



CEN
TR=
PIE
CE
at Melbourne Park

LUNCH 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.





LUNCH

Our lunch menus are inspired by artisans and producers across Victoria and has been crafted to ensure the most discerning of guests are satisfied.

Business Lunch Classic	3
Business Lunch Premium	4
Lunch Boxes	5
Lunch Stations	6
Lunch at the Table	7
Lunch to Share	8
Refreshment Delight	9
Conference Packages	10

BUSINESS LUNCH CLASSIC

Our business lunch has been designed for your convenience and includes our chef's selection of sandwiches, harvest board, your choice of **one** salad and **one** sweet treat. This menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

Chef's selection of sandwiches

Using freshly baked sourdough and an assortment of baguettes, rolls, wraps, and Turkish bread, our chefs will select three protein and one vegetarian filling exclusively for your lunch.

Harvest Board (v)

Grilled broccolini, asparagus, courgette, Victorian mozzarella, piccalilli, Victorian olives, vine-ripened tomatoes, basil and chargrilled bread

SALADS

Choose **one** option

Green (gf) (v)

Crushed avocado, asparagus, cucumber, peas, roasted squash, feta and dukkha

Caesar (gf) (v)

Tomato, parmesan, shredded kale, romaine lettuce, free range egg, lime dressing

Tex Mex (v)

Black bean, avocado, local tomatoes, red onion, shredded cabbage, tortilla chips

Goodness (gf) (v) (vo)

Lentils, chickpeas, roasted sweet potatoes, beetroot, almond, kale

Mushroom (gf) (v) (vo)

Tofu, portobello mushroom, beetroot, edamame, cucumber, wild rice, miso dressing

Grains (v)

Freekah, quinoa, pumpkin seeds, sunflower seeds, onion, currants, pomegranate, yoghurt, rocket

Tomato (gf) (v)

Bocconcini, assorted vine ripe tomatoes, plum, green olive, olive oil, basil

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

SWEET TREATS

Choose **one** option

Fruit (v)

Seasonal fruit salad, Gippsland yoghurt

Raw

Snickers slice, nuts

Bread

Lemon banana bread

Protein

Melbourne City Rooftop Honey mascarpone protein balls

Cake (gf)

Carrot and orange flourless cake

Bar (vo)

House-made granola bar, mixed nuts and seeds

Cheesecake

Mini cheesecakes

Donuts

Mini caramel, jam and apple donuts

Spanish

Churros, warm chocolate sauce

Ice-Cream

House-made ice-cream and ice-cream sandwiches

Tart

Portuguese custard tart, blueberry compote

BUSINESS LUNCH PREMIUM

Our business lunch premium includes the business lunch classic package and additional substantial hot items. This menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

Choose your selection from the business lunch classic menu and then pick your hot item(s) from the below choices. Fees apply for additional hot item(s).

This menu includes:

- Chef's selection of sandwiches
- Harvest board
- Your choice of one or two hot substantial items
- One salad selection
- One sweet selection
- Drinks

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

PASTA

Linguine

Prawns, mussels, garlic, chilli, house-made Napoli sauce

Spaghetti

Cherry tomatoes, garlic, baby zucchini, chilli, pesto

Penne

Beef bolognese, béchamel, mozzarella

Gnocchi (gf)

Mushrooms, truffle cream, shaved truffle, pecorino

CURRY

Butter Chicken (gf)

Spiced chickpea, fried curry leaf

Side – Basmati rice, vegetable samosa, pappadum

Beef Rendang (gf)

Fried Chinese greens

Side – Steamed rice, roti bread, egg

Thai Green (gf) (vo)

Vegetables, apple eggplant, basil, chillies

Side – Steamed jasmine rice, vegetable spring rolls



LUNCH BOXES

Our interpretation of a traditional grab and go boxed lunch. Designed as an individually pre-packaged quick lunch option for your guests' convenience. Our menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water plus your choice of **one** box option.

GREEN BOX

Includes the following:

Roll

Handmade rice paper roll, avocado, shrimp

Salad

Kale, wild rice, arugula, za'atar, quinoa, baby spinach, tomato

Main

Lightly cold smoked salmon, broccoli, green sauce

Sweet

Chef's selection dessert

NACHO BOX (V)

Includes the following:

Wrap

Falafel, green peas, beetroot and vegan mayonnaise

Salad

Turmeric rice, roast capsicum, feta, cumin, currants, baby spinach, fresh coriander

Main

Corn chips, cheese, jalapeño, black beans, guacamole, sour cream, salsa

Sweet

Chef's selection dessert

SANDWICH BOX

Includes the following:

Quiche

Baby leek, Victorian feta, caramelised onion, asparagus, rocket

Salad

Avocado, lentils, chickpeas, sweet potatoes, cabbage, kale, ranch dressing

Main

Turkish bread melt with chicken schnitzel, ham and mozzarella, tomato and rocket

Sweet

Chef's selection dessert

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

**example image of bento box only.*



LUNCH STATIONS

Minimum of 50 pax.

Our lunch stations are a selection of classic favourites that are designed to fit into a bowl. Choose **two** options from your preferred station to be served at your event. All bowl options are served with a sweet indulgence that is hand selected by our culinary team. Our menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

POKE

Choose **two** proteins

Base

- Black rice
- White rice
- Brown rice
- Quinoa

Served with

Avocado, lentils, chickpeas, sweet potatoes, shredded cabbage, raw beets, shredded kale, green veggie dressing, edamame, carrots

Choose protein

- Grilled teriyaki chicken
- Grilled salmon
- Ceviche salmon
- Ceviche tuna
- Silken tofu and pickled mushroom

PASTA

Choose **two** options

Linguine

Prawns, mussels, garlic, chilli, house-made Napoli sauce

Spaghetti

Cherry tomatoes, garlic, baby zucchini, chilli, pesto

Penne

Beef bolognese, béchamel, mozzarella

Gnocchi (gf)

Mushrooms, truffle cream, shaved truffle, pecorino

Side

House-made bread and whipped butter
Garden salad

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

STIR-FRY

Choose **two** options

Noodles

Spiced chicken, perilla leaves, savoy cabbage, sweet potato noodle

Side – Shiitake mushroom and tofu sushi roll

Rice

Kimchi, free range egg, peas, corn, spring onion, sundried nori, grapeseed oil

Side – Korean steamed dumpling, pickles

Beef

Sweet and sour beef, Chinese broccoli, chilli, bean sprouts, white onion

Side – Steamed rice, prawn toast

Fried Rice

School prawns, pepper squid, tom yum sauce, free range fried egg, Asian greens

Side – Curry puff

Chicken

Free range chicken, basil, onion, nam prik, capsicum, Asian greens

Side – Steamed rice, prawn toast

CURRY

Choose **two** options

Butter Chicken (gf)

Spiced chickpea, fried curry leaf

Side – Basmati rice, vegetable samosa, pappadam

Beef Rendang (gf)

Fried Chinese greens

Side – Steamed rice, roti bread with egg

Thai Green (gf) (vo)

Vegetables, apple eggplant, basil, chillies

Side – Steamed jasmine rice, vegetable spring rolls

LUNCH AT THE TABLE

7

Our plated lunch can be served as a two or three course menu, with your choice of bread and **one** main course, and your selection of **one** entrée and/or dessert.

Butter

Artisan bread rolls, dukkha, olive oil, butter, balsamic vinegar

or

Dip

Focaccia, duo of dips, pickled vegetables, olives, olive oil

ENTRÉE

Cocktail

Crab, king prawn, elk leaf, sea salmon caviar, avocado, truffle salt

Duck (gf)

Free range Macedon duck, scallops, cassis reduction, blood orange wafer

Chicken

Free range chicken and leek pastrami, potato salad, pickled berries, apple, mustard vinaigrette

Ceviche (gf)

Kingfish, ocean trout, radish, coriander, horseradish aioli

Tataki

Seared Victorian beef, tomato, onion confit, celery

Niçoise

Local lamb, dukkha, charred cucumber, olives, kipfler potato

Broccoli (v)

Charred tender stem broccoli, sheep's cheese, quince terrine, hazelnuts

Galette (v)

Baked and raw local tomato, goat's cheese, tapenade, pumpkin seeds

MAIN

Fish (gf)

Melbourne aquatic farmed barramundi, heirloom carrots, celeriac, watercress foam

Beef (gf)

Gippsland farmed Wagyu beef blade, shiitake, red pepper and potato espuma, benne seed

Chicken (gf)

Alpine farmed organic chicken, herb butter, girolle mushroom

Salmon (gf)

Confit saltwater salmon, pickled daikon, fennel, rouille, avruga caviar

Pasta (v)

Silken handmade ravioli, wild mushrooms, tomato cream

Vegetables (v)

Mornington Peninsula smoked aubergine, buffalo mozzarella, broad beans, mint, pomegranate

Lamb (gf)

Victorian high-country lamb shoulder, za'atar eggplant tahini, salt bush

Spatchcock

Hazeldene farmed charcoal spatchcock, handpicked carrot, aromatic herbs, chilli nam jim

DESSERT

Fruit (v)

Organic peach and raspberries, mascarpone whip, hazelnut brittle, grenadine

Sphere (gf) (v)

White chocolate, meringue, berry sorbet

Mousse

Milk chocolate mousse, praline wafers, chocolate sponge, orange marmalade

Dairy (v)

Three Victorian cheese, red wine poached pears, grapes, homemade fruit jam, crackers

Cheesecake

Strawberry compote, watermelon jelly, baked raspberry meringue

Tart

Mont Blanc tartlet, chestnut cream, orange marmalade

Meringue

Lemon chantilly cream, white chocolate wafers, popping pearls

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

LUNCH TO SHARE

Our family-style menus are designed to share, encouraging conversation at the lunch table. Lunch to share can be enjoyed as a sit-down lunch, buffet or boardroom style.

Select **one** choice from our carefully curated themed menus Country Farmhouse, Southern Style or Australasian. Our menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

COUNTRY FARMHOUSE

Condiments

Seasonal vegetables homemade pickles, sauce & chutney

Bread

House-baked rolls, cultured butter

Salad

Quinoa, black bean, organic Victorian feta
Tomato, bocconcini, basil, Mount Zero olive oil

Main

Slow cooked lamb shoulder
Lemon and thyme roasted whole free range chicken

Side

Rosemary roasted potatoes
Honey roasted carrots

Dessert

Cookies and cream cake
Ferrero Rocher cake

SOUTHERN STYLE

Condiments

Seasonal vegetables homemade pickles, sauce & chutney

Bread

House-made corn and jalapeño

Salad

Black beans, rice, cabbage, coriander leaf, pico de gallo
Golden beetroot, roma tomato, baby watercress, walnuts, horseradish

Main

Smoked beef brisket, honey mustard
Southern fried free range chicken

Side

Spiced potatoes, crème fraîche
Grilled Mexican sweet corn

Dessert

Pecan tartlet
Hummingbird cake

AUSTRALASIAN

Condiments

Seasonal vegetables homemade pickles, sauce & chutney

Bread

Bao buns

Salad

Snow pea shoots, sugar snap peas, pickled bean shoots, toasted sesame soy dressing
Fresh papaya, chilli, snake beans, heirloom tomato, peanuts, dried prawns

Main

Sweet soy braised beef shin
Steamed Murray River cod

Side

Spring onion potato mash
Asian green baby corn, cauliflower, capsicum stir fry

Dessert

Green tea sponge cake
Mango pannacotta

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

REFRESHMENT DELIGHT

During well-deserved breaks, delight your guests with a hot beverage and delicious snack. Self-serve from our state-of-the-art bean to cup espresso machines, enjoy a truly Melbourne coffee experience.

This includes: Continuous service for four hours of Industry Beans espresso coffee, traditional and herbal teas from Victorian organic tea company, Love Tea, filtered still and sparkling water, and a choice of one cold or warm snack. This suits both morning and afternoon service. Fees apply for additional snack(s).

COLD

Galette (v)

Brioche pastry, handpicked local tomatoes, ricotta, basil

Bun

Anglesea salmon gravlax, fennel, dill mustard, house-baked bun

Chicken Sandwich

Chicken breast, creamed horseradish, house-made pickles

Egg Sandwich

Free range egg, house-made mayonnaise, chopped shallots, watercress

Clafoutis (v)

Made in-house with Yarra Valley plums

Tart

Semolina and Mildura farm raspberry tart, crème fraîche

Filo (v)

Hand rolled sweet filo cigars, vanilla sugar, Melbourne City Rooftop Honey glaze

Scones (v)

Nana's recipe of freshly baked scones, clotted cream, house-made strawberry preserve

Cookies

Red Hill farmed well-preserved blackcurrant friands, sweet labneh

Sweet Slice (gf) (ve)

Chocolate and cherry slice

Protein (gf) (ve)

Superfood protein coconut pops

WARM

Pastry

Mornington Peninsula smoked aubergine kataifi nest

Pie

Farmer's market mushroom, wagyu and tarragon pithivier

Corsican Pie (v)

House-baked open pie, courgette flowers, organic feta

Tart (v)

House-made pumpkin, leek, feta and caramelised onion

Savoury Slice (gf) (v)

Ballarat free range egg, handpicked greens

Croissant (v)

Vine ripe tomato and local cheddar cheese

Spring Roll

Cheeseburger, mustard, ketchup

Bun

BBQ pork bun, sweet and sour aioli

Empanada

House-boned beef, corn, tomato, coriander relish

French Toast (v)

Cinnamon spiced sourdough, light crème fraîche, poached fruits

CONFERENCES

At CENTREPIECE, we help you curate your masterpiece, and we have put together the below package to allow you to focus your attention elsewhere and deliver an amazing event for your guests. This includes:

FULL DAY CONFERENCE PACKAGE

Refreshment Delight – Morning

This includes continuous service for four hours of Industry Beans espresso coffee, traditional and herbal teas from Victorian organic tea company, Love Tea, filtered still and sparkling water.

With your choice of two snacks

Business Lunch Classic

Our business lunch has been designed for your convenience and includes our harvest board, sandwiches, your choice of one salad, your choice of one sweet treat. This menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

Refreshment Delight - Afternoon

This includes continuous service for four hours of Industry Beans espresso coffee, traditional and herbal teas from Victorian organic tea company, Love Tea, filtered still and sparkling water.

This suits both morning and afternoon service.

With your choice of two snacks

HALF DAY CONFERENCE PACKAGE

Refreshment Delight

Morning or Afternoon (please select one)

This includes continuous service for four hours of Industry Beans espresso coffee, traditional and herbal teas from Victorian organic tea company, Love Tea, filtered still and sparkling water.

With your choice of two snacks

Business Lunch Classic

Our business lunch has been designed for your convenience and includes our harvest board, sandwiches, your choice of one salad, your choice of one sweet treat. This menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

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



CENTREPIECE

at Melbourne Park

Address

Olympic Boulevard,
Melbourne VIC 3000

Email

sales@mopt.vic.gov.au

Tel

03 9286 1118

Web

centrepiecemelbourne.com

UNDER THE MANAGEMENT OF
MELBOURNE & OLYMPIC PARKS

ROD
LAVER
ARENA

JOHN CAIN
ARENA

AAMI Park

MCA
MARGARET
COURT ARENA

KA
ARENA