



CEN
TR≡
PIE
CE

2023-24 SPRING/SUMMER MENU



OUR FOOD PHILOSOPHY

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.

Networking breakfast	6
Networking breakfast upgrades	8
Breakfast table	10





NETWORKING BREAKFAST

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



NETWORKING BREAKFAST UPGRADES

Whole fruit (vg)

Seasonal whole fruit

Fruit station (vg)

Seasonal sliced & whole fruits

Morning boost smoothie station

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.

Barista carts

Includes baristas

- Skim, soy, full cream, oat and almond milk options available.
- 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

CONFERRNCING & 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.

Conference packages	13
Breaks	15
Business lunch	17
Business lunch upgrades	19
Lunch boxes	21



CONFERENCE PACKAGES

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

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 17)

Half day conference package

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 15)



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)

Option: with your choice of one snack

Continuous service full day (up to 8 hours)

Option: choice of one snack

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

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.

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)

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

The country farmhouse

One hot dish

or

Two hot dishes

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

One hot dish

or

Two hot dishes

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

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

Chicken & kale tortilla wrap

Roasted pumpkin & spinach salad (vg) (lg)

Asparagus, goat's cheese tart (v)

Seasonal fruit

Sweet snacks

Hearty box

Beef reuben sandwich

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

Potato, leek frittata (v)

Seasonal fruit

Sweet snacks

Treat yourself box

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.

Post-conference networking	23
Cocktail menu	24
Canapés	26
Bowl items	27
Grazing stations	28



POST-CONFERENCE NETWORKING

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

Two chef's selection canapes

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

One hour

Three chef's selection canapes

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



COCKTAIL MENU

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

Two hours: Choose six canapés and 1 bowl item

Three hours: Choose seven canapés and two bowl items

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

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

Additional canapé

Additional substantial

Grazing station



CANAPÉS

Cold canapés

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, super greens (v)

Hot canapés

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 pie

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

Pineapple colada, coconut white
rum parfait, pineapple compote

Apple mousse, davidson plum jelly

Chocolate coconut bounty (vg)

Apricot melba

Vanilla crème, mango

BOWL ITEMS

Cold substantial bowl items

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

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

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

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

BBQ station

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

Bun station

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

Chip station

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

Sweet station

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

Victorian artisan cheese station

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.

Plated menu	31
Entrée	33
Mains	35
Dessert	36





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.

Option: Alternate drop entrée or dessert

Elevate two course

Entrée and main, or main and dessert

Elevate three course

Entrée, main and dessert

Masterpiece two course

Entrée and main, or main and dessert

Masterpiece three course

Entrée, main and dessert

Option: **Additional side dish**

Option: **Additional pre-dinner canapés**

Chef's selection canapes for up to 30 minutes



ENTRÉE

Yarra Valley salmon (df) (lg)

Cured egg, fennel, vinaigrette

Murray River cod ceviche (df) (lg)

Avocado, salted cucumber, white ponzu

Burrata (v) (lg)

Heirloom tomato, figs, apple balsamic

Flinders Farm lamb loin (lg)

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

Main course – Elevate

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

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)

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

Lemon meringue pie

Poached orange, lime & basil

Chocolate cherry tart

Whipped cream, lemon balm

Pimms & cucumber parfait

Double cream, summer fruit

Option: Upgrade to shared dessert

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

Beverage packages	39
Beverage stations	41
Cocktails	42



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

BEVERAGE PACKAGES

CLASSIC VICTORIA

Highlighting Victoria's celebrated wine and craft beer landscape, the Victoria package presents a trio of meticulously curated local wines that spotlight the excellence of various grape varieties proudly cultivated in our region. These exceptional wines are complemented by a range of craft offerings from St Andrews Beach Brewery (SABB), including beers, seltzers, ciders, and an assortment of soft beverages.

Wines

Bella Luna Prosecco
MWC Pinot Gris
Three Vinyards Shiraz

Beer and Cider, SABB

The Strapper Australian Lager
Home Track Apple Cider
Tidal Seltzer

Soft drinks

CAPi sparkling beverages
Cold pressed juices
Still and sparkling water

Options:

One hour
Two hours
Three hours
Four hours
Five hours
Six hours

Upgrade non-alcoholic beer & cocktails

Choose one

Heaps Normal Another Lager
Heaps Quiet XPA

Choose two

Naked Life Negroni Spritz
Naked Life Magarita
Naked Life Classic Gin & Tonic

Upgrade - Victoria Spirits Service

4 hours spirits package,
including all four spirits

Grainshaker Wheat Vodka
Starward Two-Fold Whiskey
Melbourne Gin Company Dry Gin
Husk Distillers Bam Bam Rum

BEVERAGE PACKAGES

VICTORIA'S FINEST

Victoria's Finest introduces a range of Victoria's celebrated wine labels, including Mitchelton, La La Land, Yering Station and Brown Brothers. These are complemented by a premium selection of local beers, ciders, seltzers, soft beverages and non-alcoholic options.

Sparkling Wine

Mitchelton NV Blanc de Blanc Cuvee

White Wine - choose two

Mitchelton Blackwood Park Riesling

La La Land Pinot Gris

Yering Station Elevations Chardonnay

Rosé

Mitchelton The Blend Rosé

Red Wine - choose two

Mitchelton Preece Cabernet Sauvignon

Yering Station Elevations Pinot Noir

Brown Brothers Origins Heathcote Shiraz

Beer and Cider, SABB

The Strapper Australian Lager

6 Furlongs Pale Ale

Home Track Apple Cider

Tidal Seltzer

Non-alcoholic beer & cocktails

Choose one

Heaps Normal Another Lager

Heaps Quiet XPA

Choose two

Naked Life Negroni Spritz

Naked Life Margarita

Naked Life Classic Gin & Tonic

Soft drinks

CAPi sparkling beverages

Calm & Stormy sparkling flavoured waters

Cold pressed juices

Still and sparkling water

Options:

One hour

Two hours

Three hours

Four hours

Five hours

Six hours



BEVERAGE STATIONS

Whiskey station

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

Gin station

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

Iced tea station

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

Option: Add vodka and a staff member to serve

COCKTAILS

Green tea spritz

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

Daquiri no. 3

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

Reggae rum punch

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

Whiskey tiki sour

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

Oaks lily

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

Peach margarita

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

Cucumber gimlet

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

Espresso martini

Grainshaker, coffee liqueur, espresso extract, simple syrup

Mocktails

Strawberry sour

Strawberry and basil syrup, fresh lime juice, aqua fava

Non-alcoholic cocktails

Faux-jito

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

Summer colada

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

CENTREPIECE

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

MCA
MARGARET
COURT ARENA

**JOHN
CAIN**
ARENA

AAMI
Park

CEN
TRE
PIE
CE

W
ARENA