

Crew Menu



Guide



V | Vegetarian VF | Vegan-Friendly GF | Gluten-Friendly

Please note
Other dietary requirements can be catered for upon request.
A 15 per cent surcharge applies for Sunday and public holiday events. All prices are inclusive of GST. Applicable across the entire menu.

Breakfast

Toast Packages

- Selection of fresh bread, condiments, fruit, cereal, milk and fruit juice **V**
\$17.35 per person
- Selection of fresh bread with condiments **V**
\$7.70 per person

Breaky Items

- \$6.90 per person**
- Coconut yoghurt with finger lime and confit berries **V | VF | GF**
 - Tropical fruit salad, lemon myrtle and vanilla **V | VF | GF**
 - Funky monkey smoothie (banana and chocolate) **V | VF | GF**
 - Fried egg, maple glazed bacon, Swiss cheese and signature BBQ sauce in a soft milk roll
 - Haloumi and hashbrown croissant **V**
 - BLAT – Maple glazed short cut bacon, cos lettuce, avocado puree and tomato

Sugar Hit

- Lolly jar (350gm mixed selection)
\$14.30 per jar
- Chocolate jar (350gm mixed selection)
\$17.35 per jar
- Jar of house-baked cookies (570 grams mixed selection) **V**
\$16.80 per jar

Snacks on the Run

Half platter \$35 (serves 5)
Full platter \$70 (serves 10)

Select one

- Signature banana and walnut bread coated with milk chocolate, roasted macadamia and wattleseed **V**
- Buttermilk and lemon myrtle scones served with jam, Chantilly cream and fresh berries **V**
- Chocolate, raspberry and finger lime muffins **V**
- Toasted ham and cheese croissant
- Panko crumbed chicken tenders with tomato sugo, parmesan crumbs and fried basil
- Saltbush lamb empanada with traditional chimichurri
- Mini meat pies and sausage rolls with tomato sauce





Main Break Time

Wraps and Rolls

Half platter \$59.15 (serves 5)

Select two

Full platter \$118.25 (serves 10)

Select three

- Roast pumpkin, feta, tomato pesto wholemeal wrap with rocket **V**
- Light rye roll filled with Granny Smith apple and beetroot slaw, goat's cheese, dill and lilliput caper dressing **V**
- Stone baked ciabatta filled with minted peas, Persian fetta, avocado and radicchio **V**
- Chicken, celery and almond sandwich with lemon aspen mayo and baby spinach
- Reuben roll with shaved pastrami, sauerkraut, Swiss cheese and Russian dressing served on a rye roll

Large Salad Bowls

\$39.45 (5 serves)

\$78.95 (10 serves)

Select one

- Thai chicken larb with bean sprouts, chilli, grated carrot and crisp baby cos hearts **GF**
- Spiced falafel salad with heirloom cherry tomato, pickled red onion, parsley and baby spinach **V | VF | GF**
- Kipfler potato salad with capers, cornichons, red onion, chive and seeded mustard dressing **V | VF | GF**
- Superfood salad with kale, goji berries, chia seeds, corn, fresh jalapeño, wild rice and raspberry mustard dressing **V | VF | GF**





Specialty Items

Half platter \$40 (serves 5)
Full platter \$80 (serves 10)

Select one

- Naked inside out Tokyo roll, with avocado and enoki mushroom, light soy and wasabi mayonnaise **V | GF**
- Green apple, carrot and shiso rice paper roll with palm sugar and red chilli dipping sauce **V | VF | GF**
- Tortilla de Patatas: Spanish potato tortilla with piquillo pepper relish **V | GF**
- Volcano sushi rolled with sashimi grade tuna, pickled daikon, kewpie and togarashi spice **GF**

Large Pots

\$47.85 (5 serves)
\$95.70 (10 serves)

Select one

- Beef stroganoff with champignon mushroom, smoked pimento and creamed potato **GF**
- Miso-braised chicken and shiitake mushrooms with fried onions, coriander and saffron rice **GF**
- Pan-fried potato gnocchi with mushroom ragu, goat's cheese and parsley **V**
- Baby king brown mushroom bourguignon with olive oil mash potato and gremolata **V | VF | GF**
- Za'atar braised lamb tagine with fried chickpea panisse and pistachio **GF**

Platters for the Crew

Serves 10

- Whole fresh fruit **\$38.20**
- Selection of sliced fresh fruit **\$70.95**
- Fromage L'Artisan: Victorian cheese board, served with fruit, nuts and house-baked sourdough bread **V \$133**
- Hand-crafted Victorian small goods, olive, fig relish, caperberries, sourdough breads and grissini **\$133**
- A playful platter, bursting with Melbourne's best mini sweets made by our award-winning pastry chefs **V \$85**





Backstage Favourites

Minimum order of 10 serves per item required, priced per person

Hearty hot soup \$6.60

Hearty seasonal soup served with fresh bread rolls

Beef lasagne \$32.50

Classic beef lasagne with cheese sauce, served with a tossed garden salad of local baby tomatoes, peppers, cucumber, green olives and apple balsamic vinaigrette. Fresh roll and dessert included

Thai green curry \$32.70

Thai green chicken curry with baby corn, steamed jasmine rice and fried shallots accompanied by an Asian leaf and coriander salad and soy dressing. Fresh roll and dessert included

Hot roast beef \$33.55

Carved, slow-roasted beef with assorted roast root vegetables, potatoes and gravy. Fresh roll and dessert included

Assorted pizza slabs (4 slices) \$15.80

Pizza slab with classic toppings such as margarita, meat lovers, spicy salami and olive, served with Italian tossed salad

Fish and chips \$33.55

Pan fried 3030 barramundi with thick-cut chips, salad and classic tartare sauce served with a tossed garden salad of local baby tomatoes, peppers, cucumber, green olives and apple balsamic vinaigrette. Fresh roll and dessert included

Stir fried noodles \$33.55

Stir-fried noodles with chicken, fish cakes, bean sprouts and chilli black bean sauce served with a Asian leaf and coriander salad and soy dressing. Fresh roll and dessert included

Aussie BBQ \$33.55

Grilled chicken skewers, lamb and rosemary sausages, beef burgers, caramelised onions, coleslaw, potato salad, lamingtons and pavlova with fresh strawberries

Sides \$11.55 per serve

- Bowl of hot chips with tomato sauce **V**
- Bowl of wedges with sour cream and sweet chilli sauce for dipping **V**

Non-Alcoholic Beverages

Naked Life Mocktails

- \$6.25 each**
- Gin and Tonic
 - Italian Spritz
 - Caribbean, Lime and Soda

Non Alcoholic Beer

- \$9 each**
- Bridge Road Free time 0%

Non Alcoholic Sparkling

- \$55 each**
- Vinada Sparkling Chardonnay

Soft Drinks

- \$4.50 each**
- Pepsi
 - Pepsi Max
 - Solo
 - Assorted

Fruit Juice

- \$4.50 each**
- Honeydew melon, apple, pear, aloe vera, lime and coconut water
 - Nectarine, pineapple, lime, apple and coconut water
 - Blood orange, apple, plum and acai

CAPi Flavoured Mineral Water

- \$4.50 each**
- Blood Orange
 - Grapefruit
 - Yuzu
 - Ginger Beer
 - Cranberry
 - Lemonade
 - Ginger Ale
 - Assorted

Plain Water

- 600ml water **\$4.80 each**
- Water cooler unit hire **\$100 each**
- Water cooler bottle (15 litres) **\$20 each**
- Water cooler cups (100 per pack) **\$7.50 each**

Alcoholic Beverages

Sparkling Wine

- (per bottle)*
- Classic **\$40**
 - Premium **\$55**
 - Executive **\$70**
- Chandon Garden Spritz **\$60 per bottle**

White Wine

- (per bottle)*
- Classic **\$40**
 - Premium **\$55**
 - Executive **\$70**

Red Wine

- (per bottle)*
- Classic **\$40**
 - Premium **\$55**
 - Executive **\$70**
- [See our Tasting Notes here.](#)

Standard Beer

- \$9 each**
- Stomping Ground Laneway Lager
 - Bridge Road Pale Ale

Premium Beer

- \$10 each**
- Mountain Goat Very Enjoyable Beer
 - Two Bays GFB Draught

Seltzer

- \$10 each**
- Moon Dog Fizzer Raspberry Sorbet **V | GF**
 - Moon Dog Fizzer Piney Limey **V | GF**



Tea and Coffee

Pump Urn

- \$85 (serves 36)**
- 36 biodegradable cups
 - Two urns of freshly brewed coffee
 - One urn of hot water and 12 tea bags
 - 2 litres of milk
 - Sugar and stirrers

Pump Urn Upgrade

- \$36**
- Cups, saucers and teaspoons

Thermal Tap

- \$200 (serves 100)**
- Only available for Exhibition Centre organisers' office 1-5 and Convention Centre green rooms A & B
- 100 biodegradable cups
 - 80 coffee sachets
 - 20 tea bags
 - 2 litres of milk
 - Sugar and stirrers

- \$100 (serves 50)**
- Only available for Exhibition Centre organisers' office 1-5 and Convention Centre green rooms A & B
- 50 biodegradable cups
 - 40 coffee sachets
 - 10 tea bags
 - 2 litres of milk
 - Sugar and stirrers

Electric Urn

- \$225 (serves 100)**
- 100 biodegradable cups
 - 80 coffee sachets
 - 20 tea bags
 - 2 litres of milk
 - Sugar and stirrers

- \$115 (serves 50)**
- 50 biodegradable cups
 - 40 coffee sachets
 - 10 tea bags
 - 2 litres of milk
 - Sugar and stirrers

Replacement Stock

- One urn of coffee (12 cups) **\$27.50**
- One urn of water (12 cups) and 12 tea bags **\$27.50**
- 2 litres of milk **\$4.50**
- 10 coffee sachets **\$15**
- 10 tea bags **\$17.50**
- 10 hot chocolate sachets (on request) **\$30**
- 1 litre of soy milk (on request) **\$4**

Nespresso Packages

- \$210 flat rate**
- 50 pods in four varieties of premium Arabica coffee
 - 10 tea bags
 - 10 hot chocolate sachets
 - Latte glasses and saucers
 - High quality insulated biodegradable cups
 - Sugar and stirrers
 - 1 litre milk
- \$140 minimum spend - 10 pax \$14 per person**
- Four varieties of premium Arabica coffee pods
 - 10 tea bags
 - Premium hot chocolate sachets
 - Latte glasses and saucers
 - High quality insulated biodegradable cups
 - Sugar and stirrers
 - 2 litres milk

Replacement Stock

- Nespresso pods **\$3.30**
- Tea bags **\$1.80**
- Hot chocolate sachets **\$3.30**



Start planning your next event

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