

2026 SPRING SUMMER

MENU

CENTREPIECE

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.



Richard Hobdell
Culinary Director

Richard is an internationally experienced chef with over 30 years' expertise across fine dining, major events, and iconic venues. From cooking for world-class tennis players at the Australian Open to royalty at Windsor Castle, his culinary expertise has been showcased on some of the world's most prestigious stages.

Passionate about sustainability and local producers, Richard celebrates Victoria's growers through seasonal, locally sourced cuisine that creates memorable hospitality experiences.

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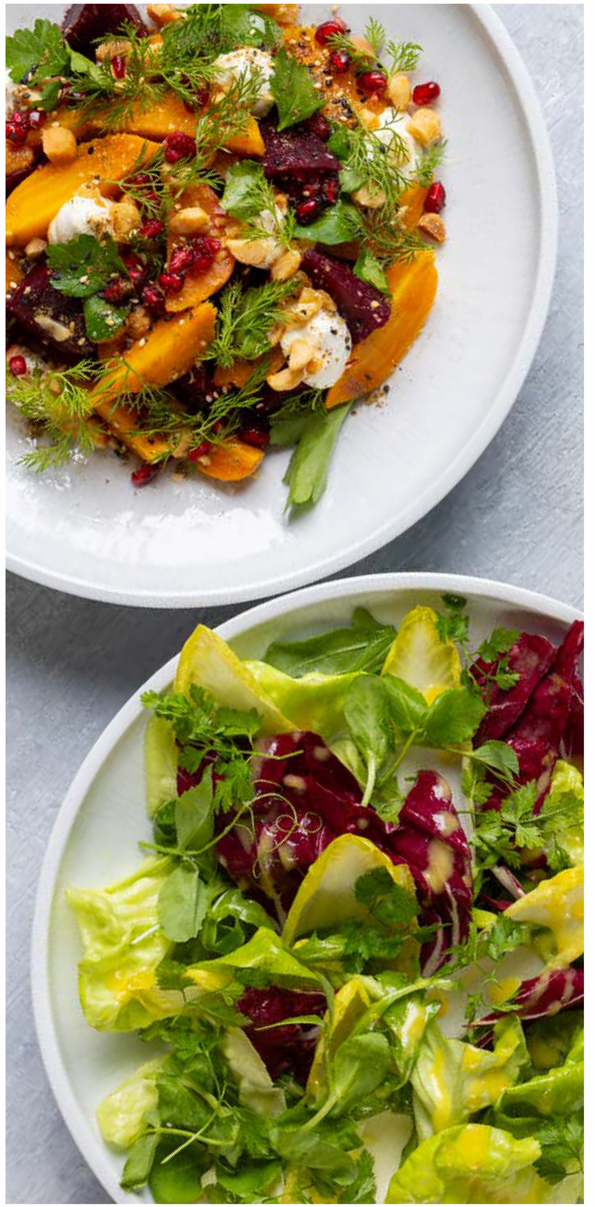
25 Drinks menu

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. Due to kitchen production systems, we are unable to give assurance that our food is gluten free. Menu items described as low gluten (LG) contain no more than 0.02% gluten or 20mg of gluten per 100gm of food. Please let your planning team know of any allergies or other dietary requirements.

Menu images are indications of presentation only. Exact presentation of selected dishes is subject to change. Minimum spend and quantities may apply.





Poached Yarra Valley eggs, grilled artisan sourdough,
smashed avo, Meredith Dairy goat fetta

BREAKFAST MENU

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













NETWORKING BREAKFAST

Up to 2 hour duration

Includes *Melbourne-roasted Mosaic Lavazza coffee, a curated selection of loose-leaf teas by SereniTEA, cold pressed juices, and purified still or sparkling water alongside four breakfast items presented grazing style.*

Please select two sweet and two savoury items

Option to add additional items

SWEET

Vanilla Greek yoghurt pot (V) (LG)
Seasonal fruit

Carrot cake (VG) (LG)
Coconut icing

Overnight tapioca pearls (VG) (LG)
Mango, toasted coconut

Mini Danish pastry (V)

Cherry lattice (V)

SAVOURY

Pork pattie and omelette slider
Green tomato chutney

Capsicum and spinach frittata (V) (LG)
Goat's curd

Mini Crumpet
Avocado puree, prosciutto, cherry tomato

Bocconcini and tomato mini croissant (V)

Smoked salmon bagel
Crème fraîche, dill, capers



Overnight tapioca pearls, mango, toasted coconut

(LG) low gluten, (DF) dairy free, (V) vegetarian, (VG) vegan, (LGO) low gluten optional

PLATED BREAKFAST

Up to 2 hour duration

Begin your morning with a curated 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 Mosaic Lavazza coffee, a selection of SereniTEA, cold-pressed juices, and purified still or sparkling water.

Please select one breakfast dish

Option to add alternating dishes

Poached Yarra Valley eggs (V) (LGO)
Grilled artisan sourdough, smashed avo, Meredith Dairy goat fetta

Baked Yarra Valley egg
Shokupan, smoked bacon, tomato kasoundi, baby spinach

Cured ocean trout (LG)
Potato rosti, labneh, poached Yarra Valley egg, capers

Turkish eggs (V) (LGO)
Dukkah, labneh, confit tomato, chilli butter, sourdough

Carne mechada (LG)
Beans, white corn arepa, sriracha hollandaise, onsen eggs, grilled capsicum

BREAKFAST ENHANCEMENTS

Served as a grazing station for a minimum of 50 people

Middle Eastern breakfast station

Experience a warm, aromatic, mezze-style breakfast experience. This interactive station allows guests to quickly build their own plates with a vibrant mix of baked breads, falafels, signature hot dishes such as shakshuka, traditional dips, fresh and light fattoush and tabbouleh.

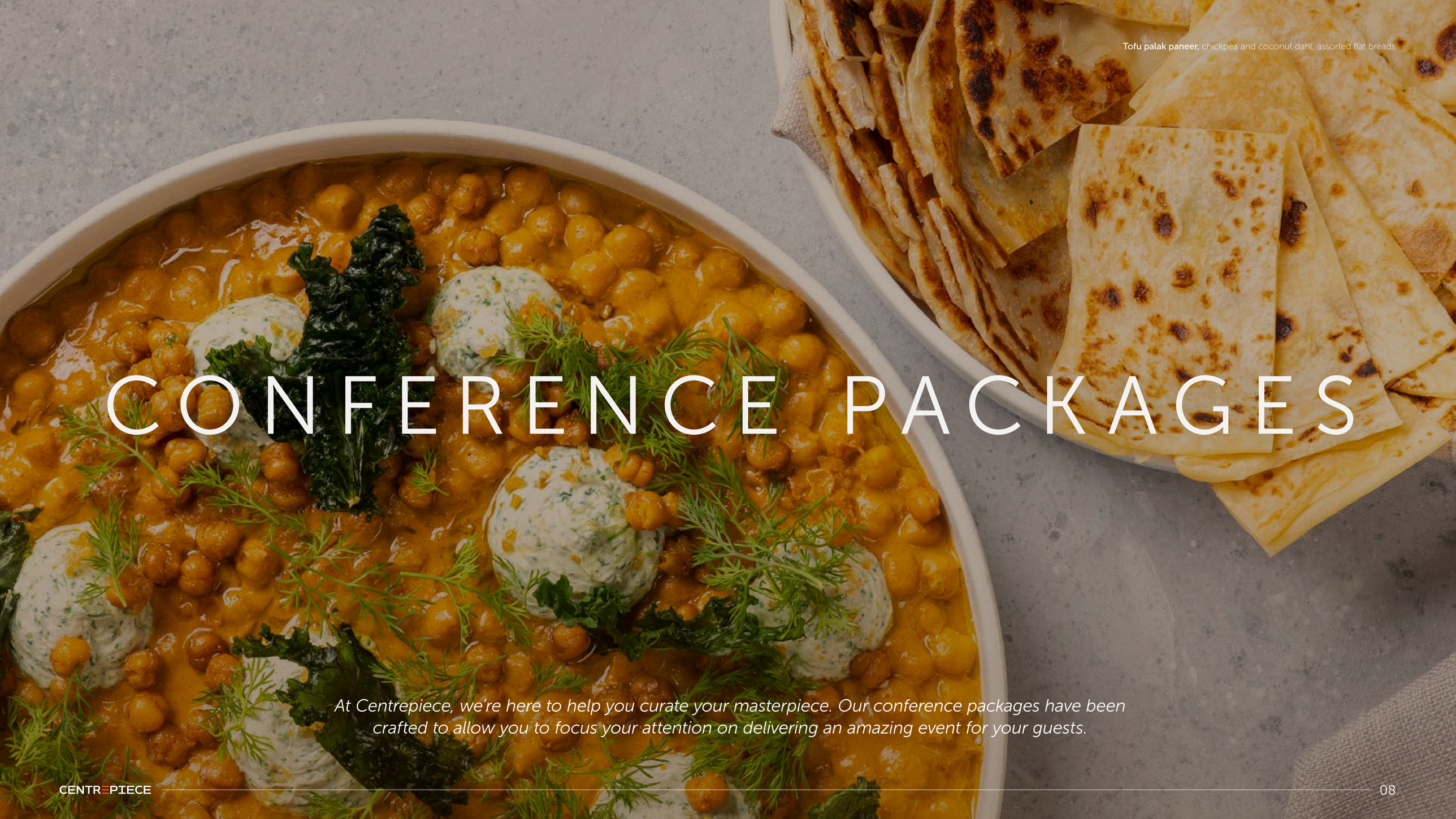
Pancake station

Indulge in a curated selection of both savoury and sweet pancakes, made-to-order and prepared fresh before your eyes. Delight in savoury pairings featuring crispy premium Victorian bacon, local Victorian cheeses, and farm-fresh eggs. For a sweeter touch, customize your creation with Nutella, sliced banana, seasonal berries, artisanal jams, maple syrup, and freshly whipped cream.

Smoothie station

Enjoy fresh, delicious and nourishing blended smoothies made just for you. Choose from a curated selection of seasonal fruits and premium bases like almond milk, coconut water and Greek yogurt complemented by add ons such as chia seeds and flaxseed.

Minimum guests or spend may apply.
(LG) low gluten, (DF) dairy free, (V) vegetarian, (VG) vegan, (LGO) low gluten optional.



Tofu palak paneer, chickpea and coconut dahl, assorted flat breads

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.











PREMIUM PACKAGES

FULL DAY PREMIUM CONFERENCE PACKAGE

***Includes** morning and afternoon tea breaks with continuous tea and coffee*

HALF DAY PREMIUM CONFERENCE PACKAGE

***Includes** a choice of morning tea or afternoon tea breaks with continuous tea and coffee*

PREMIUM LUNCH INCLUDES:

Crudités and artisanal breads (roasted, preserved and raw seasonal vegetables, dip assortment, Mount Zero olives)

Victorian charcuterie (a curated selection of the finest local charcuterie)

Selection of sandwiches (Chef's selection of two protein and two plant forward options)

One warm bite

One seasonal salad

Two hot items (one plant forward and one working lunch)

Daily selection of sweet items and fresh whole fruit

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

MORNING BREAK INCLUDES:

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

AFTERNOON BREAK INCLUDES:

Your package includes continuous Melbourne-roasted Mosaic Lavazza coffee, a selection of SereniTEA, cold pressed juices, purified still and sparkling water plus two afternoon tea selections.



STANDARD PACKAGES

FULL DAY STANDARD CONFERENCE PACKAGE

***Includes** morning and afternoon tea breaks with continuous tea and coffee*

HALF DAY STANDARD CONFERENCE PACKAGE

***Includes** a choice of morning tea or afternoon tea breaks with continuous tea and coffee*

STANDARD LUNCH INCLUDES:

Crudités and artisanal breads (roasted, preserved and raw seasonal vegetables, dip assortment, Mount Zero olives)

Selection of sandwiches (Chef's selection of two protein and two plant forward options)

One warm bite

One seasonal salad

Daily selection of sweet items and fresh whole fruit

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

MORNING BREAK INCLUDES:

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

AFTERNOON BREAK INCLUDES:

Your package includes continuous Melbourne-roasted Mosaic Lavazza coffee, a selection of SereniTEA, cold pressed juices, purified still and sparkling water plus two afternoon tea treats.

POST-CONFERENCE NETWORKING

One hour duration, includes:

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

Minimum guests or spend may apply.

MORNING AND AFTERNOON TEA SELECTION

MORNING TEA

Please select two:

Mini Danish (V)

Mango chia pudding (VG) (LG)
Toasted coconut, berry compote

Bircher muesli (VG)
Poached pear, plum gel

Lemon frangipane tart (V)

Mini muffin selection (VG) (LG)

Mini waffle (V)
Vanilla pastry cream, seasonal fruit

House cured trout
Mini-English muffin, caper crème fraîche

Egg and bacon croissant bun
Bush chutney

Mediterranean vegetable focaccia (V)

Chorizo, Manchego and chilli jaffle

Tomato and goat's cheese tart (V)
Roasted garlic yogurt

Quiche Lorraine
Smoked bacon, Gruyère

AFTERNOON TEA

Please select two:

Blueberry and coconut teacake (V) (LG)

Buttermilk scones (V)
Chantilly cream, artisan jam

Beetroot and white chocolate cookie (VG) (LG)

Caramel slice (VG) (LG)

Cuvee chocolate brownie (V) (LG)

Vanilla custard filled donut (V)

Beef short rib and mushroom pie
Green tomato chutney

Chicken and cheese empanada
Salsa criolla

Corn and Manchego croquette (V) (LG)
Chilli aioli

Duck Wellington
Hoisin sauce

Enoki mushrooms rice paper roll (V) (LG)
Nuoc cham

Zucchini baba ganoush filo cigar (V)
Tzatziki, sesame seeds



Duck Wellington, Hoisin sauce

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LUNCH SELECTION

SEASONAL SALADS

Please select one:

Seasonal tomatoes (VG) (LG)
Rocket, sumac onions, pine nuts, basil

Spiced cauliflower (VG) (LG)
Quinoa, pomegranate, smoked almonds, herbs salad

Broccoli, kale, olives, fetta, pickled onion (V) (LG)
Confit garlic, pumpkin seeds, cumin, lime dressing

Tofu, green beans, chraimeh sauce, coriander, lime (VG) (LG)

Buckwheat, roasted beetroot, carrots (V) (LG)
Yoghurt, preserved lemons, zaatar, parsley

Pulled jackfruit, Asian slaw, Wandin Valley tomato (VG) (LG)
House lemon dressing

WARM BITES

Please select one:

Prawn quiche
Pickled cucumber

Chorizo and spinach Portuguese tart
Romesco sauce

Chicken and leek pie
Green tomato chutney

Chimichurri and beef filo cigar
Capsicum salsa

Mushroom duxelles roll (VG)
Caramelised onion chutney

Potato and truffle croquette (VG) (LG)
Aioli

WORKING LUNCH

Please select one: (included in premium package)

Roast chicken breast (LG) (DF)
Seasonal potatoes, charred spring onion, jus

Five spiced pork belly (LG) (DF)
Apple caramel, Asian greens

Duck seared (LG)
Potato puree, pickled beetroot, romesco sauce

Market fish (LG) (DF)
Roasted pepper and zucchini piperade, chat potato, green oil, aromatic herbs

Roasted lamb rump (DF)
Green peppercorn and baby onions sauce, cous cous, raisins, herbs, seasonal vegetables

Veal ravioli
Red wine and porcini mushroom sauce, grated parmesan

PLANT-FORWARD LUNCH

Please select one: (included in premium package)

Grilled zucchini (VG) (LG)
Whipped plant-based fetta, potato rosti, capers, basil oil.

Seasonal vegetable tagine (VG)
Toasted cous cous, golden raisins

Tofu palak paneer (VG)
Chickpea and coconut dahl, assorted flat breads

Charred pumpkin (VG) (LG)
Quinoa, tahini sauce, pomegranate, herbs

Ratatouille (VG) (LG)
Basil, creamy plant-based fetta, polenta slice, grilled eggplant

(LG) low gluten, (DF) dairy free, (V) vegetarian, (VG) vegan, (LGO) low gluten optional.



Prawn remoulade, mini crumpet

COCKTAIL MENU

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











COCKTAIL PACKAGES

Minimum 100 guests

ONE HOUR

Choose five canapés or three canapés and one substantial canapé

TWO HOURS

Choose six canapés and one substantial canapé

THREE HOURS

Choose seven canapés and two substantial canapés

FOUR HOURS

Choose six canapés, two substantial canapés plus one enhancement

FIVE HOURS

Choose eight canapés, two substantial canapés plus two enhancements

Priced per person

ADDITIONAL CANAPÉ

Priced per person

ADDITIONAL SUBSTANTIAL CANAPÉ

Priced per person

ADDITIONAL ENHANCEMENT

Priced per station per person



Walnut tart, beetroot, Milawa blue cheese

COCKTAIL SELECTION

Minimum 100 guests

COLD CANAPÉS

Gnocco fritto, ricotta cream, jamón serrano

Market fish taco (LG) (DF)
House salsa, coriander

Prawn remoulade, mini crumpet

Stracciatella (V)
Salsa verde pizzette

Petite ratatouille and hummus tartlet (V)
Goat's curd

WARM CANAPÉS

Roasted quail and thyme pie
Mustard emulsion

Seared halloumi (V) (LG)
Black fig jam, parsley salsa

Lamb shank and rosemary pithivier
Capsicum relish

Potato terrine
Prosciutto, aioli

Walnut tart (V)
Beetroot, Milawa blue cheese

SUBSTANTIAL CANAPÉS

Pork belly skewer (DF)
Ssamjang sauce

Crest shaped pasta (V)
Mild chilli tomato sauce, parmesan, fresh basil

Korean fried chicken
Gochujang sauce, toasted sesame

Crumbed Victorian white fish slider
Tartare, pickled cucumber

Beef polpette
Napoli sauce, grated pecorino

SWEET CANAPÉS

Apricot mousse, elderflower sponge (VG) (LG)

Biscoff lamington (V)

Dark chocolate and cherry rocher (LG)

Raspberry baked cheesecake (V) (LG)

Strawberry and pepper berry Swiss roll (V) (DF)

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ENHANCEMENTS

Minimum 100 guests

SEAFOOD

An exquisite showcase of the ocean's finest delicacies, featuring hand-harvested, freshly shucked oysters, cold smoked barramundi, beetroot cured Tasmanian salmon, marinated Portarlington mussels, blue swimmer crab cocktail and delicately poached prawns.

All presented on crushed ice and the oysters paired with a trio of artisanal accompaniments – Champagne mignonette, yuzu infused ponzu and classic cocktail sauce.

CHEESE

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.

ANTIPASTO AND SALUMI STATION

Brimming with premium Victorian cured meats, and vibrant Mediterranean style accompaniments, this visually stunning station features artisanal cured meats, terrines, rillettes, and pâtés, sourced from the finest local producers.

Each delicacy is paired with accompaniments, preserved seasonal vegetables and crispbreads.



ENHANCEMENTS

Minimum 100 guests

PASTA STATION

Bring the theatre of Italian cooking to your event with our interactive pasta station. Chefs toss fresh, premium pasta with vibrant sauces and authentic toppings right before your eyes, offering guests a customised culinary experience.

Every dish is served alongside warm, house-baked rosemary and sea salt focaccia. Guests can customize their pasta with premium toppings including freshly grated Parmigiano-Reggiano, vibrant chilli flakes, cracked black pepper, and a drizzle of extra virgin olive oi

SPANISH BODEGA STATION

The Spanish Bodega Station features a showstopping live-cooked Paella Valenciana filled with chicken, smoky chorizo, and saffron-infused rice. Accompanying the paella is a self-serve display of traditional bite-sized tapas, including crispy patatas bravas, savoury albóndigas meatballs and golden croquetas de jamón.

The experience is completed with premium sides of house-marinated olives, salted Victorian almonds and rich garlic aioli. .

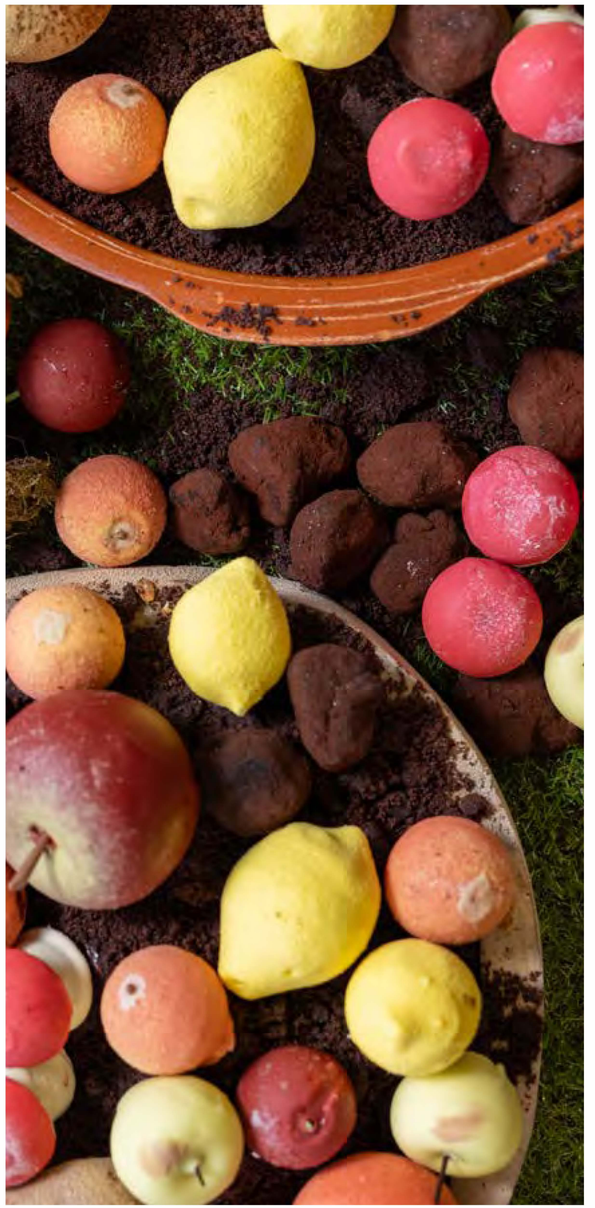
EDIBLE GARDEN

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 delights, meringue mushrooms, pavlova flowers, flower lollipops, bonbons, edible stones, assorted macarons, acorns, fallen apples, sugar leaves and cake logs.

Garnished with ladybugs, white chocolate butterflies, fennel pollen, violas and colourful edible flowers.

(Contains nuts, gluten, dairy, egg and soy)





O'Connor beef eye fillet, Warrigal greens puree, savoy cabbage and wild mushroom ragout parcel, asparagus, charred onion, mustard infused jus

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.













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.
- 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 Mosaic Lavazza coffee, selection of SereniTEA, cold pressed juices, purified still and sparkling water, plus handmade signature chocolates.



PLATED DINING SELECTION

TWO COURSE

Entrée and main, or main and dessert

THREE COURSE

Entrée, main and dessert

SIDE DISH

Priced per person

ALTERNATING ENTRÉE OR DESSERT

Priced per person

30 MINUTES PRE DINNER CANAPÉS

Priced per person

ENTRÉE

Meredith goat's curd (V)
Wandin Valley heirloom tomatoes, basil oil, savoury granola

Victorian white fish ceviche (LG) (DF)
Leche de tigre, corn salsa, kumara, coriander

Bass Strait scallops (LGO)
Buttermilk dashi, yuzu marinade, sea vegetables, shellfish oil, potato tuile

Beef rib ravioli
Lemon pangrattato, tomato emulsion, pickled mustard seeds, basil

Hazeldenes chicken and olive terrine (LGO) (DF)
Red wine shallots, cornichons, seasonal salad

MAIN COURSES

O'Connor beef eye fillet (LG)
Warrigal greens puree, savoy cabbage and wild mushroom ragout parcel, asparagus, charred onion, mustard infused jus

Shio koji Berkshire pork medallion (LG)
Cauliflower puree, Daylesford cider jus, charred broccoli, pancetta crumb, kale

Free range poached chicken breast (LG)
Crispy skin, wild garlic soubise, truffled potato, spring vegetables, jus

Market fish (LG) (DF)
Cannellini bean puree, squash agrodolce, shaved fennel, tomato and caper salsa verde

Spiced cauliflower (VG) (LG)
Tofu ajo blanco, pomegranate, toasted almonds, zaatar, tahini sauce, Tuscan kale



(LG) low gluten, (DF) dairy free, (V) vegetarian, (VG) vegan, (LGO) low gluten optional.

PLATED DINING SELECTION

SIDES

Broccolini with pangrattato (V)
Lemon zest, parsley, pinenuts, balsamic dressing

Seasonal potatoes (VG) (LG)
Caramelised onions, confit garlic aioli, dill

Honey roasted beets (V) (LG)
Pomegranate, labneh, macadamia, zaatar, seasonal herbs

House salad (VG) (LG)
Radicchio, witlof, rocket, oak green lettuce, citrus and mustard dressing

DESSERT

Black Forest gateau (VG) (LG) (DF)
Vegan chocolate mousse, cherry compote, caramel and chocolate crumble

Blackberry mousse (V) (LG) (DF)
Caramelised apple, biscuit tuille, blackberry sorbet

Summer pavlova (V) (LG) (DF)
Mango compote, passionfruit gel, coconut Chantilly

Matcha mousse, strawberry compote (VG)
Ladyfinger sponge, macerated berries

Lemon mousse ring (V)
Meringue, sable and pistachio, citrus compote



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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 Tahbilk, Levantine Hill Estate and McPherson Wines. These are complemented by a premium selection of local beers, ciders, seltzers, soft drinks and non-alcoholic options.

SPARKLING WINE

Tahbilk 'Coueslant'
Sparkling Chardonnay Pinot Noir

WHITE WINE

Tahbilk Pinot Gris

Yarra Roots Chardonnay

ROSÉ WINE

Levant by Levantine Hill Rosé

RED WINE

MWC Heathcote Shiraz

Levant By Levantine Hill Pinot Noir

BEER AND CIDER

From St Andrews Beach Brewery

The Strapper Australian Lager

6 Furlongs Pale Ale

Home Track Apple Cider

Sopra Limoncello Vodka Soda

Sopra Chinò Chinotto Soda

NON-ALCOHOLIC BEER AND COCKTAILS

Please select one:

Heaps Normal Another Lager

Heaps Quiet XPA

Please select two:

Naked Life Negroni Spritz

Naked Life Margarita

Naked Life Classic Gin and Tonic

SOFT DRINKS

CAPI sparkling drinks

Calm & Stormy sparkling flavoured water

Cold pressed juices

Still and sparkling water

DRINKS PACKAGE

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.

WINE

Dalfarras Prosecco

McPherson Family Vineyards
Bella Pinot Grigio

McPherson Family Vineyards
Ruby Pinot Noir

BEER AND CIDER

From St Andrews Beach Brewery

The Strapper Australian Lager

Home Track apple cider

Sopra Limoncello Vodka Soda

Sopra Chinò Chinotto Soda

SOFT DRINKS

CAPI sparkling drinks

Cold pressed juices

Still and sparkling water

SOFT DRINK ONLY PACKAGE

SOFT DRINKS

CAPI sparkling drinks

Calm & Stormy sparkling flavoured water

Cold pressed juices

Still and sparkling water

UPGRADES

UPGRADE NON-ALCOHOLIC BEER AND COCKTAILS

Please select one:

Heaps Normal Another Lager

Heaps Quiet XPA

Please select two:

Naked Life Italian Spritz

Naked Life Margarita

Naked Life Classic Gin and Tonic

DRINKS UPGRADES

Enhance your drinks selection with spirits service. Available as an add-on to your drinks package only.

VICTORIA SPIRIT SERVICE

4 hour spirits package including all three spirits:

- Grainshaker wheat vodka
- Starward two-fold whiskey
- Melbourne Gin Company dry gin

Minimum 100 guests

WHISKEY STATION

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

GIN STATION

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

COCKTAILS ON ARRIVAL

Please speak to your planner about the cocktails we have available.



CENTREPIECE

centrepiecemelbourne.com

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