

Zinc.

Restaurant – Bar - Events

PORT DOUGLAS





Stylish & Sophisticated

Few destinations are more romantic or popular for events than tropical Port Douglas. Set amongst the magnificent surroundings of the Great Barrier Reef and the World Heritage Daintree Rainforest in Far North Queensland.

We will work closely with you to plan every detail of your evening, our dedicated teams in the kitchen and on the floor will ensure the quality of food, wine and service you receive on the day is second to none.

While Port Douglas offers the perfect location, Zinc offers an affordable, stylish venue for you and your guests to celebrate.

Zinc has dedicated areas for receptions or corporate event so that yours can be enjoyed without interruption from other restaurant patrons.



Privacy & Romance

Zinc's private dining room is available for up to 45 guests as well as a beautiful outdoor terrace adjoining this room, bringing the overall capacity to around 100.

The indoor room is fully air-conditioned, it has plantation doors that can be opened on to the terrace and also has a dance floor (space dependent on the number of guests dining).

Our bar can accommodate up to 50 guests pre event, for canapes & arrival drinks.

Zinc's overall capacity is around 170 seated (weather dependent) so for groups larger than 100 this would require sole use of the venue.

Whatever style or theme you are looking for, go no further as Zinc is the perfect location for your special day or corporate event.

Menu Options

Canapes

\$35 per person for 7 choices, (\$6p.p. per extra canape)

\$85 Set Menu,

Choose 3 Entrees, 3 mains & 2 Desserts

\$95 Set Menu,

Choose 4 Entrees, 4 Mains & 3 Desserts

*For groups over 50 an alternate drop menu is required,
Choose a two or three course option with 2 dishes for each course.*

2 Course alternate drop - \$65

3 Course alternate drop - \$80

Our Private Function space attracts a \$500 room hire fee

Sole Use of the entire Venue

High Season, minimum spend \$18000

Low Season, minimum spend \$10000



Canape Menu

ANGUS BEEF TATAKI GF with brunoised vegetables + ginger

PACIFIC OYSTERS GF served natural

MOJITO OYSTERS GF with lime, mint and vodka

CHARGRILLED CHORIZO GF with cornichon + pickled onion

PETITE BRUSCHETTA (V) with tomato, onion, basil, goats' cheese & balsamic

SMOKED DAINTREE BARRAMUNDI ARANCINI tomato jam and parmesan

TWICE COOKED PORK BELLY GF with honey and anise glaze + apple puree

LAMB CROQUETTES with hummus + mint

COCONUT CRUMBED TIGER PRAWNS with chili jam

TASMANIAN SALMON SAHIMI GFO with ginger + soy

HIRAMASA KINGFISH CEVICHE GF with cucumber, lime + coriander

OPEN CHICKEN DUMPLING with lemongrass and green onion

BLACK ANGUS MEATBALLS GF with tomato, roasted garlic and basil

FRIED HALOUMI (V) with salsa verde + roasted tomato

Entrée

TASMANIAN SALMON SASHIMI | GFO
yuzu ponzu, miso mayo, furikake

BEEF FILLET TARTARE | GFO
truffle, soy, pine nuts, lavosh

BLACK TIGER PRAWNS | GF
sake + soy marinated, wasabi mayo, Sesame

HOKKAIDO SCALLOPS | GF
kombu miso butter, yuzu pearls, soft herbs

HALOUMI CAPRESE | GF
fried haloumi, salsa verde, basil, roasted tomatoes, balsamic

STICKY PORK BELLY | GF
szechuan pepper, green onion, sprouts

TSUKUNE CHICKEN | GF
ground chicken, sesame, teriyaki, onion, bonito flakes

Main

POTATO GNOCCHI | V
pumpkin, prosciutto, sage, feta, pine nuts

BARRAMUNDI FILLET | GF
coconut curry, stir fried vegetables, chili, lime

MUSHROOM RISOTTO | GF VGO
golden oak oyster mushrooms, porcini, truffle, almonds, parmesan

SEAFOOD LINGUINE
tiger prawns, baby squid, mackerel, garlic, tomato, chili

TABLELANDS PORK LOIN STEAK | GF
teriyaki sauce, potato salad, seeded mustard

CAULIFLOWER STEAK | GF VG
roasted cauliflower hommus, chickpeas, gremolata, herbs

BUTCHERS CUT | GF
dijon, lilly pilly chutney, red wine jus, roasted onions, heirloom tomatoes

Dessert

CHOCOPALOOZA | GFO
milk chocolate brownie, dark chocolate cremieux, white chocolate crumb, raspberry gel

GET TARTY
cheesecake tart, compressed pineapple, yuzu + lime jelly, coconut gelato

AFFOGATO | GFO
vanilla bean ice cream, espresso + biscotti gfo

TRIO OF GELATO | GF VGO
raspberry, mango + blood orange gf vgo

Beverage Packages

Silver

BTW Range

Pinot Grigio & Shiraz

Great Northern

\$50pp for 2 hours, add \$20pp to include selected cocktails

Gold

Choice of 4

Stone & Wood Pacific Ale,
Zinc Lager

Isa Dora Prosecco
Shipjack Sauvignon
Blanc
Motley Cru Pinot Grigio
Hamlets Shiraz
Underground Pinot Noir

\$65pp for 2 hours, add \$20pp to include selected cocktails

Platinum

*Choice of 2 whites & 2 reds,
1 sparkling & 1 beer*

Stone & Wood Pacific Ale,
Zinc Lager, Corona

Isa Dora Prosecco
Vinden 'Alicante Bouschet'
"SPARKLING RED"
Sidewood Sauvignon Blanc
Voyager Estate
Chardonnay
Canal Grando Pinot Grigio
Ministry of the Clouds
Riesling
Pepper Tree Merlot
Two Hands 'Sexy Beast'
Cabernet Sauvignon
Coriole Shiraz
Sidewood Pinot Noir

\$90pp for 2 hours, add \$20pp to include selected cocktails