OUR FOOD PHILOSOPHY

In every sense, our menu is a celebration of Melbourne. Vibrant, diverse and bold.

From traditional favourites to cutting-edge creations, you’ll find that each dish is a reflection of the culture, craft and quirkiness inherent in this city.

And because we’re passionate about delivering you the authentic taste of Melbourne, we insist on showcasing only the finest quality, locally sourced produce. Pair this with exceptional chefs preparing everything fresh, in-house and by hand, and you start to see what goes into shaping our award-winning cuisines.

At Melbourne Convention and Exhibition Centre, we take the same hand crafted approach to our menus as we do with our food, and we’ll work with you to deliver the best culinary experience for you and your guests.

Because while every dish we create has been shaped by Melbourne, we believe every dish we serve should be shaped by you.
**LET’S GET DOWN TO BREAKFAST**

If there’s one thing we take seriously here in Melbourne, it’s breakfast. In fact, you could even say it’s an institution.

So whether you’re after something sweet, smashed or loaded with superfoods, you’ll taste the best of this city’s vibrant café culture right here at Melbourne Convention and Exhibition Centre. Made fresh using the best seasonal produce, our breakfast packages will leave your guests seriously spoiled for choice. And because no Melbourne morning is complete without coffee, you can upgrade your package to include your very own barista.

Trust us, if your guests weren’t morning people before, they will be when they leave.
STAND-UP BREAKFAST

Convenient and light breakfast options, ideal for conferencing and networking events.

$28.40 PER PERSON

INCLUDES
• Seasonal whole fruit.
• Selection of fruit juices.
• Freshly brewed premium coffee; hot chocolate; and a variety of traditional, herbal and fruit-infused teas.

SELECT THREE OF THE FOLLOWING

SERVED COLD
• Selection of MCEC pastries. (V)
• Vanilla yoghurt, mango, kombucha compressed pineapple, granola. (V)
• Blueberry, chia seeds, roasted almond bircher muesli. (V)
• Mango, pineapple, banana, vanilla yoghurt smoothie. (V, GF)
• Brie and caramelised onion tarts. (V)
• Toasted baby duck crumpets with cherry jam and Yarra Valley goats curd.
• Strawberry and coconut yoghurt smoothie with pure maple syrup. (V, GF)
• Chocolate chia pudding, buckwheat granola and freeze dried fruit. (V, GF)
• Tropical fruit salad, lime leaf and vanilla. (V, GF)

SERVED HOT
• Buttered mushrooms, spinach and Yarra Valley Persian Fetta baby breakfast jaffle. (V)
• Kimchi, bacon, egg and smashed avocado in charcoal rolls.
• Lemon and blueberry muffin with brown sugar crumble. (V)
• Sundried tomato, basil and mozzarella savoury muffin. (V)
• Double-smoked ham and cheese croissant.
• Mini bacon and egg pie with tomato relish.
• Ham, tomato and béchamel sauce baby breakfast jaffle.
• Breakfast sausage and fried egg, buttermilk slider.
• Shredded kale, crushed avocado, poached red miso rice, soft boiled egg. (V, GF)
• Hickory smoked salmon and egg tart.

ADDITIONAL $5.70 PER ITEM, PER PERSON

(V) Vegetarian
(GF) Gluten friendly

PLEASE NOTE
Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.
The breakfast pantry.

2020 MENU
BREAKFAST

[Descriptions of breakfast items like avocado, eggs, and drinks are not transcribed as it is a visual representation of a menu page with images of food.]
THE BREAKFAST PANTRY

Let your guests design their perfect breakfast, featuring our award-winning yoghurt pots, stunning selection of seasonal fruits, fruit purées and compotes, together with assorted baked goodies straight from the oven, classic hot selections and of course smashed avocado. This breakfast option is ideal for those wanting to network over breakfast, or grab an item on the go. **$36.00 PER PERSON**

**INCLUDES**

- Seasonal whole fruit.
- Sliced seasonal fruits.
- Selection of fruit juices.
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional, herbal and fruit-infused teas.
- Selection of MCEC pastries and croissants served with jam and Saint David Dairy cultured butter.
- Make your own vanilla yoghurt breakfast trifle with fruit compotes and homemade crunchy granola.

- Mango, pineapple, banana, vanilla yoghurt smoothie.
- Confit duck crumpets with cherry jam and Yarra Valley goat’s curd.
- Mini egg and bacon breakfast sliders.
- Toasted sourdough with smashed avocado, black olive jam and pickled green tomatoes. (V)
**TWO COURSE PLATED BREAKFAST**

Sit down to a two course café-style breakfast with crowd favourites, including a variety of sweet, savoury and healthy options. **$41.50 PER PERSON**

**INCLUDES**
- Selection of fruit juices.
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional, herbal and fruit-infused teas.

**FIRST COURSE PRE SET ON ARRIVAL (SELECT ONE)**
- Coconut yoghurt, orange and grapefruit segments, hemp and cocoa nib granola. (V)
- House-made vanilla yoghurt and toasted muesli breakfast trifle with berry compote and walnuts. (V)
- Vegetarian Buddha bowl with roasted cauliflower, kale, organic quinoa, beetroot and avocado. (V)
- Confit of berries, coconut yoghurt, hemp and cocoa nib granola. (V)
- Chocolate chia pudding, buckwheat granola and freeze dried fruit. (V, GF)
- Tropical fruit salad, lime leaf and vanilla yoghurt. (V, GF)
- Blended smoothie of mango, pineapple, banana, vanilla yoghurt. (V, GF)
- Chocolate and hazelnut breakfast granola, served with vanilla yoghurt. (V)

**SECOND COURSE SERVED TO THE TABLE (SELECT ONE)**
- Breakfast classic - scrambled eggs, bacon, grilled tomato, breakfast sausage and our house-baked sourdough bread.
- 63° poached egg served with house-baked sourdough, spinach, High Country house-smoked bacon, rocket, Yarra Valley Persian Fetta and smashed avocado.
- Southern fried chicken waffle, poached egg, streaky bacon, spiced butter, chipotle dressing and pure maple syrup.
- Grilled shaved ham with scrambled free-range egg, toasted sourdough, whipped lemon ricotta and herb roasted roma tomato.
- Slow-cooked pulled pork shoulder with sourdough, poached egg, apple cider hollandaise, pomegranate, apple and mint salad.
- A breakfast bowl of shredded kale, crushed avocado, poached red miso rice, soft boiled egg and hot smoked salmon. (GF)
- Wild mushrooms with soft polenta, roasted shallots, endive, poached eggs, parmesan, pomegranate and grilled sourdough. (V)
- Pickled baby beetroots, potato galette, poached eggs, leaves, goat curd and toast. (V)

**ALTERNATE DROP AVAILABLE $5.50 PER PERSON, PER COURSE**

**SIDES SERVED TO THE MIDDLE OF THE TABLE $4.95 PER PERSON, PER ITEM**
- Smashed avocado and lemon.
- Sliced fruit.
- Lemon and blueberry muffin with brown sugar crumble. (V)
- Selection of MCEC pastries.
- Mini chocolate croissants.
- Fried potatoes.
- Grilled mushrooms.
- Grilled honey cured bacon.
SHARED TABLE BREAKFAST

All dishes are designed to share and are served to the centre of the table, encouraging interaction amongst your guests. **$44.10 PER PERSON**

**INCLUDES**

- Selection of fruit juices.
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional, herbal and fruit-infused teas.
- Seasonal sliced fruit.
- Selection of MCEC pastries. (V)
- Grilled Castlemaine middle bacon rashers. (GF)
- Scrambled organic, free-range eggs with chives. (V, GF)
- Toasted house-made sourdough bread and butter. (V)
- Grilled flat herbed mushrooms. (V, GF)
- Braised cannellini beans in rich tomato sauce. (V, GF)
- Tossed rocket leaves with avocado and fetta. (V, GF)

FIRST I EAT BREAKFAST
THEN I CHANGE THE WORLD.
WAKE UP AND SMELL THE INSPIRATION.

BARISTA CART PACKAGE

Fuel your day with premium 100% Arabica bean coffee, ground on-site to order; Melbourne made Koko Deluxe hot chocolate and a selection of traditional, herbal and fruit infused T2 teas, all prepared by a qualified coffee barista.

OPTION ONE – $200 PER HOUR (MINIMUM 2 HOURS, CONSECUTIVE HOURS ONLY)
- 40 cups per hour, on average.
- One barista.

OPTION TWO – $370 PER HOUR (MINIMUM 2 HOURS, CONSECUTIVE HOURS ONLY)
- Unlimited coffee cups per hour.
- Two baristas.

OPTION THREE – $2,400 (UNLIMITED FOR 8 HOURS)
- Unlimited coffee cups.
- Two baristas.

PLEASE NOTE
For more information regarding the size, floor plan and inclusions, please speak to your event planner.