

Breakfast Menu



Food with a Purpose



Melbourne’s food scene is like the city itself—diverse, innovative, and a little bit fabulous. Our chefs, driven by curiosity and a commitment to sustainability, create menus that reflect our deep love for this vibrant city.

Alive with the seasons and bursting with fresh, locally sourced ingredients from across Victoria, our dishes cater to all tastes and dietary needs while being kind to the planet.

By partnering with organic producers and sourcing sustainable seafood, we deliver flavours that are as good for you as they are for the planet.

Inspired by Melbourne’s rich multicultural tapestry, we blend global flavours and techniques to create inclusive dining experiences that are both authentic and adventurous.

At MCEC, we love pushing the boundaries of traditional dining—just like Melbourne itself.

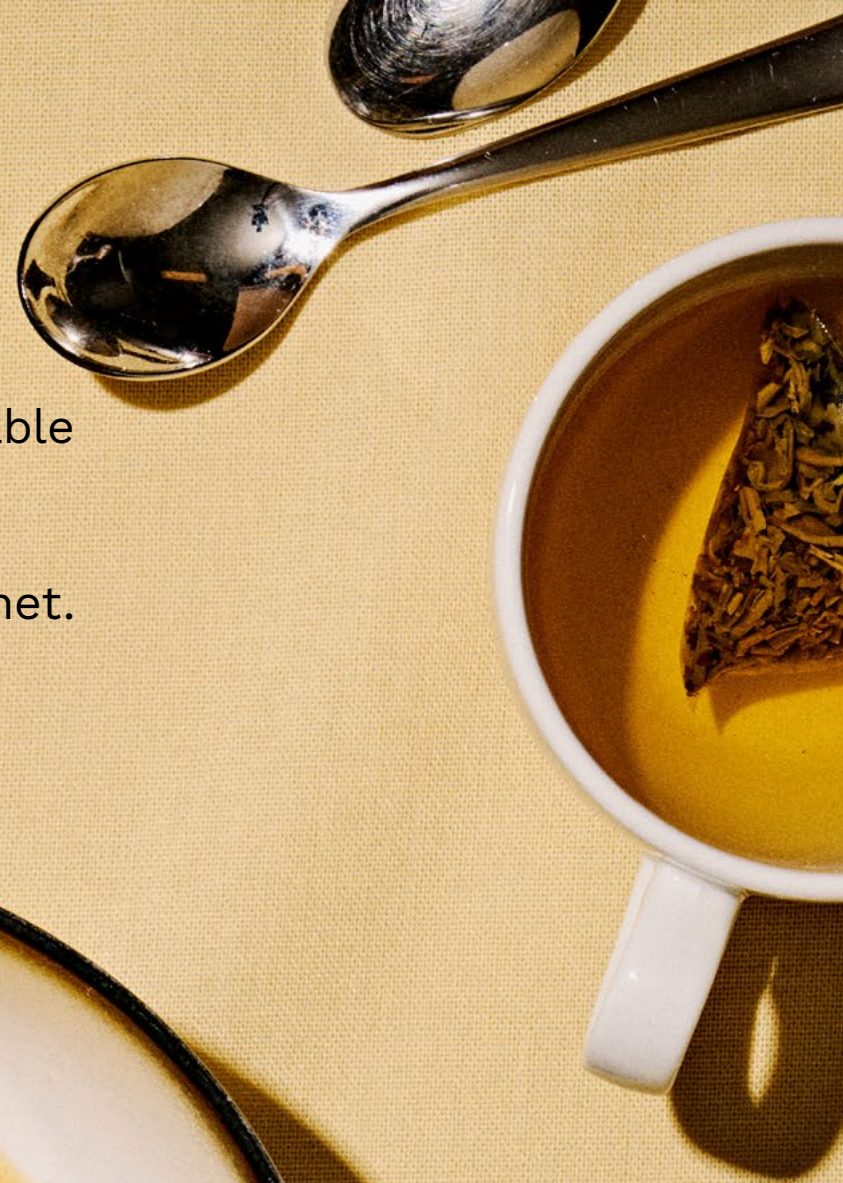
**Did you know?
80% of our
produce is
sourced from all
over Victoria—
talk about
keeping it local
and full of
flavour!**

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Upright Bites

A casual stand-up breakfast experience. Locally sourced, sustainable ingredients to energise your day, made with care for both you and the planet.



Tropical panna cotta, compressed pineapple, passionfruit and puffed grains

Select your breakfast package

Classic Breakfast

\$11 per person

Served up to 1 hour

Includes

- Whole seasonal apples
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- One x *Something For Everyone* **V | VF | GF** ([see items](#))
- Water station

Premium Breakfast

\$18 per person

Served up to 1 hour

Includes

- Sliced seasonal fruit
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- One x *Something For Everyone* **V | VF | GF** ([see items](#))
- One x *Morning Classics* ([see items](#))
- Water station

With Purpose

\$17 per person

Served up to 1 hour

Leave it to our chefs. Fresh, sustainable, and full of Melbourne flavour. Enjoy great taste with good intentions - locally sourced ingredients, eco-friendly practices, and less waste, one bite at a time.

Includes

Selected by our chefs

- Whole seasonal apples
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- One x *Something For Everyone* **V | VF | GF**
- One x *Morning Classics*
- Water station

Looking to add more items to your package?

+ Additional breakfast item
\$7.50 per person

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

Please note

Additional dietary requirements can be catered for upon request. A 15 per cent surcharge applies to Sunday and public holiday events. All prices include GST and apply across the entire menu.

Select your breakfast items

Something For Everyone

(V | VF | GF)

Vegan, gluten-friendly, or anything in between, there's something for everyone. No matter your needs - so you can always enjoy a vibrant, flavour-packed experience with inclusivity at the forefront.

Cold

- Organic acai pot with puffed quinoa, cacao nibs and toasted coconut
- Coconut yoghurt with berries
- Fruit salad compressed, vanilla and lemon syrup
- Mini banana cakes with brown sugar crumble

Hot

- Rosemary and potato croquette with tomato jam
- Slow-roasted baby roma tomato tart with aged balsamic
- Roast cauliflower hash with red pepper romesco
- Savoury donut with spiced sweet potato and fried curry leaf
- Sweetcorn fritters with red onion jam and thyme

Morning Classics

Cold

- Blueberry and lemon cake **V**
- Assorted fruit Danishes **V**
- Tropical panna cotta, compressed pineapple, passionfruit and puffed grains **V | GF**

Hot

- Triple chocolate mini muffin **V | GF**
- Castlemaine bacon and free-range egg slider with house-made relish
- Mini Hazeldene chicken chipolata Yorkshire pudding with our microgreens
- Free-range egg and butternut pumpkin frittata with candied pepitas **V**
- Mini gypsy ham and Swiss cheese croissant with sweet mustard pickle
- Moorabool Valley confit duck toasties with cherry and Davidson plum jam

Cold Drinks

+ Upgrade for **\$5 per person**

- Assorted bottles of Noah juices

Organic acai pot with puffed quinoa, cacao nib and toasted coconut



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

Morning Buffet

\$53 per person

Don't overthink it - our pre-selected morning buffet has you covered. With a lineup already decided for you, it's quick, hassle-free, and packed with options everyone can enjoy.

Includes

- Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- Our house-baked sourdough bread with cultured butter and pots of jam **V**
- Sliced seasonal fruit **V | VF | GF**
- Selection of made-in-house pastries and croissants **V**
- Free-range scrambled eggs **V | GF**
- Rolled Castlemaine middle rasher bacon **GF**
- Forest mushroom ragu with truffle oil **V | VF | GF**
- Sautéed baby spinach with lemon zest **V | VF | GF**
- Fried potato gems with rosemary salt **V | VF | GF**
- Slow-roasted Roma tomato with balsamic glaze **V | VF | GF**

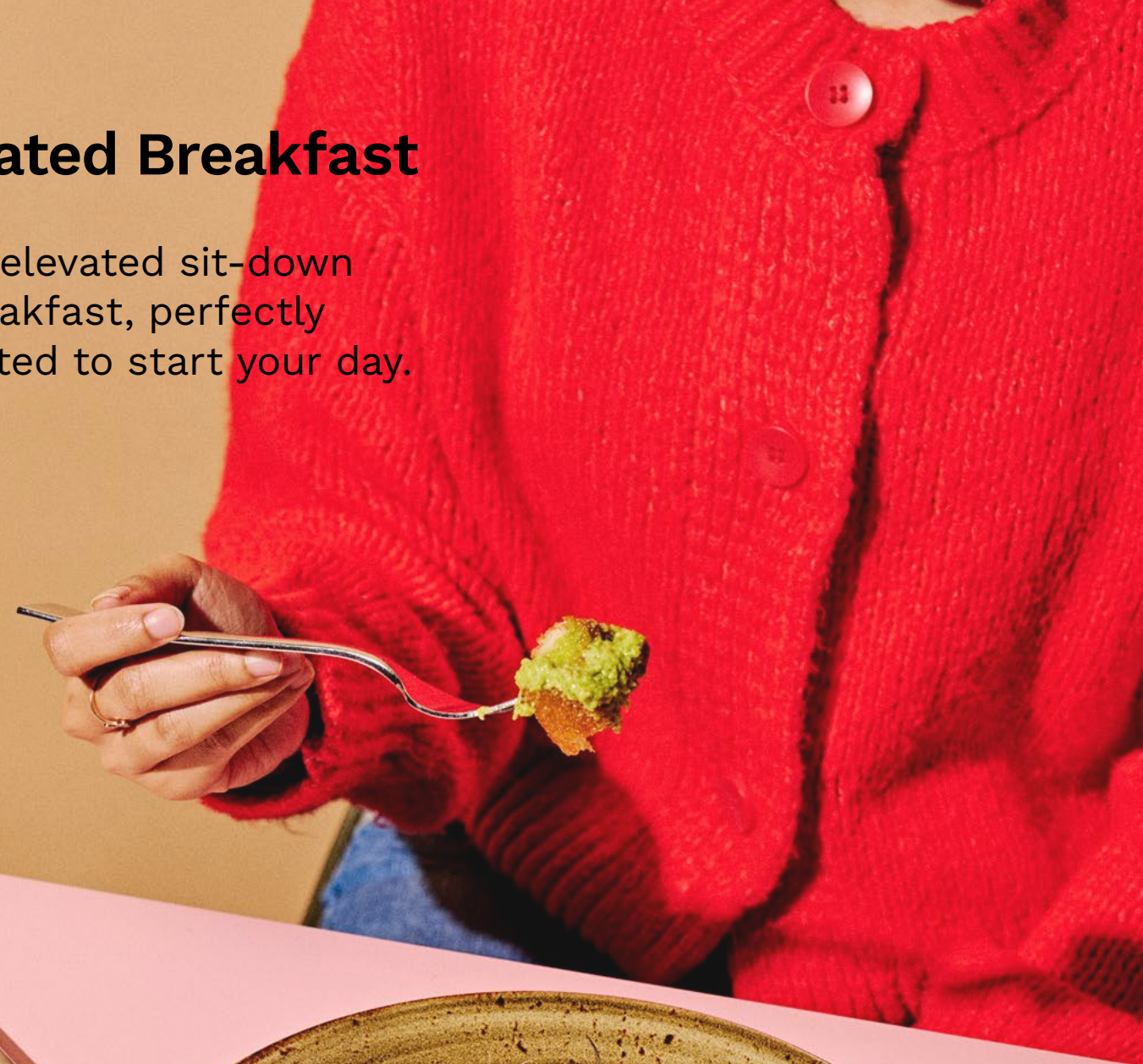
V | Vegetarian **VF | Vegan-Friendly** **GF | Gluten-Friendly**



Moorabool Valley confit duck toasties with cherry and Davidson plum jam

Plated Breakfast

An elevated sit-down breakfast, perfectly plated to start your day.



Smashed avocado with pickled beetroot, alfalfa sprouts and croûtes

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

Select your breakfast package

Express

\$38 per person
+ Alternate drop available for
\$7 per person, per course

Includes

- 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 pots of jam **V**
- One x *Hot Breakfast*

Two-Course Gala

\$51.50 per person
+ Alternate drop available for
\$7 per person, per course

Includes

- 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 pots of jam **V**
- One x *Cold Entrée*
- One x *Hot Breakfast*

Select your breakfast items

Cold Entrée (V | VF | GF)

Pre-set on arrival

- Mango panna cotta with compressed pineapple and passionfruit
- Blueberry and coconut yoghurt with puffed grain and toasted seed granola
- Smashed avocado with pickled beetroot, alfalfa sprouts and croûtes

Hot Breakfast

Served to the table

- Grande – Scrambled eggs, maple Castlemaine middle rasher bacon, chicken chipolata, hash brown, beans, spinach, and tomato **GF**
- Poached eggs with hollandaise, gypsy ham and scamorza croquette, house-made tomato ketchup, and wild rocket **GF**
- Soft scrambled free-range egg with confit field mushroom, sweet potato rösti, and baby spinach **V**
- 63° poached egg, slow-roasted Roma tomato, lamb chipolata, house-smoked bacon, and thyme-roasted mushroom **GF**
- Wild mushrooms with cauliflower blossom, broccolini and roasted red pepper purée **V | VF | GF**



Barista Station

Looking to upgrade your coffee experience? Try a coffee blend that's vibrant, diverse, and oh-so-satisfying - supplied by the locally adored Padre Coffee.

Select your coffee experience

Option One

\$220 per hour

(minimum two consecutive hours)

- 40 cups per hour, on average
- One barista

Option Two

\$395 per hour

(minimum two consecutive hours)

- Unlimited coffee cups per hour
- Two baristas

Option Three

\$2,500

(unlimited for eight hours)

- Unlimited coffee cups
- Two baristas

Curious? Let's start planning your next event

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