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2023 WINTER MENU

OUR FOOD PHILOSOPHY

CENTREPIECE brings people together in Melbourne's cultural epicentre, with food an essential part of the Victorian experience. Known for our fresh, local produce and sustainable approach, CENTREPIECE brings a taste of Victoria to your table, while you soak in panoramic city skyline views.

Winter is the perfect time to indulge in delicious foods that have been harvested mindfully. Every ingredient on our menu has been considered for flavour and sustainability, bringing together local purveyors and taste makers to showcase Melbourne's impressive culinary scene.

When you dine at CENTREPIECE, you'll be savouring our favourite seasonal vegetables, butcher's-choice meats, and freshly baked goods. Where possible, we create dishes from scratch in our kitchen, using ingredients from our on-site kitchen garden.


Sustainability

Sustainability is important to us at CENTREPIECE, so we've gone above and beyond to ensure this menu prioritises local ingredients and a Victorian-first approach.

As Melbourne's hub of collaboration and connection, we serve our fair share of meals. To do this ethically, we've poured over every detail of the supply chain to limit food miles and work with nature.

Our menu is full of traceable ingredients that are clean, both in terms of health and their impact on our planet. We limit our footprint by making the most of the whole animal in our menu, harvesting rainwater for irrigation, and treating our food waste organically.

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





WINTER MENU

In our cooking, we make the most of our seasonal local ingredients, animal products and natural resources so that we don't cost the Earth. And we want this menu to be enjoyed in the same way.

A meal is but a moment. Make the most of it.

Refreshment Delight

3

Entrées

6

Canapés

3

Dessert

8

Mains

4

Cocktails

10

REFRESHMENT DELIGHT

The below are additional items that can be selected for your event where a refreshment delight forms part of your package.

COLD REFRESHMENTS

Smoked salmon and cream cheese roll
 Winter vegetable quiche lorraine
 Pear and cinnamon amandine
 Sugar glazed mini donut (v)
 Finger crab and prawn sandwich
 Beetroot blinis, cream fraiche, chives (v)
 Chocolate and ginger teacake (v)
 Winter cherry, pistachio, marzipan cake (v)
 Panna cotta lamington, strawberry jam (v)

WARM REFRESHMENTS

Chorizo and blue cheese toast
 Soft egg, brioche toast, hollandaise (v)
 Spinach and ricotta parcel (v)
 Sticky date teacake (v)
 Finger crab and prawn sandwich

CANAPÉS

COLD ITEMS

Cheesy chicken and chipotle taquitos
 Caramelized onion, goat's cheese and thyme pizzetta (v)
 Smoked salmon and watercress finger sandwiches
 Curried crab and corn cocktail
 Prawn and coriander rice paper rolls, peanut salsa (lg) (df)

HOT ITEMS

Baked oyster - finger lime, champagne sauce
 Baguette bites - roast beef steak, truffle remoulade
 Hush puppies - ricotta and potato, pesto dips
 Marinated chicken skewers, gochujang chili dressing (lg)
 Spiced lamb and feta cigar, mint yoghurt, pomegranate pearl

MAINS

4

MASTERPIECE \$110.00 PP

Includes entrée, one side,
alternating main and dessert

Humpty Doo Barramundi Fillet (lg)
Cherry tomato, basil, salsa verde

Crispy Skin Huon Salmon (lg)
Confit shallots, thai herbs, tamarind dressing

Slow Roasted Chicken (lg)
Grilled green onion, pepper sauce

Dry Aged Duck (lg)
Roasted vegetables, mandarin and anise glaze

Slow Cooked Wagyu Beef Ribs (lg)
Potato puree, chimichurri dressing

Fire Roasted Globe Eggplant (lg) (vg)
Braised sugarloaf cabbage, miso glaze

We will endeavor to cater to all allergen requirements where possible. A list of guests with allergies and their specific requirements must be provided to your event planner 5 business days before your event.

Menu items described as low gluten (lg) contain no more than 0.02% gluten or 20mg of gluten per 100gm of food.



Crispy Skin Huon Salmon



1. FIRE ROASTED GLOBE EGGPLANT

Globe eggplant sourced from Bendigo, roasted in fire to enhance the rich savoury flavour.

2



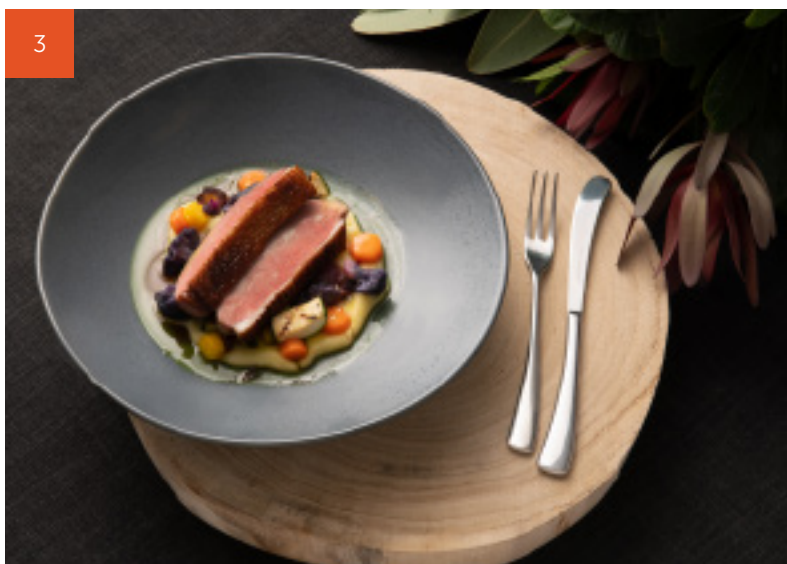
2. SLOW COOKED WAGYU BEEF RIBS

Buttery grass feed wagyu beef with umami flavour.

3

3. DRY AGED DUCK

Sourced from Great Ocean Ducks in Port Campbell, the dry-aging process tenderizes the meat while providing a rich flavour.



ENTRÉE

6

Add \$5.50 pp for alternating service

Port Phillip Bay Scallops (lg)

Salmon roe, green pea velouté

Poached Chicken Breast (lg)

Corn, black garlic, winter truffle

Mount Zero Lamb Loin (lg)

Smoked hummus, caramelised onion, parsley oil

Smoked Wagyu Beef Crudo (lg)

Burrata, basil, grapeseed dressing

Gippsland Goats Cheese Tortellini (v)

Charred zucchini, vegetable broth, pesto



Smoked Wagyu Beef Crudo



1. GIPPSLAND GOAT'S CHEESE TORTELLINI

Fresh handmade tortellini with creamy locally sourced goat's cheese sauce.

2. PORT PHILLIP BAY SCALLOPS

Port Phillip Bay scallops are known for their sweet and succulent taste, this time of year the scallops are best for eating.

3. POACHED CHICKEN BREAST

Sourced through Victorian alpine farmhouse we have slow-poached the chicken to keep it tender and moist.

2



3



DESSERT

8

Add \$5.50 pp for alternating service

Vanilla Snowballs (lg)

Vanilla parfait, rosella compote, winter flowers

Millionaire Tart

Salted caramel, wattle seed, crème fraîche

Chocolate Mousse (lg)

Violet and rosemary honeycomb crumble

Yarra Valley Dairy Cheesecake

Rooftop honey, hazelnut brittle

Red Hill Strawberry Dulce Leche

Strawberry cream compote



Red Hill Strawberry Dulce Leche



1. YARRA VALLEY DAIRY CHEESECAKE

The cheese was specially chosen for its creamy and sweet taste.

2



2. MILLIONAIRE TART

Showcasing richness and wealth to this sweet treat.

3

3. VANILLA SNOWBALLS

Snowballs are a perfect dessert to reflect the winter seasons, this rich and creamy flavour is like a mouth full of joy.



COCKTAILS

10

Aperol Spritz

\$16.00 ea.

Aperol, prosecco, soda, orange wheel

Pear Royale

\$18.00 ea.

Marionette cassis, pear shrub, prosecco

Prancing Horse

\$20.00 ea.

Grainshaker vodka, "Ferrari" blend, ginger syrup, lime juice, angostura bitters and soda

Melbourne Sour

\$20.00 ea.

Starward two-fold whiskey, Marionette cassis, pinot noir, lemon juice, simple syrup, Aquafaba

Naughty or Nice

\$18.00 ea.

Starward two-fold whiskey, pinot noir, chardonnay, cherry liquor and ginger beer

Apple Business


\$16.00 ea.

Husk Bam Bam rum, cloudy apple juice, lime juice and honey syrup

Classic Espresso Martini

\$16.00 ea.

Grainshaker corn vodka, Little Drippa double, simple syrup



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