



CENTREPIECE

2025 AUTUMN & WINTER MENU

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Acknowledgement

Melbourne Park acknowledges the Wurundjeri people of the Kulin Nation as Traditional Owners of the land on which it operates, and pays respect to their Elders, past and present.

While we aim to accommodate guests with food allergies or intolerances, all food made in our kitchen may be exposed to the following allergens; wheat, milk, soy, egg, crustacean, mollusc, lupins, peanuts, almonds, Brazil nuts, cashews, hazelnuts, macadamias, pistachios, walnuts, pinenuts, pecans, sesame and sulphites. Please let your planning team know of any allergies or other dietary requirements.

Chicken ballotine, lemon and tarragon stuffing, roast cauliflower purée, burnt Brussel sprouts, chicken jus

OUR FOOD PHILOSOPHY

At CENTREPIECE, we are dedicated to showcasing the very best of seasonal, ethical and sustainably-farmed Victorian produce, whilst delivering the highest quality experiences for our guests.



CRAFT, LOCAL, AUTHENTIC AND ARTISANAL

We actively engage with local farmers, growers and suppliers to source the highest quality seasonal produce from across Melbourne and Victoria.

LOW WASTE

Our chefs utilise as many parts from the plant or animal as possible, thoughtfully creating our menu to limit food waste.

PLANT FORWARD

Our menu emphasises plant-based foods, while still highlighting the best Victorian and Australian meat, sourced from the coasts of the Western District to rolling hills of Gippsland.

“My culinary philosophy centres around celebrating a hero ingredient in each dish while crafting supporting elements that embody elegance, precision, and contemporary techniques. I believe in showcasing the uniqueness of our world by incorporating ingredients sourced from local farms and regional producers. This approach not only highlights the essence of each ingredient but also reflects a deep appreciation for our local landscape and its diverse flavours. Through this philosophy, I aim to create dishes that are both innovative and a tribute to our local produce.”

Alex McIntosh



Victorian market fish crudo, macadamia, yuzu vinaigrette, radish, coriander oil

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.



Croissant, truffled
mushroom,
Victorian gruyère

Networking breakfast

\$47.50 per person

Includes Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water plus four breakfast items served as a grazing station.

Please select two sweet and two savory items

*Roaming option additional \$2.00 per person
Additional item \$8.50 per person*

Sweet

Grilled banana bread (V) (contains nuts)

Wattle seed cream

Chia seed pudding (VG) (GF)

Coconut yoghurt, bitter chocolate

Bircher muesli (V)

Blood orange, gold raisin

Organic yoghurt (V) (GF)

Homemade granola, Davidson plum

Homemade donut (V)

Strawberry gum jam

Savoury

Croissant, truffled mushroom (V)

Victorian gruyère

Handmade English muffin

Ballarat bacon, bush tomato chutney

Crumpet (V)

Whipped avocado, ancient seeds

Zucchini fritters (V) (GF)

Persian fetta, chilli jam

Chorizo coddled egg (GF)

Whipped potato, chive

Plated breakfast

\$55.50 per person

Includes a selection of freshly baked pastries, local sourdough, artisan jam and cultured Gippsland butter served to the centre of your table. This is followed by one plated breakfast dish accompanied by Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water.

Please select one breakfast dish

Alternating dishes, add \$5.50 per person

Breakfast dishes

Free range scrambled eggs

Potato rosti, chipolata, warrigal greens, artisan sourdough

Hot smoked Huon salmon

Scrambled eggs, kale, truffled hollandaise, English muffin

Yarra Valley mushrooms (VG)

Crisp tofu, smoked soy, sourdough, lemon oil

Brioche French toast (V)

Ricotta, poached rhubarb, lemon myrtle

Overnight oats (V) (contains nuts)

Caramelised walnuts, banana, Davidson plum, cinnamon

Breakfast enhancements

Served as a grazing station for a minimum of 50 people.

Waffle cone breakfast (contains nuts) \$22 per person

Organic yoghurts, berries, stewed fruits, granolas, mueslis

Bagel bar \$28.50 per person

Assortment of bagels, cream cheese, jams, smoked salmon, condiments

Toasties and jaffles \$30 per person

Salt kitchen ham, artisan pastrami, Victorian cheeses, Vegemite, avocado

CONFERENCE PACKAGES

At CENTREPIECE, we're here to help you curate your masterpiece. Our conference packages have been crafted to allow you to focus your attention on delivering an amazing event for your guests.



Cos lettuce, soft egg,
parmesan, anchovy,
croutons, ethically
raised chicken

Premium packages

Full day premium conference package

\$122.00 per person

Includes morning and afternoon tea breaks

Half day premium conference package

\$109.00 per person

Includes a choice of morning tea or afternoon tea breaks

Premium lunch includes:

- Garden platter (roasted, preserved, raw seasonal vegetables, dips, Mount Zero olives, artisan breads)
- Victorian charcuterie (sourced from the best Victorian artisan producers)
- Selection of sandwiches (chef's selection of two protein and two vegetarian options)
- One warm bite
- One seasonal salad
- Two hot items (one plant forward and one working lunch)
- Chef's selection of sweet items

Lunch is accompanied with a selection of Victorian non-alcoholic flavoured drinks, cold pressed juices, purified still and sparkling water.

Morning break includes:

Your package includes continuous Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water, plus two morning tea treats.

Afternoon break includes:

Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water, plus two afternoon tea items.

Standard packages

Full day standard conference package

\$95.00 per person

Includes morning and afternoon tea breaks

Half day standard conference package

\$77.00 per person

Includes a choice of morning tea or afternoon tea breaks

Post conference networking

One hour

\$48.50 per person

Business lunch includes:

- Garden platter (roasted, preserved, raw seasonal vegetables, dips, Mount Zero olives, artisan breads)
- Selection of sandwiches (chef's selection of two protein and two vegetarian options)
- One warm bite
- One seasonal salad
- Chef's selection of sweet items

Lunch is accompanied with a selection of Victorian non-alcoholic flavoured drinks, cold pressed juices, purified still and sparkling water.

Morning break includes:

Your package includes continuous Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water, plus two morning tea treats.

Afternoon break includes:

Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water, plus two afternoon tea items.

- Three chef's selection canapés
- Venue selection drinks including one sparkling wine, one white wine, one red wine, one beer and soft drinks.

Morning Tea

Please select two

Seasonal fruit and berry pot (VG) (GF)

**Lemon, poppy seed and polenta slice (V)
(Contains nuts)**

Davidson plum

Chia seed pudding (V) (GF)

Coconut, cinnamon, blueberries

Mini soft centred muffin (V)

Toasted granola (VG) (contains nuts)

Cocoa nib seed bar

Fresh baked danishes (V)

Croissant

Bocconcini, kale, chorizo

Spinach and fetta pastry (V)

Tzatziki, dill

Croque monsieur

Smoked leg ham, gruyère cheese

Roasted pumpkin quiche (V)

Flax seeds, whipped ricotta

Hot smoked Huon salmon bagel

Cream cheese, lemon aspen

Slow cooked winter vegetable frittata (V)

Basil emulsion

Afternoon Tea

Please select two

Buttermilk scones (V)

Chantilly cream, rosella jam

Desert lime madeleines (V)

Valrhona milk chocolate

Homemade assorted lamingtons (V)

Raspberry macaron (V) (contains nuts)

Vanilla mascarpone

**Pistachio and raspberry financier (V)
(contains nuts)**

**Triple Valrhona chocolate fudge brownie (V)
(contains nuts)**

Jackfruit sliders (VG)

Vegan BBQ, fermented red cabbage

Slow braised beef and burgundy pie

Herb seeded mustard emulsion

Western Plains lamb kofta

Smoked tahini, eggplant, confit garlic labneh

Pumpkin falafel (VG) (GF) (contains nuts)

Smoked tofu, hazelnut, coriander

Berkshire pork and fennel sausage roll

Bush tomato chutney

Moroccan fried cauliflower (V) (GF)

Cumin yoghurt, buckwheat

Lunch selection

Please select one

Seasonal salads

Charred pear (V) (GF)

Beetroot, orange, wild rice, witlof, vinaigrette

Cos lettuce

Soft egg, parmesan, anchovy, croutons, ethically raised free-range chicken

Ancient grains (V)

Goji berries, kale, sherry vinaigrette

Rice noodles (GF)

Cabbage, coriander, fried shallots, Thai dressing, carbon neutral beef

Broccolini (V)

Soybean, fennel, radish, dill dressing

Aged soy marinated tofu (VG)

Soba noodles, shiitake mushroom, seaweed

Roasted pumpkin (GF) (V)

Fetta, radicchio, sultana, salsa verde

Please select one

Warm bites

Traditional Quiche Lorraine

Caramelised onion (V)

Fetta kale tart

Cauliflower, charred leek and gruyère pie (V)

Sweet potato, thyme, winter greens frittata (V)

Braised beef arancini

Warrigal greens

Braised steak and ale pie

Tomato chutney

Please select one

Working lunch

(included in premium conference)

Roasted Hazeldene chicken (GF)

Grilled lemon, heirloom carrots

Slow cooked Western District lamb shoulder (GF)

Caponata mint yoghurt, olives

Braised Berkshire pork belly (GF) (contains nuts)

Five spice, Asian greens, lotus root

Gippsland beef brisket (GF)

Chimichurri, greens, capers

Alpine trout (GF)

Charred broccolini, mushroom XO

Butter chicken (contains nuts)

Aged basmati, raita

Please select one

Plant forward lunch

(included in premium conference)

Eggplant cacciatore (V) (GF)

Polenta

South Indian potato curry (V)

Roti, raita

Orecchiette (V)

Kale, olives, pecorino

Gnocchi (V)

Roasted pumpkin cream, dill, pepitas

Chickpea tagine (V)

Preserved lemon, couscous

Thai yellow vegetable curry (V) (GF)

Sweet potato, snake beans, jasmine rice

COCKTAIL MENU

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



Lamb and saltbush
croquette, rosemary
emulsion, herbs from
the rooftop garden

Cocktail selection

Minimum 100 guests

One hour

Choose five canapés or three canapés and one substantial canapé

\$48.50 per person

Two hours

Choose six canapés and one substantial canapé

\$68.00 per person

Three hours

Choose seven canapés and two substantial canapés

\$81.00 per person

Four hours

Choose six canapés, two substantial canapés plus one enhancement

\$92.00 per person

Five hours

Choose eight canapés, two substantial canapés plus two enhancements

\$128.00 per person

Additional canapé

Add \$8.50 per person

Additional substantial canapés

Add \$12.00 per person

Additional enhancement

Priced per station per person



Fish butty - cobb roll, tartar sauce, pickled red onion, crumbed market fish, butter lettuce

Cocktail selection

Cold canapés

Beetroot cured salmon (GF)

Pickled beetroot, horseradish gel, sorrel

Peking duck pancake

Scallion, cucumber, hoisin

Chicken and truffle pâté

Brioche, caramelised onion, chive

Crab slider

Butter lettuce, paprika, milk bun

Green apple rice paper roll (VG) (GF)

Soy dipping sauce, coriander

Warm canapés

Mushroom and gruyère pie (V)

Herb aioli

Lamb and saltbush croquette

Rosemary emulsion, herbs

Pumpkin and sage arancini (V)

Chive mayonnaise

Mini BBQ smash burger

American cheese, pickled red onion, crispy bacon, BBQ sauce

Winter vegetable curry filo (V)

Cucumber raita

Substantial canapés

Slow cooked beef cheek (GF)

Cauliflower purée, crispy onion, chive

Fish butty

Cobb roll, tartar sauce, pickled red onion, crumbed market fish, butter lettuce

Pork belly bao (DF)

Pickled daikon, carrot, hoisin, coriander

Patatas bravas (DF) (V)

Paprika, aioli, spring onion

Hand cut gnocchi (V)

Vodka sauce, basil, herb crumb, pecorino

Sweet canapés

Speculoos and pear tatin

Beet and chocolate brownie (GF)

Mont Blanc tart (contains nuts)

Lemon and winter orange sponge (GF) (contains nuts)

Strawberry rocher

Cocktail enhancements

Seafood

Market price per person

An exquisite display of the ocean's finest, featuring hand-harvested and freshly shucked oysters with finger lime; white soy and coriander; ocean trout pastrami with horseradish; delicate poached prawns; shiraz gin cured kingfish and Victorian scallops with chorizo oil.

Served on crushed ice, the shellfish are complemented by a selection of artisanal accompaniments, including a Champagne mignonette, yuzu-infused ponzu, and traditional cocktail sauce.

Cheese

\$45.00 per person

Selection of Australian artisanal cheeses, lavosh, crispbreads, fruit pastes, chutneys and dried fruits.

A premium selection of Victoria's best farmhouse cheeses, featuring handmade goat cheeses, delicious cow, buffalo and sheep varieties sourced from the finest local producers. Each cheese is paired with accompaniments such as fig and quince paste, blueberry conserve, preserved seasonal vegetables, lavosh and artisan sourdough.

Charcuterie

\$45.00 per person

A refined selection of Victoria and Australia's best charcuterie, featuring artisanal cured meats, terrines, rillettes, and pâtés, sourced from the finest local producers. Each delicacy is paired with accompaniments such as cornichons, local mustards, preserved seasonal vegetables and crispbreads.

Donut bar

\$22.50 per person

An array of donuts with sprinkles; large, filled donuts, with a variety of fillings including Nutella, custard, artisan jam, mini filled donuts; make your own with different flavours.



PLATED DINING MENU

Our plated dining 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.



Victorian market fish,
pipis, cannellini bean
cassoulet, beurre blanc,
chive oil

Plated dining

At CENTREPIECE, every detail is thoughtfully curated to elevate your event. The following inclusions are part of the menu price:

- Sophisticated Plumm glassware adding luxury to your tables, seated, sustainability
- Aesthetic matte black table numbers making it easy for your guests to find where they are seated
- Premium vegan leather menu covers, combining style with sustainability.
- Robert Gordon crockery, including bespoke side plates
- Textured weave linens and napkins, available in a variety of colours to perfectly match your theme.

Plated menus include our signature artisan sourdough, Victorian olive oil and cultured Gippsland butter. The main course is served alternating.

Our menu also includes Melbourne-roasted Tierra Lavazza coffee, selection of Love Teas, cold pressed juices, purified still and sparkling water, plus handmade signature chocolates.



Plated dining selection

Two course

Entrée and main, or main and dessert

\$93.00 per person

Three course

Entrée, main and dessert

from \$115.00 per person

Side dish

\$7.00 per person

Alternating entrée or dessert

\$6.00 per person per course

30 minutes pre-dinner canapés

Chef's selection of three canapés per person

\$18.50 per person



Free range chicken and truffle terrine, black garlic and tarragon emulsion, crispy shallots, warm brioche, cornichons

Plated dining menu selection

Entrées

Wagyu beef carpaccio (GF)

Sous vide yolk, pickled mushroom, crispy capers, artichoke, green elk

Victorian market fish crudo (GF) (contains nuts)

Macadamia, yuzu vinaigrette, radish, coriander oil

Slow cooked leek (VG) (GF)

Artichoke purée, pickled cauliflower, quinoa granola

Free range chicken and truffle terrine

Black garlic and tarragon emulsion, crispy shallots, warm brioche, cornichons

Smoked barramundi

Whipped taramasalata, potato rosti, Yarra Valley salmon roe, lemon oil

Mains

Chicken ballotine

Lemon and tarragon stuffing, roast cauliflower purée, burnt brussel sprouts, chicken jus

Duck breast (GF)

Beetroot fondant, Paris mash, Yarra Valley fetta, quinoa granola

Victorian market fish (GF)

Pipis, cannellini bean cassoulet, beurre blanc, chive oil

Pumpkin and ricotta agnolotti (V) (contains nuts)

Celeriac purée, crispy sage, brown butter, hazelnuts

Twelve-hour braised beef cheek (GF)

Cauliflower cream, petit onions, king brown mushrooms, pork lardon, jus

Sides

Roasted heirloom carrots (V) (GF)

Orange, honey

Crushed potatoes (V) (GF)

Chive, crème fraîche

Garden leaves (VG) (GF)

Cucumber, confit cherry tomatoes, chardonnay vinaigrette

Roasted beetroot (V) (GF) (contains nuts)

Roots, hazelnut and goat cheese salad

Desserts

Pear, milk chocolate and pecan financier (contains nuts)

Caramel ganache

Lemon mousse (GF) (contains nuts)

Blood orange, pistachio and spiced honey sponge

Rhubarb panna cotta (VG) (GF)

Roasted apple gel, pickled rhubarb, jasmine tea cake, apple jasmine tea sauce

Cinnamon basil semifreddo (GF)

Basil gel, crumble, strawberry meringue and sorbet

Toasted sesame sponge

Matcha chantilly, banana mousse with Jamaican banana jam, pepita and sesame crunch



Lemon mousse, blood orange, pistachio and spiced honey sponge

Interactive experiences

Edible garden

Minimum 100 people

\$55.50 per person

Our pastry chefs will build an edible sweet landscape of textures and flavours.

An extravagant table showcasing an edible dessert garden starting with moss and chocolate soil as the base. Then add edible miniature pot plants, apple, cherry, meringue mushrooms, pavlova flowers, flower lollipops, carrot bonbons, stones, oversized berry macarons, acorn, fallen apples, leaves and cake logs.

Garnished with lady bugs, butterflies, oversized chocolate rabbits, fennel pollen, violas and colourful edible flowers.

Caviar bumps

Minimum 100 people

\$57.00 per person

An indulgent experience featuring selections of traditional Oscietra and Australian caviars. Our host will run a traditional tasting using the back of your hand, exactly how caviar producers and traders have done in for the last 100 years. Science shows that caviar is high in good fat and whilst kept very cold, it is best tasted at blood temperature when the lipids in the caviar get warmer and the flavour becomes more intense. The hand is a great temperature gauge.

Appellation oysters

Minimum 100 people

\$53.50 per person

A meticulously curated selection of Appellation oysters. Our roaming oyster shuckers are specialised in hand delivering these delicacies. It is a conversation piece and a conversation starter.

Served on crushed ice, the oysters are complemented by a selection of artisanal accompaniments, including a traditional mignonette, yuzu pearls, fresh lemons, Melbourne-made hot sauces and condiments.

Edible garden |



DRINKS MENU

Our drinks menu celebrates growers and producers across Victoria, from beers and ciders brewed on the Mornington Peninsula to the iconic wines of central Victoria and soft drinks from renowned Melbourne brands.



Drinks 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 drinks and non-alcoholic options.

Victoria's finest cost per person

1 Hour	\$44.00
2 Hours	\$52.00
3 Hours	\$61.50
4 Hours	\$69.50
5 Hours	\$74.50

Sparkling wine

Mitchelton NV
Blanc de Blanc Cuvee

White wine

Choose two

La Vue riesling
La La Land pinot gris
Yering Station Elevations
chardonnay

Rosé

Mitchelton The Bend Rosé

Red wine

Choose two

Mitchelton Preece cabernet
sauvignon
Yering Station Elevations
pinot noir
Brown Brothers Origins
Heathcote shiraz

Beer and cider from St Andrews Beach Brewery

The Strapper Australian lager
6 Furlongs pale ale
Home Track apple cider
Tidal seltzer

Non-alcoholic beer and 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 drinks
Calm & Stormy sparkling
flavoured waters
Cold pressed juices
Still and sparkling water

Drinks packages

Classic Victoria

Highlighting Victoria's celebrated wine and craft beer landscape, the Classic 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, including beers, seltzers, ciders, and an assortment of soft drinks.

Classic Victoria cost per person

1 Hour	\$34.50
2 Hours	\$43.50
3 Hours	\$49.50
4 Hours	\$55.50
5 Hours	\$61.50

Wines

Bella Luna prosecco
MWC pinot gris
Three Vineyards shiraz

Beer and cider from St Andrews Beach Brewery

The Strapper Australian lager
Home Track apple cider
Tidal seltzer

Soft drinks

CAPi sparkling drinks
Cold pressed juices
Still and sparkling water

Soft drink only package

Soft drink cost per person

1 Hour	\$12.00
2 Hours	\$15.00
3 Hours	\$20.50
4 Hours	\$24.00
5 Hours	\$27.00

Soft drink selection

CAPi sparkling drinks
Calm & Stormy sparkling
flavoured waters
Cold pressed juices
Still and sparkling water

Upgrade non-alcoholic beer & cocktails

\$3.50 per person

Choose one

Heaps Normal Another Lager
Heaps Quiet XPA

Choose two

Naked Life negroni spritz
Naked Life margarita
Naked Life classic gin & tonic

Drinks upgrades

Victorian spirits service

\$23.00 per person

4 hour spirits package,
including all four spirits.

Grainshaker wheat vodka
Starward two-fold whiskey
Melbourne Gin Company dry gin
Husk Distillers Bam Bam rum

Whiskey station

\$22.50 per person

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

Gin station

\$33.50 per person

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

Iced tea station

\$31.50 per person

That perfect refreshing drink
on a hot summer's day. Help yourself
to a variety of non-alcoholic infused
iced teas, two-hour duration,
minimum 100 guests

Cocktails on arrival

\$18.00 per person

Please speak to your planner about
the cocktails we have available,
minimum 100 guests



CENTR≡PIECE

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