



CEN TRE PIE CE

at Melbourne Park

DINNER MENU

OUR FOOD PHILOSOPHY

At CENTREPIECE, our purpose is to make your event an occasion for the senses, where you can experience our city from the dining table, the conference room, and the networking hour.

In creating this menu, we wanted to celebrate Victoria and the local purveyors who contribute to the infamous culinary scene that Melbourne is renowned for. We have partnered with local farmers, fresh produce growers and small business owners to deliver you a taste of Victoria. Combined with specialties created onsite in our bakery, our menu reflects Melbourne's cosmopolitan culinary scene.

At CENTREPIECE, we place the highest importance on the seasonal and local sourcing of our kitchen ingredients. Our paddock to plate menu showcases ambitious dishes that remain classic in style and taste. Just like our great city.

The culinary team at CENTREPIECE will work with you to cater for any allergies or dietary requests. For us to accommodate your guests in the best way possible, please ensure dietary requirements are communicated to us at least seven business days before your event.


Sustainability

Sustainability is a defining part of CENTREPIECE at every level of our operation, and our menu is no exception. We prioritise local and onsite sourcing of our ingredients, creating a meaningful reduction in the food miles involved in our food and beverage offerings.

Sustainable supply is something that is considered in every menu item's inclusion, from the selection of seasonal produce to the use of the whole animal throughout the menu and ensuring our ingredients are traceable and as unprocessed as possible.

CENTREPIECE's bountiful menu forms part of our broader sustainability philosophy, including onsite rainwater harvesting for irrigation and organic treatment of our food waste. We are focused on eliminating single-use plastic and in this effort have introduced hydration stations throughout the venue for delegates to refill their reusable water bottles and have installed a water solution to bring filtered, chilled and sparkling water to your table sustainably.

CENTREPIECE has been awarded LEED Gold Certification (Leadership in Energy and Environment Design) for our commitment to sustainable design.





DINNER

Our dinner menus are a celebration of Victoria. Using the very best produce, let our team take you on a culinary journey of Victoria from Melbourne to Gippsland, the Yarra Valley and beyond.

The CENTREPIECE team know how important each detail is to the success of your event, which is why they have handpicked and carefully curated the following items, all of which are complimentary:

- Premium textured linen tablecloths & matching napkins, made in Melbourne
- Robert Gordon crockery, with coloured plates chosen to suit the main dish
- Premium Plumm glassware, made in Australia
- Still and sparkling Brita filtered water, served chilled
- Premium, handmade, matte black table numbers
- CENTREPIECE branded premium, black, vegan leather menu covers

Our three course menu includes:

- Freshly baked sourdough bread
- Your choice of one entrée, two mains (served alternating), one side plus one dessert
- CENTREPIECE'S exclusive blend of espresso coffee from renowned Melbourne coffee roaster, Industry Beans, traditional and herbal teas from Victorian organic tea company, Love Tea
- Handmade chocolates

MAINS

ELEVATE

Includes entrée, alternating main,
one side and dessert

Spiced Chicken

Shawarma spiced free range chicken, cucumber
and caper slaw, pickled beetroot, warm flatbread

Lemon Chicken

Lemon bare bird chicken, sun-baked oxalis yam,
baby shiso

Short Rib (gf)

Gippsland beef short rib, laal maas, kumara,
tempered organic yoghurt, cool herb salad

Kingfish

Buttermilk poached yellowtail kingfish,
whitebait, black beans, coriander glacé

Pork Shoulder

Crispy pork shoulder, mushroom tempura,
pineapple, sweet and sour sauce

Duck

Free range duck, free range chicken,
Jerusalem artichoke, French bean

Cauliflower (v)

Cauliflower steak, crisp tempeh, perilla leaves,
sugar chilli, white tomato, dukkha

MASTERPIECE

Includes entrée, alternating main,
one side and dessert

Barramundi (gf)

Infinity Blue barramundi, pigeon peas,
sun-baked skin, sea herbs, molasses

Salmon

Huon salmon, green lipped mussels, xo dressing,
Coldstream Hills tomatoes, Chinese donuts

Confit Chicken

Mt Zero confit free range chicken,
grains, tarragon, crisp skin

Sirloin (gf)

Grilled Victorian Angus beef sirloin, caramelised
onion, pickle kohlrabi, blistered tomato

Beef

91 day house aged Provenir free range beef,
dried chilli hot sauce, sunchoke, pickled carrot

Lamb

Victorian lamb rump, star anise scented
croquette, carrots done three ways

Pork Belly

High country pork belly, Victorian abalone,
compressed melon, burnt cauliflower, crisp kale

Note: Should you wish to choose an item from
each menu, the Masterpiece menu value will apply.

All dietary requirements can be accommodated,
please speak to your event planner to discuss further.



ENTRÉE

Carpaccio (v)

Truffle marshmallow, kohlrabi, roquette perilla emulsion

Flathead

Lakes Entrance crisp flathead, organic leaf, pumpkin, lemon dressing

Lamb

Za'atar crusted Bacchus Marsh lamb loin, hummus, pomegranate molasses

Salmon

Huon salmon, spring onion confit, organic lemon, fattoush

Chicken (gf)

Hazeldene free range chicken, house-baked fruit, grilled artichokes, wild roquette

Calamari

Lakes Entrance crispy baby calamari, betel leaf, finger lime, basil, aioli

Trout

Snowy Mountain rainbow trout, apple, fennel, Mt Zero quinoa

Terrine

Wild boar and black truffle terrine, piccalilli, forest berries, rye

Gnocchi (v) (gf)

Pan-fried potato gnocchi, squash purée, baby peppers, Meredith Persian feta, pangritata

Duck

House-smoked game duck, cassava, sunchoke mojo, pickles

Pasta (v)

Hand filled silken handkerchief pasta, porcini, tomato gelee

Steak

South Gippsland steak tartare, perilla leaf, nopales salsa, free range egg

SIDES

Roasted Vegetables (v)

Roasted root vegetables, carrot greens pesto, crisp skin

Chickpea (v)

Organic chickpea purée, roasted fennel, stone ground flour crisp

Beetroot (v)

Roasted beetroots, orange, oregano, fennel seeds

Mushroom (v)

Mushroom medley, pecorino, gremolata

Salad (v)

Young leaves, radish dressing

Potato (v)

Twice cooked potatoes, woody herbs, pickled mustard seeds

Pumpkin (v)

Glazed pumpkin, petitas, balsamic

Tomato (v)

Semi dried tomato, basil, sweet onion

DESSERT

DESSERT

Caramel

Murray River salted caramel macaron, chocolate mousse, coffee cream

Strawberry

Meringue, vanilla spheres, organic strawberries, wattle seed sorbet, strawberry gum jus

Crème Brûlée

Milk chocolate crème brûlée, chocolate soil

Tart

Chocolate orange tart, chocolate marquise, air-dried mandarin brittle, mandarin glacé

Raspberry

Dark chocolate dome, raspberry gel centre, marzipan, raspberry coulis

Cheese

A selection of Victoria's best cheeses, crisp breads, condiments

Orange

Orange vanilla cream, yuzu crèmeux, chocolate soil

Lemon

Baked lemon, Italian meringue, shortbread

Strawberry

Strawberries, mascarpone cream, almond dacquoise

Peanut Butter

Peanut butter parfait, salted maple caramel, pecans, chocolate

Bombe Alaska

Gianduja gelato, puffed chocolate rice crispies, gianduja Nutella fudge, Italian meringue, blackberry compote

CENTREPIECE SIGNATURE DESSERTS

Pie

Fresh lemon curd, toasted Italian meringue, macadamia crumble

Pavlova

Homemade pavlova, roasted coffee cream, milk chocolate

All dietary requirements can be accommodated, please speak to your event planner to discuss further.



TWO COURSE MENU

Our two course menu is ideal for events with a 3 hour or less seated duration or where an alternative menu such as a dessert station is selected for the third course. For events with a longer duration, the three course menu is recommended.

Elevate Main Course + Entrée or Dessert

Masterpiece Main Course + Entrée or Dessert

Our two course menu includes:

- Freshly baked sourdough
- Your choice of two mains (served alternating) and your choice of one side
- Your choice of one entrée or one dessert
- CENTREPIECE'S exclusive blend of espresso coffee from renowned Melbourne coffee roaster, Industry Beans, traditional and herbal teas from Victorian organic tea company, Love Tea



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UNDER THE MANAGEMENT OF
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