FOOD FOR THOUGHT

FEED ME MENU

SHAPED BY YOU.
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.
PUTTING FOOD AT THE TOP OF THE AGENDA

As an organiser, you’ve already got enough on your plate, that’s why we’ve made the catering part of your event as easy as can be. Consisting of nothing but crowd favourites, our menus have been designed by our seasoned chefs to ensure every one of your guests enjoys a stellar food experience.

And because we’ve taken the guesswork out of the menu, all that’s left to do is choose between our half and full day packages.

DISHES INSPIRED BY MELBOURNE. MENU INSPIRED BY YOU.
HALF DAY FEED ME
$51.40 PER PERSON

ON ARRIVAL
Served for up to 45 minutes.
• Tea and coffee.
• House-baked cookies.
• Carafes of water.

SHORT BREAK
• Warm triple chocolate muffins, hazelnut and coffee crumble. (V)
• A selection of house-baked cookies. (V)
• Seasonal whole fresh fruit.
• Freshly brewed premium coffee.
• Hot chocolate.
• Variety of traditional, herbal and fruit-infused teas.
• Carafes of water.

LUNCH
• Seasonal whole fresh fruit.
• Botanical water.
• Chef’s selection sweet treat. (V)

FROM THE DELI
• Marinated shiitake mushroom, pickled ginger and asparagus rice paper roll. (V, GF)
• Shaved roast beef wrap with rocket, tomato relish, cucumber and caramelised onion.

HOT STREET FOOD
• Mac and cheese pie in shortcrust pastry with molten cheese sauce. (V)

HOT BOWLS
• Soy roasted chicken with fermented black bean sauce and rice. (GF)

UPGRADE – HOT DRINK
$4.50 PER PERSON
• Freshly brewed premium coffee.
• Hot chocolate.
• Variety of traditional, herbal and fruit-infused teas.

UPGRADE – COLD DRINK
$4.50 PER PERSON
• Assorted soft drinks and juices (replaces botanical water).

UPGRADE – SELF-SERVICE BISTRO MACHINE $1.50 PER PERSON, PER BREAK
• Add a self-serve bistro machine.

(V) Vegetarian
(GF) Gluten friendly

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

2020 MENU FEED ME 4
FULL DAY FEED ME
$65.75 PER PERSON

ON ARRIVAL
Served for up to 45 minutes.
• Tea and coffee.
• Carafes of water.
• House-baked cookies.

MORNING BREAK
• Seasonal whole fresh fruit.
• Freshly brewed premium coffee, hot chocolate and a variety of traditional, herbal and fruit-infused teas.
• Carafes of water.
• A selection of house-baked cookies. (V)
• Cherry and coconut lamingtons. (V)

LUNCH
• Seasonal whole fresh fruit.
• Botanical water.
• Chef’s selection sweet treats. (V)

FROM THE DELI
• Ciabatta filled with smoked ham, smashed avocado, goats curd, cos lettuce and cucumber.
• Israeli couscous salad with roast pumpkin, capsicum, sultanas and continental parsley with a honey dressing. (V)

HOT STREET FOOD
• Panko crumbed chicken pieces with a smoky chipotle mayonnaise and sweet and sour dill pickles.

HOT BOWLS
• Pan-fried parmesan gnocchi, wild mushrooms, goats cheese and chopped parsley. (V)

AFTERNOON BREAK
• Seasonal whole fresh fruit.
• Freshly brewed premium coffee, hot chocolate and a variety of traditional, herbal and fruit-infused teas.
• Carafes of water.
• Braised steak and pepper pie with tomato chutney.

UPGRADE – HOT DRINK
$4.50 PER PERSON
• Freshly brewed premium coffee.
• Hot chocolate.
• Variety of traditional, herbal and fruit-infused teas.

UPGRADE – COLD DRINK
$4.50 PER PERSON
• Assorted soft drinks and juices (replaces botanical water).

UPGRADE – SELF-SERVICE BISTRO MACHINE
$1.50 PER PERSON, PER BREAK
• Add a self-serve bistro machine.
A plated three-course style menu. All major ingredients are sourced from local farms and markets supporting rural communities and Melbourne’s food artisans within 100 miles (161 kilometres) of our venue.

**INCLUDES**
- Tea and coffee.
- Selection of handmade chocolate truffles.
- House-made sourdough bread with olive oil and butter.

**ON ARRIVAL CANAPÉS**
- Braised meatball tart with grated parmesan and salsa verde. (52.2 miles)
- Whipped avocado, lemon gel, horseradish and charcoal lavosh. (12.3 miles) (V)
- Zucchini and baba ganoush filo pastry cigar with mint dressing. (42 miles) (V)

**ENTREE**
- **A TASTE OF VICTORIA**
  Our iconic tasting plate highlighting the very best Victorian produce.
  Yarra Valley caviar (81.9 miles) and cured salmon with gin and tonic jelly, smoked Mt Macedon duck breast (40.7 miles) with beetroot and orange relish, roasted heirloom vegetables, grilled baby fennel, Saint David Dairy crème fraîche (2 miles), Bendigo micro herbs (95 miles) and Jindivick black olive jam. (63.5 miles) (GF)

**MAIN COURSE**
- Alternating drop.
- Grilled Gippsland free-range beef, pea and leek crush, salsa verde and bacon crumb. (50.2 miles) (GF)
- Miso glazed Hazeldene chicken with cauliflower puree, pickled Yarra Valley mushrooms and roast chicken sauce. (94 miles) (GF)

**SIDES**
- Bowls of roasted baby potatoes and young salad leaves from Melbourne market gardens. (42 miles)

**DESSERT**
- Seasonal miniature desserts – let our pastry chefs tempt you with our delicious and seasonal range of miniature desserts served to the centre of the table. (V) (85.3 miles)