

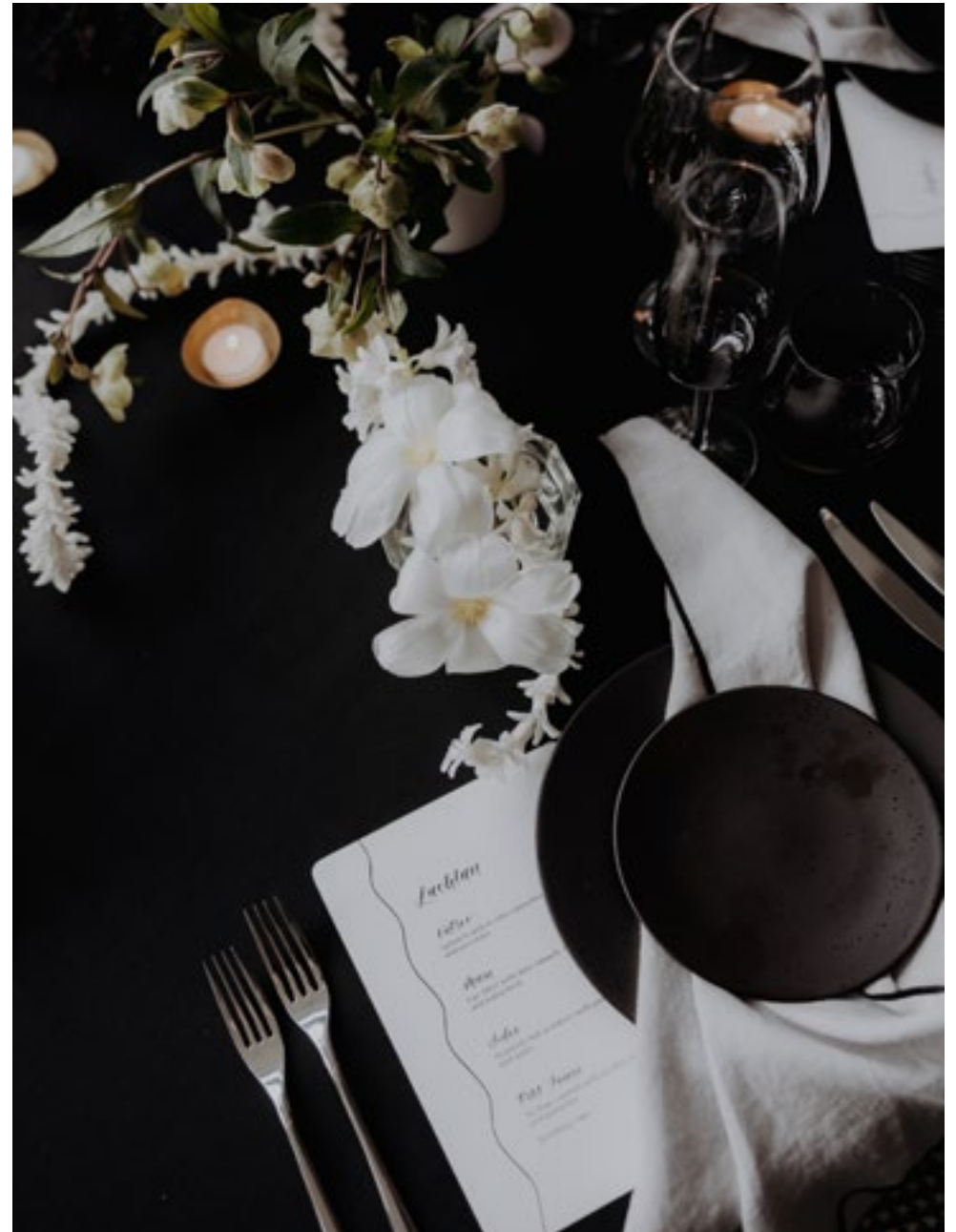
AIENLI

ZINC
FED 50

Corporate

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BREAKFAST

ZINC
FED 50

Autumn / Winter 24



Sweet

- Honey granola, vanilla yoghurt, berry compote [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 pasty selection [v](#)

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

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

Pumpkin & feta tart, herb mayonnaise, crisp greens [v](#)

Banana bread, maple butter frosting [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 | - Thyme roasted mushrooms |
| - Smoked bacon | - Pork chipolata |
| - Chorizo baked beans | - Smashed avocado |
| - Prosciutto | |



CONFERENCE

zinc
FED SQ

Autumn / Winter 24

Conference – Morning & Afternoon Tea

Please select two items from morning tea and one from afternoon tea

Morning Tea

- 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 v
- Fresh baked scones, vanilla Chantilly, strawberry preserve v
- Danish pastry selection v
- Golden syrup granola bar, sunflower seeds & honey v, df

Afternoon tea

- 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



v = vegetarian gf = gluten free df = dairy free vg = vegan



Lunch

Assorted bread rolls & 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](#)

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 [vg, gf](#)

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](#)

COCKTAIL

ZINC
FED 50

Autumn / Winter 24



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](#)

Free range chicken & bacon Caesar slider, crisp lettuce, milk bun

Pork rillette crostini, piccalilli, baby chives

Free range chicken parfait, toasted sourdough, fruit chutney

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 har gao, chilli soy & toasted sesame seeds

Barramundi spring roll, miso mayo, baby coriander

Spiced chicken bao bun, togarashi, kimchi mayonnaise

Peking duck pancakes, hoisin, cucumber, spring onion

Pork & ginger dumpling, chilli soy dressing, chives

Slow braised beef pie, chimichurri, crisp greens

Panko crumbed lamb, garlic aioli, pickled cucumber

Pork & fennel sausage roll, apple sauce, crisp greens

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

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

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

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

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

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

Cocktail

Substantial

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 greens, sesame & crisp noodles

Slow roast lamb vindaloo, saffron rice, yoghurt

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

Late night snack

Cheeseburger slider, gherkins, awesome sauce

Croque Monsieur - ham, cheese & wholegrain mustard toasties

Wagyu beef lasagna pie, bechamel, baby cress

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

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

Glazed pork belly bao, pickled cucumber, hoisin, sriracha mayonnaise

Sweet

Golden gaytime cheesecake, malt biscuit crumb, toffee sauce

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](#)

Vanilla panna cotta, winter 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



DINING

ZINC
FED SQ

Autumn / Winter 24



Bread

Baker Bleu sourdough, Meander Valley cultured salted butter

Entree

Pan fried scallops, baby leek, potato, apple, grain mustard, herb oil

Red coral trout sashimi, light soy, Laoganma chilli oil, mint, pineapple, coconut yoghurt [gf](#)

Confit salmon, tomato consommé, fennel salad, sea succulents [gf, df](#)

Mozzarella Stracciatella, confit tomato sauce vierge, grilled greens, crispbreads [v](#)

Pan fried gnocchi, roasted pumpkin, pumpkin seed, chive, apple cider vinegar [v](#)

Pan fried gnocchi, slow braised beef, salsa verde, Parmigiana Reggiano

Ricotta & goats cheese ravioli, roasted tomato, radish, toasted hazelnut [v](#)

Chicken, leek & truffle terrine, Champagne vinaigrette, pickled vegetables [gf, df](#)

Slow cooked pork belly, shiso leaf salad, succulents, apple & finger lime dressing [gf, df](#)

Glazed duck breast, hoisin, salted plum, scorched cucumber, spring onion, chive oil

Slow roasted lamb, black garlic, pea, currant & feta salsa [gf](#)

Zinc Signature Entree

Citrus cured kingfish, Riesling jelly, apple & cucumber, lime mayonnaise [gf, df](#)

San Danielle prosciutto, roasted peppers, yoghurt, spiced paprika oil, herb crumb [gf](#)

v = vegetarian gf = gluten free df = dairy free vg = vegan

Main Course

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](#)

Free-range chicken breast, truffle mushroom, parsnip puree, baby carrots, cavolo nero, chicken jus [gf](#)

Cape Grim beef sirloin, braised beef marrow pastry, potato gratin, confit shallot, red wine jus

Roast lamb loin, boulangère potato, baby cos, cauliflower, dill yoghurt [gf](#)

Braised beef shortrib, brown butter polenta, salsa verde, confit carrot, cavolo nero, red wine jus [gf](#)

Spiced eggplant, chilli & capsicum, grilled greens, toasted seeds [vg, gf](#)

Shiro Miso sweet potato, cauliflower, quinoa, carrot, root vegetable crisps [vg, gf](#)

Zinc Signature Main Course

Free-range chicken breast, charred baby corn & leek, saffron dressing, jus gras [gf, df](#)

Grilled beef eye fillet, Paris mash, bois boudran sauce, steamed greens, red wine jus [gf](#)

Roasted barramundi, ratatouille, St John green sauce, soft herb salad [gf, df](#)

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](#)

Plated Dessert

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

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

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

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

Sticky toffee pudding, vanilla ice cream, butterscotch sauce, Biscoff crumb [v](#)

Basque cheesecake, treacle poached pear, brandy soaked currants [v, gf](#)

Ginger beer pudding, custard, fior di latte ice cream, orange shortbread crumb [v](#)

Zinc Signature Dessert

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

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

Macaron selection [v, gf](#)



v = vegetarian gf = gluten free df = dairy free vg = vegan

BEVERAIGE PACKAGES

Beverage Packages

Package 1

Sparkling

NV Endless Blanc de Blanc – Central Victoria

White

Pasqua Pinot Grigio – Veneto, Italy

Red – Select One

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

The Bird Pinot Noir – Mornington Peninsula, Victoria

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

Toscato 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 Ragnaia 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

Peroni Nastro Azzurro

Better Beer Ginger Beer Can

Non-Alcoholic

Orange Juice

Capi Sparkling Mineral Water

Soft Drinks



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

Sparkling			
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 ii Fiore Prosecco DOC - Veneto, Italy	74		
NV Croser by Petaluma - Adelaide Hills, South Australia	80	Red	
Baumard Cremant de Loire Carte Turquoise - Loire Valley, France	98	Mount Macleod Pinot Noir - Gippsland, Victoria	60
Taittinger Brut Réserve Champagne NV - Champagne, France	185	The Bird Pinot Noir - Mornington Peninsula, Victoria	72
		Stonier Pinot Noir - Mornington Peninsula, Victoria	78
		Fantini Sangiovese - Abruzzo, Italy	46
White		Poggio Anima Sangiovese - Tuscany, Italy	56
Totara Sauvignon Blanc - Marlborough, New Zealand	48	La Ragnaie Il Troncone Sangiovese Toscana - Tuscany, Italy	88
Bannockburn Sauvignon Blanc - Bellarine	68	Umani Ronchi Montepulciano - Abruzzo, Italy	58
Peninsula, Victoria Shaw & Smith Sauvignon Blanc - Adelaide Hills, South Australia	84	Toscolo Chianti - Tuscany, Italy	64
Pasqua Pinot Grigio - Veneto, Italy	42	Farnetella Chianti Colli Senesi - Tuscany, Italy	88
Kris Pinot Grigio - Veneto, Italy	58	Chateau Mont-Redon Côtes du Rhône - Rhône Valley, France	76
Pikes Luccio Pinot Grigio - Clare Valley, South Australia	60	Alain Jaume Côtes du Rhône Grand Veneur - Rhône Valley, France	80
Bortoluzzi Pinot Grigio - Friuli Venezia Giulia, Italy	84	Stella Barbera d'Asti - Piedmont, Italy	86
Dr Loosen Riesling - Mosel, Germany	58	Petaluma White Label Cabernet Sauvignon - Coonawarra, South Australia	56
Leeuwin Estate Art Series Riesling - Margaret River, Western Australia	69	Mountadam Eden Valley Cabernet Sauvignon - Eden Valley, South Australia	62
Wittmann 100 Hügel Riesling - Rheinhessen, Germany	78	Majella Cabernet Sauvignon - Coonawarra, South Australia	80
Monte Tondo Mito Soave - Veneto, Italy	52	Katnook Founders Block Shiraz - Coonawarra, South Australia	56
Monte Tondo Soave Classico - Veneto, Italy	62	Yangarra Shiraz - McLaren Vale, South Australia	82
Pieropan Soave - Veneto, Italy	90	Glaetzer Wallace Shiraz Grenache - Barossa Valley, South Australia	58
Domaine Schlumberger Les Princes Abbes Pinot Blanc - Alsace, France	84	Craggy Range Appellation Syrah - Hawkes Bay, New Zealand	86
Katnook Founders Block Chardonnay - Coonawarra, South Australia	52		
In Dreams Chardonnay - Yarra Valley, Victoria	60		
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
The Hills Apple Cider Can	12

Non-Alcoholic

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



Zinc at Federation Square
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Melbourne VIC 3000 Australia

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