

Zinc.

Restaurant • Bar • Events

PORT DOUGLAS





Stylish & Sophisticated

Few destinations are as memorable for a wedding or special event as tropical Port Douglas, surrounded by the Great Barrier Reef and World Heritage-listed Daintree Rainforest.

At Zinc, our team will work closely with you to create a celebration that feels effortless and personal. From the planning through to the day itself, our kitchen and front-of-house teams are committed to exceptional food, wine and warm, professional service.

Located in the heart of Port Douglas, Zinc offers a stylish and relaxed setting for weddings, private celebrations and corporate events, with dedicated spaces allowing you and your guests to celebrate in comfort and privacy.



Privacy & Romance

Zinc's private dining room accommodates up to 40 guests and opens onto a beautiful adjoining outdoor terrace, creating a combined space for approximately 80 guests.

Fully air-conditioned, the private dining room features plantation doors opening onto the terrace and can also accommodate a dance floor, depending on your guest numbers and preferred layout.

Our bar can accommodate up to 40 guests for pre-event canapés and arrival drinks.

For larger celebrations, Zinc can accommodate approximately 150 seated guests, weather dependent. Events with more than 80 guests require exclusive use of the venue.

From intimate weddings and private celebrations to larger functions and corporate events, our team can help tailor the space to suit your occasion.



Menu Options

CANAPÉS

\$50 per person | 7 selections

Additional selections | \$7 per person

SET MENUS

\$85 pp | 2 entrées • 2 mains • 2 desserts

\$95 pp | 2 entrées • 3 mains • 2 desserts

\$105 pp | 3 entrées • 4 mains • 2 desserts

ALTERNATE DROP

For groups of more than 50 guests, an alternate-drop menu is required, with two dishes offered for each course.

2 courses | \$80 pp

3 courses | \$95 pp

PRIVATE FUNCTION SPACE

Room hire | \$500

High-season minimum spend | \$5,000

EXCLUSIVE VENUE USE

High season | \$18,000 minimum spend

Low season | \$10,000 minimum spend



Canapé Menu

- HERBED ARANCINI (V) with brie, parmesan, and dill mayo
- PACIFIC OYSTERS (GF/DF) served natural
- PETITE BRUSCHETTA (V) with confit cherry tomato, whipped ricotta and basil
- BARRAMUNDI THAI FISH CAKE (GF/DF)
- JAPANESE PORK BELLY (GF/DF) with shredded apple and celery
- LAMB CROQUETTES with labneh and chimichurri
- COCONUT CRUMBED TIGER PRAWNS (GF/DF) with pineapple and chilli jam
- CURED SALMON with cream cheese and chives on focaccia
- HIRAMASA KINGFISH CEVICHE (GF/DF) with leche de tigre and taro chips
- CHICKEN KARAAGE (GF/DF) with lemon mayo and sesame seeds
- BEEF TARTARE (DF) with truffle mayo, cornichon, shallots, and macadamia on focaccia
- FRIED HALOUMI (V) with salsa verde and roasted tomato
- PICKLED MELON AND CRISPY PANCETTA (GF/DF)
- MEXICAN BEEF (GF/DF) on a taro chip with pickled cabbage

Entrée

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

BEEF FILLET TARTARE | DF
focaccia, macadamia, truffle mayo,
cured egg yolk

KINGFISH CEVICHE | GF, DF
mango leche de tigre, corn, onion,
chilli, taro chips

LOCAL GRILLED PRAWNS | GF, DFO
orange and XO butter sauce, bacon dust,
house-made potato crisps

OYSTER MUSHROOM | VG, GF
cauliflower and almond puree,
chimichurri, pickled shallots

Main

LAMB PAPPARDELLE
lamb ragu, feta and parmesan cream

RISOTTO | V, GF
porcini + golden oak mushroom,
parmesan, micro herbs

PUTTANESCA | VG
linguini, olives, capers, cherry tomatoes,
napoli sauce

BARRAMUNDI FILLET | GF, DF
coconut curry, sauteed cabbage and
bean sprouts, mixed herb salad,
crispy shallots, sesame seeds

PRAWN LINGUINE | DFO
prawns, bisque, butter, cherry tomato,
garlic, sofrito, chilli, parsley

CAPE GRIM SIRLOIN 200G | GF, DFO
roasted potatoes, charred broccolini,
red wine jus

Dessert

BASQUE CHEESECAKE | GF
mango, passionfruit and kaffir lime coulis

SPICED APPLE SPONGE CAKE | VG
local Biscoff ice-cream, salted caramel,
toasted macadamia

AFFOGATO | GFO
vanilla bean ice cream, espresso, biscotti

Beverage Packages

Silver

Devils Creek Pinot Grigio
Rockcliffe 'Peaceful Bay' Shiraz
Zinc Crisp Lager

\$65 pp | 2 hours
Add selected cocktails
\$30 pp

Gold

Choice of 4

Stone & Wood Pacific Ale,
Zinc Crisp Lager
Astoria Prosecco
Babich Sauvignon Blanc
Motley Cru Pinot Grigio
Tscharke Shiraz
Babich Pinot Noir

\$75 pp | 2 hours
Add selected cocktails
\$30 pp

Platinum

Choice of 2 whites, 2 reds, 1 sparkling and 1 beer

Stone & Wood Pacific Ale,
Zinc Crisp Lager,
Corona
Small Victories Brut
Astoria Prosecco
Sidewood Sauvignon Blanc
Otro Vino Chardonnay
Montevento Pinot Grigio
Ministry of Clouds Riesling
Pepper Tree Merlot
Two Hands 'Sexy Beast'
Cabernet Sauvignon
Singlefile Shiraz
In Dreams Pinot Noir

\$100 pp | 2 hours
Add selected cocktails
\$30 pp