, apple & finger lime dressing [gf, df](#)
- Ricotta & goats cheese ravioli, roasted tomato, radish, toasted hazelnut [v](#)
- Confit salmon, tomato consommé, fennel salad, sea succulents [gf, df](#)

## Mains

- Free-range chicken breast, charred baby corn & leek, saffron dressing, jus gras [gf, df](#)
- Roasted barramundi, ratatouille, St John green sauce, soft herb salad [gf, df](#)
- Miso King salmon, spiced sweet potato, Asian greens, radish & sesame, wonton crisp [df](#)
- Roast snapper, black bean, Sichuan eggplant, Asian greens, chilli oil [gf, df](#)
- Grilled beef eye fillet, Paris mash, bois boudran sauce, spring greens, red wine jus [gf](#)
- Roast lamb loin, boulangère potato, baby cos, cauliflower, dill yoghurt [gf](#)
- Glazed beef short rib, smoked & slow roasted carrot, pickled shallot & herb salad, red wine jus [gf, df](#)
- Spiced eggplant, chilli & capsicum, grilled greens, toasted seeds [vg, gf](#)
- Miso glazed sweet potato, cauliflower, quinoa, carrot, root vegetable crisps [vg, gf](#)



## Side Dish

Mixed leaf salad, tomato, cucumber, fennel & olive oil dressing [vg, gf](#)

Roasted chat potatoes, rosemary & thyme salt [vg, gf](#)

Baby cos lettuce, Champagne vinegar dressing, crisp shallots, chives [vg, gf](#)

Rocket & fennel salad, aged balsamic vinaigrette [vg, gf](#)

Roasted rice, pickled currants, crisp shallots, herb oil [vg, gf](#)

Cumin roasted carrots, toasted fennel seeds & honey dressing [v, gf](#)

## Dessert

Salted caramel tart, gingerbread pastry, praline cream, hazelnut meringue [v](#)

Baileys cream tiramisu, espresso coffee, dark chocolate cocoa nibs [v](#)

Rum & Coconut mousse, Malibu candied pineapple, toasted coconut, fresh mint [v](#)

Golden Gaytime cheesecake, malted biscuit crumb, toffee sauce, salted popcorn floss

Vanilla panna cotta, spring berries, strawberry gel, viola flower [gf](#)

Caramelised choux bun, hazelnut praline buttercream, chocolate ganache, orange marmalade [v](#)

Chocolate fondant, vanilla ice cream, ginger crumb, viola flower [v](#)

## Dessert Canapés

Cookies & cream doughnuts, cinnamon sugar [v](#)

Chocolate mousse, raspberry gel, chocolate crumb [v, gf](#)

Banana cream pie, bay leaf custard, sweet butter pastry [v](#)

Caramelised choux bun, hazelnut praline buttercream, chocolate ganache [v](#)

Mini passionfruit pavlova, vanilla cream, viola flower [v, gf](#)

Key Lime pie, lime curd, Italian meringue, sweet biscuit crumble [v](#)

Rum & Coconut mousse, Malibu candied pineapple, toasted coconut, fresh mint [v](#)

Vanilla panna cotta, spring berries, strawberry gel, viola flower [gf](#)

Macaron selection [v, gf](#)





# BEVERAGE PACKAGES

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## Beverage Packages

### Package 1

#### Sparkling

NV Endless Blanc de Blanc – Central Victoria

#### White

Pasqua Pinot Grigio – Veneto, Italy

#### Red

Fantini Sangiovese – Abruzzo, Italy

#### Beer

Coopers Light

Carlton Draught

#### Non-Alcoholic

Orange Juice

Capi Sparkling Mineral Water

Soft Drinks

### Package 2

#### Sparkling

Solletico Prosecco – Murray Valley, South Australia

#### White/Rose – Select One

Totara Sauvignon Blanc – Marlborough, New Zealand

Kris Pinot Grigio – Veneto, Italy

Dr Loosen Riesling – Mosel, Germany

Monte Tondo Mito Soave – Veneto, Italy

Katnook Founders Block Chardonnay – Coonawarra, South Australia

Marquis de Pennautier Rose – Languedoc-Roussillon, France

#### Red – Select One

Mount Macleod Pinot Noir – Gippsland, Victoria

Poggio Anima Sangiovese – Tuscany, Italy

Umani Ronchi Montepulciano – Abruzzo, Italy

Petaluma White Label Cabernet Sauvignon – Coonawarra, South Australia

Glaetzer Wallace Shiraz Grenache – Barossa Valley, South Australia

#### Beer

Coopers Light

#### Select One

Asahi Mid Strength

Stone and Wood Green Coast Mid Strength

#### Select One

Brewmanity Social Beast Pale Ale Can

Carlton Draught

#### Non-Alcoholic

Orange Juice

Capi Sparkling Mineral Water

Soft Drinks

### Package 3

#### Sparkling – Select One

NV Il Fiore Prosecco DOC – Veneto, Italy

NV Croser by Petaluma – Adelaide Hills, South Australia

#### White/Rose – Select Two

Bannockburn Sauvignon Blanc – Bellarine Peninsula, Victoria

Pikes Luccio Pinot Grigio – Clare Valley, South Australia

Monte Tondo Soave Classico – Veneto, Italy

Leeuwin Estate Art Series Riesling – Margaret River, Western Australia

In Dreams Chardonnay – Yarra Valley, Victoria

Domenica Rose – Beechworth, Victoria

#### Red – Select Two

Moorooduc Devil Bend Creek Pinot Noir – Mornington Peninsula, Victoria

Chateau Mont-Redon Côtes du Rhône – Rhône Valley, France

Toscolo Chianti – Tuscany, Italy

Mountadam Eden Valley Cabernet Sauvignon – Eden Valley, South Australia

Katnook Founders Block Shiraz – Coonawarra, South Australia

#### Beer

##### Select One

Peroni 0%

Coopers Light

##### Select One

Asahi Mid Strength

Peroni Nastro Azzurro  
Mid Strength

##### Select Two

Asahi

Corona

Peroni Nastro Azzurro

Better Beer Ginger Beer Can

#### Non-Alcoholic

Orange Juice

Capi Sparkling Mineral Water

Soft Drinks

### Package 4

#### Sparkling – Select One

Baumard Crémant de Loire Carte Turquoise – Loire Valley, France

Arras Blanc de Blanc NV – Pipers River, Tasmania

#### White/Rose – Select Two

Shaw & Smith Sauvignon Blanc – Adelaide Hills, South Australia

Wittmann 100 Hügel Riesling – Rheinhessen, Germany

Bortoluzzi Pinot Grigio – Friuli Venezia Giulia, Italy

Domaine Schlumberger Les Princes Abbes Pinot Blanc – Alsace, France

Pieropan Soave – Veneto, Italy

Oakridge Estate Chardonnay – Yarra Valley, Victoria

Coeur Clementine Rose – Provence, France

#### Red – Select Two

Stonier Pinot Noir – Mornington Peninsula, Victoria

Stella Barbera d’Asti – Piedmont, Italy

Farnetella Chianti Colli Senesi – Tuscany, Italy

La Ragnaie Il Troncone Sangiovese Toscana – Tuscany, Italy

Alain Jaume Côtes du Rhône Grand Veneur – Rhône Valley, France

Majella Cabernet Sauvignon – Coonawarra, South Australia

Yangarra Shiraz – McLaren Vale, South Australia

Craggy Range Appellation Syrah – Hawkes Bay, New Zealand

#### Beer

##### Select One

Peroni 0%

Coopers Light

##### Select One

Asahi Mid Strength

Peroni Nastro Azzurro  
Mid Strength

##### Select Two

Asahi

Corona Extra

Peroni Nastro Azzurro

Better Beer Ginger Beer Can

#### Non-Alcoholic

Orange Juice

Capi Sparkling Mineral Water

Soft Drinks



## Cocktails

### Americano

Sweet vermouth, Campari, blood orange juice

### Aperol Spritz

Aperol, Prosecco, soda water, orange wheel

### Dark & Stormy

Dark rum, ginger beer, bitters, fresh lime

### Espresso Martini

Vodka, Kahlua, espresso coffee

### French Martini

Vanilla vodka, Chambord, pineapple juice

### Lychee Martini

Vodka, dry vermouth, lychee liquor, lemon juice, rose syrup

### Negroni

Gin, Campari, sweet vermouth, orange peel

### Gin & Juice

Gin, elderflower cordial, cloudy apple juice

### Champagne Cocktail

Sparkling wine, bitters, sugar cube

### Cognac French 75

Sparkling wine, cognac, lemon juice

\$16 per cocktail



## Beverages on Consumption

<b>Sparkling</b>			
NV Endless Blanc de Blanc - Central Victoria	42	Marquis de Pennautier Rose - Languedoc-Roussillon, France	55
Arras Blanc de Blanc NV - Pipers River, Tasmania	96	Domenica Rose - Beechworth, Victoria	75
Solletico Prosecco - Murray Valley, South Australia	48	Coeur Clementine Rose - Provence, France	85
NV Il Fiore Prosecco DOC - Veneto, Italy	74		
NV Croser by Petaluma - Adelaide Hills, South Australia	80	<b>Red</b>	
Baumard Crémant de Loire Carte Turquoise - Loire Valley, France	98	Mount Macleod Pinot Noir - Gippsland, Victoria	60
		Moorooduc Devil Bend Creek Pinot Noir - Mornington Peninsula, Victoria	70
<b>White</b>		Stonier Pinot Noir - Mornington Peninsula, Victoria	78
Totara Sauvignon Blanc - Marlborough, New Zealand	48	Fantini Sangiovese - Abruzzo, Italy	46
Bannockburn Sauvignon Blanc - Bellarine Peninsula, Victoria	68	Poggio Anima Sangiovese - Tuscany, Italy	56
Shaw & Smith Sauvignon Blanc - Adelaide Hills, South Australia	84	La Ragnaie Il Troncone Sangiovese Toscana - Tuscany, Italy	88
Pasqua Pinot Grigio - Veneto, Italy	42	Umani Ronchi Montepulciano - Abruzzo, Italy	58
Kris Pinot Grigio - Veneto, Italy	58	Toscolo Chianti - Tuscany, Italy	64
Pikes Luccio Pinot Grigio - Clare Valley, South Australia	60	Farnetella Chianti Colli Senesi - Tuscany, Italy	88
Bortoluzzi Pinot Grigio - Friuli Venezia Giulia, Italy	84	Chateau Mont-Redon Côtes du Rhône - Rhône Valley, France	76
Dr Loosen Riesling - Mosel, Germany	58	Alain Jaume Côtes du Rhône Grand Veneur - Rhône Valley, France	80
Leeuwin Estate Art Series Riesling - Margaret River, Western Australia	69	Stella Barbera d'Asti - Piedmont, Italy	86
Wittmann 100 Hügel Riesling - Rheinhessen, Germany	78	Petaluma White Label Cabernet Sauvignon - Coonawarra, South Australia	56
Monte Tondo Mito Soave - Veneto, Italy	52	Mountadam Eden Valley Cabernet Sauvignon - Eden Valley, South Australia	62
Monte Tondo Soave Classico - Veneto, Italy	62	Majella Cabernet Sauvignon - Coonawarra, South Australia	80
Pieropan Soave - Veneto, Italy	90	Katnook Founders Block Shiraz - Coonawarra, South Australia	56
Domaine Schlumberger Les Princes Abbes Pinot Blanc - Alsace, France	84	Yangarra Shiraz - McLaren Vale, South Australia	82
Katnook Founders Block Chardonnay - Coonawarra, South Australia	52	Glaetzer Wallace Shiraz Grenache - Barossa Valley, South Australia	58
In Dreams Chardonnay - Yarra Valley, Victoria	60	Craggy Range Appellation Syrah - Hawkes Bay, New Zealand	86
Oakridge Estate Chardonnay - Yarra Valley, Victoria	78		



## Beverages on Consumption Continued

### Beer

Peroni 0%	9
Coopers Light	9
Asahi Mid Strength	10
Peroni Nastro Azzurro Mid Strength	10
Stone and Wood Green Coast Mid Strength	10
Carlton Draught	12
Asahi Super Dry	12
Corona Extra	12
Peroni Nastro Azzurro	12
Brewmanity Social Beast Pale Ale Can	12
Better Beer Ginger Beer Can	12

### Non-Alcoholic

Coke, Diet Coke, Lift, Lemonade 1.25lt	13
Capi Sparkling Mineral Water 750ml	11
Orange Juice 1lt	16



**Zinc at Federation Square**  
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