

ZINC
FED 50

WEDDING PACKAGE



A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy—creating happiness through good food, good wine, good friends—in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry wherever possible, and we never use cage-reared eggs. our philosophy also extends to the sourcing of specialty local dry goods such as nuts, grains, and vinegars, as well as local mineral water and a fair trade coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

menu key

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gluten friendly*) indicates no gluten has been intentionally added

(nut friendly*) indicates no nuts have been intentionally added

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

special requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

note

due to the seasonal nature of this menu, some items may not always be available.

while we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

canapés, entrée, alternating main, dessert, tea & coffee & chocolates & beverages
including beverage package for the duration of five hours

\$198

canapés

chef's selection of hot & cold canapés served with pre-dinner drinks

entrée

please select one item

from the sea

ZINC plate - flavours of the ocean

- * smoke roasted tasmanian salmon, lychee, herb & cucumber salad (gluten friendly)
- * seared yellow fin tuna, olive crust & fine caponata salsa (gluten friendly)
- * lime roasted king george whiting fillet, warm kipfler potato salad (gluten friendly)
- * house cured port lincoln kingfish gravlax, citrus & dill salsa (gluten friendly)

seared macquarie harbour ocean trout niçoise

roasted kipfler potato, green beans, herb roasted cherry tomatoes, soft boiled egg, olive tapenade, baby endive & caper salad (gluten friendly)

vodka & beetroot cured port lincoln kingfish

shaved fennel, citrus segments, salmon roe, roasted hazelnuts, herb shoots, saffron aioli & crunchy toasted brioche

soy lacquered tasmanian salmon

organic soba noodles, sweet pickled ginger, cucumber julienne, crisp shallots & toasted sesame seeds, soy & mirin dressing

from the farm

zinc antipasto

smoked chicken, orange pickled tongue, char grilled zucchini, pickled eggplant & roasted red & yellow peppers, warm marinated olives & gherkins, house made rosemary grissini

crisp roasted chicken breast

poached baby beetroot, orange segments, cured rhubarb slices, hazelnuts, aioli & watercress shoots (gluten friendly)

crisp roasted duck leg

szechuan pepper, spicy cucumber, pineapple & shallot salad, fragrant herbs, cinnamon & quince relish (gluten friendly)

wine braised veal & truffle lasagne

handmade spinach pasta sheets, roasted eggplant, truffled béchamel & rich tomato sauce

slow cooked beef rib

braised in sweet spiced soy stock & barbequed, kaffir lime foam, baby red radish & cress salad

rare roasted beef salad

lemongrass & chilli marinade, green papaya, bean shoots, mint, heirloom cherry tomatoes & green chilli nahm jim dressing (gluten friendly)

roasted lamb cutlet

lamb & burghul 'kibbeh', mint tabouleh, carrot & cardamom puree, fig & pomegranate sauce

from the field

leek tarte tatin

salad of endive, witlof, walnuts & chard sprouts & red wine vinegar caramel (v)

roasted butternut pumpkin & chard rotolo

house made pasta roulade, toasted pine nut & herb crumbs & lemon infused olive oil (v)

main

please select one or two items to be served alternately

from the sea

crisp skinned tasmanian salmon

colcannon potatoes, steamed green beans, lemon hollandaise, salmon roe & baby herbs (gluten friendly)

pan fried southern ocean blue eye

roasted kipfler potatoes, braised baby fennel & leeks, tomato & olive concasse, tarragon salsa verde (gluten friendly)

roasted wild barramundi fillet

crisp coconut rice cake, wilted asian greens, hot & sour salad, roasted cashews & mild yellow curry sauce (gluten friendly)

seared port lincoln kingfish fillet

wilted spinach, white bean puree, crisp potato roesti, tomato & eggplant fondue & red wine sauce (gluten friendly)

from the farm

zinc chicken ballotine

roasted pepper, zucchini & ciabatta stuffing, roasted garlic mash, crisp cauliflower beignets, garden peas & light chicken jus

honey roasted chicken breast

crisp almond crust, roasted eggplant & red peppers, cherry tomatoes, parsley, warm chick pea salad & cinnamon infused jus

moroccan spiced chicken breast

herbed israeli couscous, roasted zucchini batons, tagine sauce & medjool date chutney

orange roasted duck

baked semolina gnocchi, broccolini, toasted almond slivers & orange scented jus

roasted two-point rack of lamb

honey mustard glaze, tamarind braised shoulder in crisp filo pastry, soft white polenta, handpicked beans & thyme jus

rosemary braised lamb shanks

celeriac puree, baby carrots & turnips, confit garlic, reduced braising juices, orange & lemon pangrattato

walnut & lemon crusted veal rib eye

red & yellow peperonata, sautéed cavolo nero & crisp polenta chip

limestone coast beef, two ways

slow roasted eye of scotch, toasted fennel seed & chilli crust, wilted spinach, fennel & pernod puree. sweet braised & pressed beef, creamed potato & pickled daikon, red onion & cucumber salad (gluten friendly)

slow roasted beef scotch fillet

herb & horseradish crust, potato gratin, caramelised shallots, honey roasted baby carrots & rosemary jus

roasted scotch fillet

with broccolini, button mushroom, garlic & shallot ragout & pumpkin sweet potato mash (gluten friendly)

from the field

olive oil confit field mushrooms

braised french style lentils, potato & white bean puree, roasted zucchini, currants, beetroot & red wine reduction (v) (gluten friendly)

potato gnocchi

with wilted spinach & napoli sauce (v)

linguine pasta

with sautéed wild mushrooms, roasted red capsicum & silver beet tossed with napoli sauce (v)

penne pasta

with blister cherry tomatoes, kalamata olives, napoli sauce & fresh chopped parsley (v)

bread

freshly baked sourdough loaf, served warm, aged balsamic vinegar & yellingbo gold extra virgin olive oil

sides

please select one

additional selections per selection per person

\$5

served cold

radicchio, baby cos & endive salad

aged balsamic & yellingbo gold extra virgin olive oil dressing (v) (gluten friendly)

rocket & pear salad

candied walnuts, aged balsamic vinaigrette (v) (gluten friendly)

steamed green beans

toasted almonds, mustard & lemon dressing (v) (gluten friendly)

organic quinoa & shredded red cabbage coleslaw

charred sweet corn, avocado, coriander leaves, chilli & lime aioli (v) (gluten friendly)

served hot

roasted baby chat potatoes

rosemary & roasted whole garlic cloves, lemon aioli (v) (gluten friendly)

steamed broccolini

roasted garlic, olive oil & house fried shallots (v) (gluten friendly)

Kosher Menu



grilled field, swiss brown & oyster mushrooms

garlic, lemon & parsley vinaigrette (v) (gluten friendly)

honey roasted carrots & baby beets

toasted fennel seeds, currants, fresh coriander & tahini dressing (v) (gluten friendly)

dessert

please select one item

zinc tiramisu

mocha soaked sponge, whipped frangelico meringue, espresso gelato, chocolate & hazelnut crunch

vanilla panna cotta

chilli infused strawberry granita, cypriot mahalepi cubes, seasonal fresh berries, mint & crostoli twist

pistachio macaron

chocolate & triple sec mousse, mandarin granita, pistachio crumble, mandarin confit (gluten friendly)

warm pear, honey & saffron pudding

red wine syrup, spiced pear sorbet & crisp ginger tuile

caramelised apple tart tatin

flaky puff pastry, vanilla bean ice cream & baby lemon balm & salted caramel sauce

individual lemon tart

rhubarb sorbet, rhubarb syrup, candied lemon & almond praline

compressed pineapple salad

shredded papaya, toasted coconut sorbet, passionfruit, pearl tapioca & caramelised kaffir lime meringue (gluten friendly)

zinc chocolate trio

rich chocolate & grand marnier mousse, chocolate ganache tart & white chocolate ice cream truffle, rich chocolate sauce, orange, mint & strawberry compote

or

dessert buffet

\$10

price per person

a mouth-watering array of tarts, mini desserts, fresh fruit sorbets & sliced seasonal fruits. examples of items include:

Frozen kiwi lollipops with mint syrup

Frozen watermelon lollipops

Crème caramels

Pavlova filled with mango curd roll

Raspberry sorbet truffles coated with white chocolate

Mini jelly cups

Lemon curd tartlets topped with meringue

Chocolate mousse

Honeycomb

Coconut macaroons

Coconut & vanilla panna cotta with strawberry jelly, fresh berries & strawberry chilli granita

Individual fruit cups filled with the best seasonal fruit topped with passionfruit syrup

Bowls of fresh strawberries

to finish

inner circle organic fairtrade coffee & a selection of temple teas with chocolates

beverages

duration of up to five hours

sparkling

kedem (nys) white champagne

usa

white wine

altoona hills chardonnay

australia

red wine

altoona hills cabernet shiraz

australia

accompanied by

carlton draught & carlton light beer

orange juice

hepburn springs mineral water

soft drinks

spirits

smirnoff red vodka

gordons gin

bacardi rum

johnnie walker red label blended scotch whisky

meat & poultry

free-range chicken is our preference at EPICURE. we source the best local free range chicken which both supports local producers and means the chickens are **reared in the most humane way possible**, living as nature intended.

fish & seafood

yarra valley salmon specialises in producing farmed salmon grown using the pristine waters of the rubicon river one hour from melbourne. experts claim this salmon is the closest in appearance and flavour to a wild atlantic salmon due to the cleanliness of the water and the fact that the fish are constantly swimming against the flow of the river.

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 from the footscray market daily. australian fisheries are administered according to the principles of **ecologically sustainable development** (esd) and australia is a world leader in sustainable fisheries management both wild caught and aquaculture systems.

aquaculture refers to raising fish, and 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.

eggs

we choose not to use **cage reared eggs** in any part of our business, it is incredibly inhumane. they are caged for life without exercise while constantly drained of calcium to form egg shells, battery hens develop the severe osteoporosis from intensive confinement known as caged layer fatigue. calcium depleted, millions of hens become paralysed and die of hunger and thirst inches from their food and water.

olives

yellingbo is melbourne's closest olive oil producer, a family operated business from three bridges farm, a small family run estate. the award-winning **yellingbo gold extra virgin olive oil** is made using only traditional methods from the first cold pressing of handpicked olives.

mount zero olive grove, a family owned business, is one of the oldest olive groves in australia with a total of 6000 spanish manzanilla and gordal olive trees. mount zero olives is a located three hours west of melbourne, on the northern edge of the grampians national park. their success is due to an uncompromising commitment to sustainable organic/biodynamic agriculture.

beverages

daylesford and hepburn mineral springs co. hepburn springs is a resort town located in the middle of the largest concentration of mineral springs in victoria and is 48 km northeast of ballarat. the spring water comes to the surface under great pressure, forced through granite fissures collecting minerals on its way through.

the full **hepburn springs mineral water** product range is organic, their bottles are locally produced and beginning this year use wind energy for all their electricity.

at EPICURE we only use inner circle organic fairtrade coffee. fairtrade certification promotes healthier working conditions for all aspects of farming and production as a large proportion of the world's coffee is produced in underprivileged countries. buying direct from the growers at a higher price than standard ensures growers a guaranteed a minimum fair price for their coffee.