

THE LUME

MELBOURNE



Connection Menu

Event Partner



Owned and Created by



GRANDE
EXPERIENCES

Each dish
tells a story



Experience a
thoughtfully curated
menu by MCEC’s
award winning chefs for
THE LUME Melbourne.

Enjoy a fusion of native and modern
ingredients, with each dish blending
distinct flavours and complexity,
celebrating the deep connection
between First Peoples and the Land,
Water and Sky Country.

A culinary
journey
celebrating
the rich
tapestry of
First Peoples’
flavours and
textures.

Roasted purple cauliflower with
braised lentils, lemon myrtle carrot
puree and burnt paperbark oil



Orange and wattleseed loaf with white chocolate and rainforest lime confit

Breakfast Events

Stand Up Sunrise Gathering

Stand up breakfast
\$51 per person

Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas

From the land

Served cold

- Dark chocolate, finger lime and raspberry muffin with macadamia crumble (V)
- Orange and wattleseed loaf with white chocolate and rainforest lime confit (V)
- Strawberry gum yoghurt, poached pear and riberry granola (V, GF)
- Tropical fruit salad, lemon myrtle, Davidson plum and vanilla (V, VF, GF)

Served hot

- Fried egg, lemon aspen, maple glazed bacon and bush tomato relish slider

(V) Vegetarian
(GF) Gluten friendly
(VF) Vegan friendly

All prices inclusive of GST.

Sit Down Sunrise Gathering

Two course plated breakfast
\$70 per person

Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Our house-baked sourdough bread, cultured butter and jam pots

*Choose one pre-set entrée,
served cold*

From the land

- Buttermilk and Rosella panna cotta with poached pear, roasted nuts and seeds (V, GF)

From the sea

- Corn fritter, smoked trout, lemon myrtle whipped crème fraiche and sea herbs (GF)

*Choose one main course,
served hot*

From the land

- 63° poached egg served with Warragul greens, beetroot hummus, Yarra Valley Persian Fetta and macadamia dukkah (V, GF)
- Big Breakfast – scrambled eggs, bacon, kumara roesti, bush tomato chutney and breakfast sausage (GF)

Alternate drop available **\$7 per person,
per course**



Corn fritter, smoked trout, lemon myrtle whipped crème fraiche and sea herbs

Cocktail Events

Stand Up Gathering

Two hour exclusive event
\$116 per person

Two hour mezzanine event
\$119 per person*

From the land

Served cold

- Grazing dishes designed to inspire your palette. Featuring locally sourced ingredients matched with native flavours. Served with house baked sourdough and native thyme lavosh
- Beef tartare with confit egg yolk and mountain pepper (GF)
- Petit chicken, celery, and almond baguette with lemon aspen mayo

Served hot

- Kumara with puffed quinoa and hibiscus jam (V, VF, GF)

From the sea

Served hot

- Potato spun prawn tail with native river mint mayo (GF)

Food station

- Saltbush crusted barramundi with crispy rice and Warragul greens (GF)

Dessert

- Orelys, apricot and wattle seed tart (V)

Standard beverage package

- One sparkling wine
- One white wine
- One red wine
- One rosé
- One standard beer
- One premium beer
- Two non-alcoholic native seltzers
- Selection of soft drinks and juice

Sommelier beverage upgrade

Upgrade to our sommelier beverage package for an additional \$8.50 per person. Includes executive wines and Chandon Garden Spritz.



Saltbush crusted barramundi with crispy rice and Warragul greens

*Price inclusive of Lift Attendant staff.



Grazing dishes designed to inspire your palette. Featuring locally sourced ingredients matched with native flavours. Served with house baked sourdough and native thyme lavosh

(V) Vegetarian
(GF) Gluten friendly
(VF) Vegan friendly

All prices inclusive of GST.

Gala Events

Sit Down Gathering

Set 3 course menu
with on-arrival canapes

Standard package
\$208 per person

(4-hour standard beverage package)

Premium package
\$216.50 per person

(4-hour sommelier beverage package)

Inclusions

- House-made sourdough bread with olive oil and butter
- Selection of handmade chocolate truffles
- Freshly brewed premium coffee, and a variety of traditional and herbal teas

Two canapes on arrival

From the land

Served cold

- Beef tartare with confit egg yolk and mountain pepper (GF)

Served hot

- Kumara with puffed quinoa and hibiscus jam (V, VF, GF)

Choose one entrée, served cold

From the land

- Wattleseed rubbed lamb loin, saltbush, labne and pomegranate (GF)
- Fire roasted carrot with Davidson plum and Rosella confit (V, VF, GF)

From the sea

- Salmon, finger lime, Granny Smith apple and puffed wild rice (GF)



Lemon myrtle tart, Davidson plum meringue and desert lime ice cream

Choose two alternating main courses, served hot

From the land

- Victorian farms beef fillet with Warragul greens pesto, heirloom tomato and seeded mustard jus (GF)
- Djadjawurung chicken with ancient grains, tarragon and lemon aspen emulsion (GF)
- Roasted purple cauliflower with braised lentils, lemon myrtle carrot puree and burnt paperbark oil (V, VF, GF)

From the sea

- Seared Etty Bay barramundi with Chardonnay vinegar and baby fennel (GF)

Choose one dessert

- Lemon myrtle tart, Davidson plum meringue and desert lime ice cream (V)
- Poached pears, white chocolate mousse and wattleseed ice cream (V, GF)

Additional alternate drop **\$7 per person, per course**

(V) Vegetarian
(GF) Gluten friendly
(VF) Vegan friendly

All prices inclusive of GST.



Victorian farms beef fillet with Warragul greens pesto, heirloom tomato and seeded mustard jus

Standard beverage package inclusions

- One sparkling wine
- One white wine
- One red wine
- One rosé
- One standard beer
- One premium beer
- One non-alcoholic beer
- Two non-alcoholic native seltzers
- Variety of soft drinks
- Variety of fruit juices
- Carafes of water

Sommelier beverage package inclusions

- Chandon Garden Spritz
- One executive sparkling wine
- One executive white wine
- One executive red wine
- One executive rosé
- Two premium beers
- One non-alcoholic beer
- Two non-alcoholic native seltzers
- Variety of soft drinks
- Variety of fruit juices
- Carafes of water

Optional upgrade

Signature cocktails \$20 each

- Davidson plum martini
- Finger Lime margarita

Selection of standard package wines

Sparkling

- Redbank Elevage Blanc de Blanc (VF)
- Helen & Joey ‘Inara’ Blanc du Blanc, Yarra Valley

White

- Mitchelton Estate Marsanne, King Valley
- Prancing Horses ‘The Pony’ Pinot Gris, Mornington Peninsula (VF)
- Mitchelton ‘Blackwood Park’ Riesling, Goulburn Valley (VF)

Red

- Helen & Joey ‘Layla’ Pinot Noir, Yarra Valley
- Bellarine Estate ‘Two Wives’ Shiraz, Bellarine (VF)

Rosé

- Michelini Nebbiolo Rosé, Alpine Valley



Finger Lime margarita and Davidson plum martini



Selection of sommelier package wines

Sparkling

- Blue Pyrenees Midnight Cuvee, Pyrenees
- Cat out of the Bag Prosecco, Bellarine (VF)

White

- Helen & Joey 'Wayward Child' Ilion, Yarra Valley (VF)
- Gabriella Possum Chardonnay, Yarra Valley (VF)
- Tahbilk '1927 Vine' Marsanne, Goulburn Valley

Red

- Blue Pyrenees 'Richardson' Shiraz, Pyrenees
- Tahbilk 'Old Vines' Cabernet Shiraz, Goulburn Valley
- Gabriella Possum Pinot Noir, Yarra Valley (VF)

Rosé

- Cat out of the Bag Rosé, Bellarine

Standard beers

- Stomping Ground Laneway Lager, 4.7% (VF)
- Bridge Road Pale Ale, 4.8% (VF)

Premium beers

- Mountain Goat Very Enjoyable Beer, 4.2% (VF)
- Two Bays GFB Draught, 4.2% (VF)

Non-alcoholic beer

- Bridge Road Free Time (VF)

Non-alcoholic native seltzers

- Finger Lime & lemon myrtle (VF)
- Mountain pepperberry & raspberry (VF)

THE LUME

M E L B O U R N E

Start planning your next event

+61 3 9235 8210
sales@mcec.com.au
1 Convention Centre Place
South Wharf Victoria
Australia 3006
mcec.com.au/thelume

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