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2023-24 SPRING/SUMMER MENU



# OUR FOOD PHILOSOPHY

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Our seasonal menu is designed to showcase Victoria at its very best, highlighting distinctive flavours that enhance the quality of our dishes.

Drawing inspiration from our incredible local farmers, growers and producers, our menu is designed to delight the senses while keeping a firm focus on sustainability and Victorian-first produce selection.

# BREAKFAST MENU

CENTREPIECE offers a selection of breakfast options to suit your guests and the style of your function. From continental or networking style breakfasts, through to a plated offering, your guests will start the day nourished and energised.

Can't find something that suits your needs? Please reach out to our planning team to tailor something to suit your event.

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# NETWORKING BREAKFAST

**\$45.50 PER PERSON**

Designed for networking, our breakfast includes locally roasted espresso coffee from Tierra by Lavazza, traditional and herbal teas from Victorian organic tea company, Love Tea, cold pressed juice, still and sparkling water plus four breakfast items served to a food station.

*Select four options from the below.*

## **Omelette (v)**

Wongarra farmed black truffle, free range eggs, asparagus, parmesan, chives, toast

## **Avocado toast (v)**

Rustica sourdough, stracciatella cheese, cherry tomatoes

## **Pickled mushroom (v)**

Hummus, mozzarella, dukkah, buttermilk crumpet

## **Open mini bagel**

Yarra Valley smoked salmon, beetroot, goat's cheese, fine herbs

## **Slider**

Pulled ham hock, pickled cabbage, hollandaise

## **Kale tart (v)**

Goat's cheese, artichoke, lemon thyme

## **Breakfast roll**

Crispy bacon, tasty cheese, tomato relish

## **Cheese jaffle**

Tomato, basil, cheesy béchamel

## **Bowl (vegan, lg)**

Kale, avocado, lentils, charred broccolini

## **French toast (v)**

Seasonal berries, mascarpone, pistachio

## **Chia pudding (vg) (lg)**

Mango pulp, toasted coconut, mixed berries

## **Granola (v) (vg)**

Fresh fruits, oats, coconut yoghurt

## **Apple tarte tatin (v)**

Maple glaze, vanilla cream

## **Cookie (v)**

Seasonal berries, amandine

## **Donut (v)**

Fresh from the Queen Victoria Market

**Served roaming**

**Add \$4.50 per person**





# NETWORKING BREAKFAST UPGRADES

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## Whole fruit (vg)

**\$3.00 per piece**

Seasonal whole fruit

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## Fruit station (vg)

**\$8.00 per person**

Seasonal sliced & whole fruits

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## Morning boost smoothie station

**\$12.00 per person**

Made fresh for you by the culinary team, flavours include banana & berries, mango tropical and chocolate. If you require specific dietaries to be accommodated, please liaise with your planner.

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## Barista carts

**\$375.00 per cart**

**+\$4.80 per cup**

Includes baristas

- Skim, soy, full cream, oat and almond milk options available.
- One barista cart for up to 8 hours is available at a rate of \$375.00 and coffee is charged on consumption at \$4.80 per cup. This hire fee includes a barista to service the coffee, milk and cups. If a coffee cart is required for longer than 8 hours, an additional \$60.00 per hour applies.
- Hire of two coffee carts includes 100 complimentary coffees.

*Barista service for coffee breaks is not available. It is always recommended that barista service is offered alongside self-serve 'bean to cup' espresso style machines.*





# BREAKFAST TABLE

**\$53.00 PER PERSON**

Served to the table, breakfast at CENTREPIECE includes our breakfast larder pre-set, locally roasted espresso coffee from Tierra by Lavazza, traditional and herbal teas from the Victorian organic tea company, Love Tea, cold pressed juice, still and sparkling water plus one plated selection.

## Breakfast larder

Warm croissant, artisan sourdough,  
served with Yarra Valley fruit jam, Rooftop  
Honey & Gippsland dairy vanilla yoghurt

## Plated (please select one)

### Kale & cheese omelette (v)

Zucchini, cherry tomatoes,  
parmesan, sourdough toast

### Egg & avocado bruschetta (v)

Scrambled eggs, avocado, tomato,  
fetta, multi grain toast

### Sausage & egg

Pork sausage, fried eggs, potato hash,  
cheese & chipotle aioli, toasted brioche

### Smoked salmon eggs benedict

Hollandaise, kale, organic sourdough

### Chilli scrambled eggs

Pumpkin, baby zucchini, butter croissant

## Green omelette (v)

Spinach, kale, zucchini, free range  
egg whites, honey sourdough

## Big breakfast

Chorizo, bacon, spinach, cherry tomatoes,  
free range eggs, parmesan, toast

## Open egg wrap

Fried egg, crispy bacon, spinach,  
cheese, teriyaki glaze

## Breakfast poke bowl (vg) (lg)

Quinoa, tofu, soft egg, avocado, spring onion

## Alternate drop

**Add \$5.50 per person**

# CONFERENCING & LUNCH

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

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# CONFERENCE PACKAGES

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At CENTREPIECE, we help you curate your masterpiece. We have created the following packages to allow you to focus your attention on delivering an amazing event for your guests.

## Full day conference package

**\$91.00 per person**

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### Break – morning

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

*With your choice of two snacks (page 17)*

### Business lunch classic

Our business lunch includes a harvest board, sandwiches, sweet treats, and your choice of one salad. Our menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

*With your choice of one salad (page 15)*

### Break – afternoon

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

*With your choice of two snacks (page 15)*

## Half day conference package

**\$74.00 per person**

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### Break – morning or afternoon

This includes continuous service for five hours of Tierra espresso, traditional and herbal teas from Victorian organic tea company Love Tea, filtered and sparkling water.

*With your choice of two snacks (page 17)*

### Business lunch classic

Our business lunch includes a harvest board, sandwiches, sweet treats, and your choice of one salad. Our menu includes a selection of Victorian non-alcoholic flavoured beverages, juices, still and sparkling water.

*With your choice of one salad (page 17)*







# BREAKS

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, and enjoy a truly Melbourne coffee experience.

## Caffeine fix

Enjoy our exclusive blend of Tierra coffee available all day with a range of traditional and herbal teas from Victorian organic tea company, Love Tea.

### Continuous service half day (up to 5 hours)

**\$8.80 per person**

with your choice of one snack

**\$14.00 per person**

### Continuous service full day (up to 8 hours)

**\$13.50 per person**

with your choice of one snack

**\$17.00 per person**

### Additional snacks

**\$7.00 per person**

### Additional two snacks

**\$11.50 per person**

## Cold snacks

Avocado & egg salad on sourdough toast (v)

Shrimp & cucumber slider, cocktail sauce

Mini poached chicken roll, parsley,  
house mayonnaise

Lemon coconut Basque cheesecake (v)

Carrot & walnut cake (v)

Open scones, clotted cream, house  
made strawberry preserve (v)

Coconut and date protein ball (vg) (lg)

Roast summer vegetables,  
spinach, on rye (vg)

## Warm snacks

Smoked salmon frittata, tartar sauce (lg)

Sweet pea & mint tartlet, spiced sour cream (v)

Wagyu & mushroom pie, tomato relish

Lamb & rosemary puff pastry, garlic dip

Spiced chicken empanada, coriander yoghurt

Greek donut, spiced honey, pistachio (v)









# BUSINESS LUNCH

**\$53.00 PER PERSON**

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

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## Harvest board

Grilled seasonal vegetables, cured cold cut meat & fish, Victorian burrata, piccalilli, Victorian olives, vine-ripened tomatoes, basil, chargrilled bread.

## Chef's selection of sandwiches

Freshly baked artisan sourdough and an assortment of baguettes, rolls and wraps. Our chefs will select three protein and one vegetarian filling exclusively for your lunch.

## Salad (please select one)

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Green leaf, sweet potato, figs, mascarpone (v) (lg)

Fresh beetroots, watercress, yoghurt (v) (lg)

Roasted pumpkin, caramelised onion, spinach, tahini (vg) (lg)

Teriyaki aubergine, confit garlic, pomegranate seeds (vg) (lg)

Curried cauliflower, rocket leaf, citrus yoghurt (v) (lg)

## Chef's selection of sweet treats

Our chefs will provide a selection of assorted mini pastries, cakes, macarons and slices to complete your lunch.





# BUSINESS LUNCH UPGRADES

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## The country farmhouse

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One hot dish

Add \$18.00 per person

Two hot dishes

Add \$24.00 per person

Saltbush lamb leg, oregano, zaatar (lg)

Whole roasted chicken,  
cauliflower, pomegranate (lg)

Smoked beef brisket, barbeque  
corn, mustard dressing (lg)

Steamed Infinity Blue barramundi,  
spring onion, chilli (lg)

Hand rolled gnocchi, heirloom  
tomato, basil, pecorino (v)

## Hawker style station

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One hot dish

Add \$30.00 per person

Two hot dishes

Add \$45.00 per person

Teriyaki chicken udon (lg) (df)

Spring onion, cabbage, pickled ginger

Sweet & sour beef stir-fry (lg) (df)

Chinese broccoli, chilli, bean sprouts

### Sides included

Curry puff (v)


Steamed dumplings

Kimchi egg fried rice (v) (lg) (df)









# LUNCH BOXES

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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.

## Classic box

**\$42.00 per person**

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Chicken & kale tortilla wrap

Roasted pumpkin & spinach salad (vg) (lg)

Asparagus, goat's cheese tart (v)

Seasonal fruit

Sweet snacks

## Hearty box

**\$44.00 per person**

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Beef reuben sandwich

Quinoa, apricot & rice salad (vg) (lg)

Potato, leek frittata (v)

Seasonal fruit

Sweet snacks

## Treat yourself box

**\$46.00 per person**

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Barbeque pork & crackling banh mi

Prawn & coleslaw salad

Avocado rice paper roll (vg) (lg)

Seasonal fruit

Sweet snacks

# COCKTAIL & NETWORKING

Our networking and cocktail menu is an inspired interpretation of hero ingredients from throughout Victoria, offering a selection of canapes, grazing tables and substantial items that will allow your guests to explore our State through flavours while they connect and celebrate.

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# POST-CONFERENCE NETWORKING

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Our post-conference cocktail menu offers an opportunity for delegates to network with a bespoke chef's selection of canapes and beverages served from our in-house bars.

30 minutes

**\$36.00 per person**

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Two chef's selection canapes

Venue selection beverages including one white wine, one red wine, one beer and soft drinks

One hour

**\$45.00 per person**

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Three chef's selection canapes

Venue selection beverages including one white wine, one red wine, one beer and soft drinks





# COCKTAIL MENU

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Our cocktail menu heroes ingredients from across Victoria in a style that is reminiscent of a true Melbourne dining experience.

One hour: Choose five canapés

**\$48.00 per person**

Two hours: Choose six canapés and 1 bowl item

**\$65.00 per person**

Three hours: Choose seven canapés and two bowl items

**\$77.00 per person**

Four hours: Choose six canapés, two bowl items plus one station

**\$88.00 per person**

Five hours: Choose eight canapés, two bowl items plus two stations

**\$120.00 per person**

Additional canapé

**Add \$7.00 per person**

Additional substantial

**Add \$11.50 per person**

Grazing station

**Priced per station**





# CANAPÉS

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## Cold canapés

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Crab salad & avocado  
bruschetta, citrus aioli (df)

Beetroot cured salmon, fennel  
crackers, beetroot slaw (df) (lg)

Chicken mousse, grape jam,  
brioche toast, truffle aioli

Brown butter torched scallop,  
cucumber, miso glaze

Thyme cracker, pumpkin, ricotta,  
spiced honey (df) (lg)

Prawn cocktail, pomelo, shallot,  
mango, prawn crackers (df)

Beef tataki, onion ponzu,  
tapioca crackers (df) (lg)

Pulled chicken green tea bao,  
sriracha mayo, curry leaves (df)

Wild mushroom gougères,  
crème fraîche, olive jam (v)

Hanoi hand rolls – avocado, supper green (v)

## Hot canapés

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Mini pulled lamb roll, sweet  
relish, hollandaise

Mini beef rib burger, mozzarella,  
pickles, chipotle mayonnaise

Chilli pork belly po boy, daikon,  
cucumber, cheese sauce

Wagyu beef, red wine, onion jam, ketchup

Cauliflower & manchego cheese  
tartlets, truffled aioli (v)

Scallop & ginger pot stickers,  
black vinegar, furikake (df)

Lemongrass & coconut chicken  
skewers, chilli nam jim (lg) (df)

Onion & spinach pakora, yoghurt, mint (v)

Prawn & bean curd toast, sweet & sour sauce

Peaking duck bao, hoisin, coriander

## Dessert canapés

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Pineapple colada, coconut white  
rum parfait, pineapple compote

Apple mousse, davidson plum jelly

Chocolate coconut bounty (vg)

Apricot melba

Vanilla crème, mango



# BOWL ITEMS

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## Cold substantial bowl items

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Victorian smoked Huon salmon,  
raspberries, apple slaw (lg, df)

Shitake mushroom, chives, chipotle  
mayonnaise san choy bow (vegan, lg)

Long Island poke bowl, rice salad,  
shrimp, aromatic herbs (lg, df)

Albacore tuna tartare, avocado,  
coriander, sesame, sea herbs (lg, df)

Nachos – corn chips, pico de gallo,  
guacamole, sour cream (v)

## Hot substantial bowl items

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Smoked beef brisket, sweet potato,  
melted cheese, honey mustard

Fish 'n' chips, lemon aioli

Lamb souva, radish & fennel slaw, chips

Pork belly buddha bowl, kimchi,  
nashi pear (lg) (df)

Flourless gnocchi, sage butter, salsa  
maro, sardinian olive (v) (lg)

# GRAZING STATIONS

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Choose from one or more of our exceptional grazing stations to add a unique moment to your event. Grazing station items can be tailored to meet your guest allergen requirements.

## Poke station

**Add \$44.00 per person**

Sashimi, ceviche, sushi rice, spinach, edamame bean, nori, vegetables, nigiri, wakame salad condiments

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## BBQ station

**Add \$36.00 per person**

Victorian lamb, beef brisket, pork ribs, whole free range chicken, onion, slaw, relish, pickles, lettuce, loaded potato, condiments

## Bun station

**Add \$32.00 per person**

Grilled free range chicken skewer, gyoza, san chow bow, dumplings, wasabi aioli mayonnaise, prawn crackers

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## Chip station

**Add \$28.00 per person**

Beer battered fish 'n' chips, Korean fried chicken 'n' chips, brisket burnt ends 'n' chips, tempura vegetables 'n' chips

## Sweet station

**Add \$30.00 per person**

Honeycomb, flavoured marshmallows, soils, éclairs, blueberry mascarpone white chocolate tarts, lemon meringue

## Victorian artisan cheese

**Add \$30.00 per person**

A selection of farmhouse cheeses, lightly spiced chutney, dried fruit, lavosh crackers

# PLATED MENU

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.

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# PLATED MENU

The plated menu includes:

- One side selection (served with mains)
- Rustica artisan sliced bread, olive oil, butter, balsamic vinegar
- Locally roasted espresso coffee from Tierra by Lavazza, traditional and herbal teas from Victorian organic tea company, Love Tea
- Handmade chocolates.

*Main course served alternating.*

Alternate drop entrée or dessert  
Add \$4.50 per person

**Elevate two course**

Entrée and main, or main and dessert  
**\$95.00 per person**

**Elevate three course**

Entrée, main and dessert  
**\$110.00 per person**

**Masterpiece two course**

Entrée and main, or main and dessert  
**\$102.00 per person**

**Masterpiece three course**

Entrée, main and dessert  
**\$118.00 per person**

**Additional side dish**

**Add \$7.00 per person**

**Additional pre-dinner canapés**

**Add \$15.00 per person**

Chef's selection canapés for up to 30 minutes







# ENTRÉE

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**Yarra Valley salmon (df, lg)**

Cured egg, fennel, vinaigrette

**Murray River cod ceviche (df, lg)**

Avocado, salted cucumber, white ponzu

**Burrata (v, lg, pp)**

Heirloom tomato, figs, apple balsamic

**Flinders Farm lamb loin (lg, pp)**

Hummus, goat's cheese, harissa dressing

**Victorian coastline diver scallop (lg)**

Blood orange, avocado aioli

**Free range Macedon duck (df, lg)**

Apple & fennel slaw, orange dressing

**Chicken & leek terrine (df, lg)**

Potato salad, mustard vinaigrette

**Seared Gippsland beef salad (df, lg)**

Mango, aromatic herbs



# MAINS

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## Main course – Elevate

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### Yarra Valley lamb (lg)

Sous vide lamb rump, potato, peas, saltbush

### Mount Dandenong farmed grilled chicken (lg)

Summer radish, green herbs, roasted carrots

### Farmed barramundi (df) (lg)

Lemon pepper, confit tomato,  
raisin & herb salsa

### Bendigo roasted green eggplant (vg) (lg)

Mustard potato, pomegranate  
pearls, coriander

## Main course – Masterpiece

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### Dry aged O'Connor beef striploin (lg)

Asparagus, sweet potato & onion

### Crispy pork & crackling (lg)

Snow peas, cabbage slaw, blackcurrants

### Slow cooked salmon (lg)

Crispy squid, daikon, tartare sauce

### Handmade ravioli (v)

Mushroom cream, parmesan, sage butter

### Dry aged duck

Duck breast, soubise, endive, sherry dressing

## Sides (served with mains)

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### Rosemary roasted potatoes (vg) (lg)

Honey roasted carrots, salt  
baked onion (v) (df) (lg)

Seasonal leaves, sweet corn, feta  
& buttermilk dressing (v) (lg)

Summer beans, pesto, almonds (vg) (lg)





## DESSERT

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**Lemon meringue pie**  
Poached orange, lime & basil

**Chocolate cherry tart**  
Whipped cream, lemon balm

**Pimms & cucumber parfait**  
Double cream, summer fruit

**Upgrade to shared dessert**  
**Add \$4.50 per person**  
Summer pavlova, tropical curd,  
berries fruit flan, mini cheesecakes

**Strawberry & rose parfait**  
Watermelon, native mountain pepper

**Ginger sponge cake**  
Elderflower, mint

**Yarra Valley yoghurt & coconut pudding**  
Mandarin, cacao powder



# BEVERAGES

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CAPI BLOOD ORANGE  
FRUIT SODA WITH REAL BLOOD ORANGE  
CLEARLY AUSTRALIAN - ALL NATURAL

CAPI



# BEVERAGE PACKAGES

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## Beverage package one

One sparkling wine, one white wine, one red wine, two beers, a selection of non-alcoholic beverages

One hour **\$30.50 per person**

Two hours **\$36.00 per person**

Three hours **\$43.00 per person**

Four hours **\$50.00 per person**

Five hours **\$57.00 per person**

Six hours **\$64.00 per person**

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## Beverage package two

One sparkling wine, two white wines, one rosé, two red wines, two beers, one cider, a selection of non-alcoholic beverages

One hour **\$36.00 per person**

Two hours **\$42.00 per person**

Three hours **\$51.00 per person**

Four hours **\$58.00 per person**

Five hours **\$63.50 per person**

Six hours **\$70.50 per person**

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## Beverage package three

One sparkling wine, two white wines, one rosé, two red wines, two beers, one cider, one fizzzer, a selection of non-alcoholic beverages

One hour **\$42.00 per person**

Two hours **\$51.50 per person**

Three hours **\$60.50 per person**

Four hours **\$69.50 per person**

Five hours **\$78.50 per person**

Six hours **\$85.50 per person**

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## Beverage package non-alcoholic

A selection of non-alcoholic beverages

One hour **\$14.50 per person**

Two hours **\$19.00 per person**

Three hours **\$24.00 per person**

Four hours **\$28.50 per person**

Five hours **\$33.50 per person**

Six hours **\$38.50 per person**

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# BEVERAGE STATIONS

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## Whiskey station

**\$21.50 per person**

A variety of whiskeys from around the world served in crystal cut glassware  
*one hour duration, minimum 100 guests*

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## Gin station

**Add \$32.00 per person**

A variety of gins, mixers and garnishes for you to create your own mix  
*one hour duration, minimum 100 guests*

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## Iced tea station

**Add \$30.00 per person**

That perfect refreshing drink on a hot summer's day. Help yourself to a variety of infused iced teas  
*two hour duration, 70 serves*

**Add vodka and a staff member to serve**

**Add \$10.00 per person**

# COCKTAILS

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## Green tea spritz

**\$16.00 each**

Sparkling wine, Love Tea green tea, lemon juice, honey syrup

## Daquiri no. 3

**\$17.00 each**

Husk Bam Bam rum, Vok cherry liqueur, fresh grapefruit juice, fresh lime juice, rich syrup

## Reggae rum punch

**\$18.00 each**

Husk Pure Cane rum, orange juice, pineapple juice, lime juice, strawberry syrup

## Whiskey tiki sour

**\$17.00 each**

Starward two-fold whiskey, fresh lemon juice, fresh pineapple juice, orgeat

## Oaks lily

**\$18.00 each**

Grainshaker vodka, Marionette orange curacao, cranberry juice, fresh lemon juice, simple syrup

## Peach margarita

**\$20.00 each**

Tequila, Marionette orange curacao, Marionette peach liqueur, lime juice, Crawley's agave syrup

## Cucumber gimlet

**\$17.00 each**

MGC gin, fresh lime juice, fresh cucumber juice, simple syrup

## Espresso martini

**\$17.00 each**

Grainshaker, coffee liqueur, espresso extract, simple syrup

## Mocktails

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### Strawberry sour

**\$10.00 each**

Strawberry and basil syrup, fresh lime juice, aqua fava

## Non-alcoholic cocktails

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### Faux-jito

**\$15.00 each**

Lyre's white cane, lime juice, mint, simple syrup, soda

### Summer colada

**\$16.00 each**

Lyre's white cane, fresh pineapple juice, lime juice, coconut syrup, passionfruit pulp

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UNDER THE MANAGEMENT OF MELBOURNE & OLYMPIC PARKS

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