

Gala 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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Gala Events

Experience Victoria’s vibrant and diverse culture through our delicious, sustainable, and inclusive plates — a celebration of community and creativity, not just food.

Select your Gala event package

Your gala package price is built around your main course choice—select your dish, set the vibe, and we’ll handle the rest.

See [page 10](#) for details.

Includes

- House-made sourdough bread served with Tarago extra virgin olive oil and Lard Ass cultured butter **V**
- Tea and coffee
- Selection of handmade chocolate truffles

Two-Course

Select

- One x *Entrée* ([see items](#))
- One x *Main Course* ([see items](#))

or

- One x *Main Course* ([see items](#))
- One x *Dessert* ([see items](#))

Pre-Dinner Canapés

\$16.50 per person

Selected by our chefs

- One x *Cold Canapés*
- Two x *Hot Canapés*

Three-Course

Select

- One x *Entrée* ([see items](#))
- One x *Main Course* ([see items](#))
- One x *Dessert* ([see items](#))

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.

Macadamia milk-poached Etty Bay barramundi with Warrigal greens pesto, beetroot, and Davidson plum relish

Spencer Gulf kingfish, Davidson plum ponzu, crispy taro, fish floss and Yarra Valley caviar

Entrée

Made with Victorian produce, these starters deliver big flavour.

Select your entrée

Cold

- Moorabool Valley smoked duck breast with Four Pillars gin-soaked Granny Smith apple and crispy duck ham **GF**
- Poached Hazeldene free-range chicken with sweetcorn, Lard Ass buttermilk, finger lime, and dill oil **GF**
- Rare roasted Victorian farmed sirloin with Tom Yum gel, pounded rice, and green papaya **GF**
- Port Lincoln Blue-fin tuna with Davidson plum ponzu, crispy taro, fish floss, and Yarra Valley caviar **GF**
- Heirloom carrot tatin, broccoli puree, pumpkin seed granola and pickled beetroot **V | VF | GF**

Hot

- Sweet potato agnolotti with burnt butter, candied walnuts, and fried sage **V**
- Victorian lamb with onion soubise, fried zucchini, Meredith ashed goats’ cheese, and tomato concasse **GF**
- Bass Strait scallop cannelloni with confit micro fennel, citrus beurre blanc, charred navel orange, and our microgreens

+ Additional alternate drop
\$7.00 per person

Main Course

Think rich flavours, vibrant ingredients, and dishes designed to impress – Victoria's best on a plate.

Select your main

For two course package, prices will be reduced by \$25

- Victorian farmed beef fillet with glazed cheek, carrot cream, charred brassica, and Yarra Valley Pinot Noir reduction **GF \$112**
- Hazeldene chicken breast with confit leg, fermented garlic Kiev, garden pea, pearl onion, and our microgreens **GF \$105**
- Steamed Etty Bay barramundi with braised daikon, shiitake and ginger broth, pickled carrot, and choy sum **GF \$112**
- Victorian lamb cutlet and pressed shoulder with harissa and red pepper emulsion, Mt Zero black olive crumb **GF \$115**
- Roasted Hazeldene chicken breast with savoy cabbage, crispy kaiser bacon, parsnip, and chicken jus **GF \$105**
- 16-hour slow-cooked Victorian beef rib with bone marrow, baby leek, and smoked potato purée **GF \$109**
- Otway Ranges pork loin with red curry pumpkin, lychee gel, coconut cream, and Thai basil **GF \$106**
- Truffled potato pavé with forest mushroom ragu, cauliflower blossom, and parsley oil **V | VF | GF \$85**

Hazeldene chicken breast with confit leg, fermented garlic Kiev, garden pea, pearl onion, and our microgreens

Sides to Share

(V | VF | GF)

\$58 per platter (serves 10)

- Maple-glazed carrots with candied pecans and dill
- Charred baby gem lettuce with ranch-style dressing and heirloom tomato
- Potato gratin with garlic and thyme

+ Additional alternate drop \$7.00 per person



Pressed sablé, raspberry
and passionfruit, fresh berries

Dessert

Desserts, your way -
plated, or passed around.
The choice is yours.

Select your preference

Roaming

One x *Classic*
One x *Something For Everyone*

or

Plated

One x *Classic* or *Something For Everyone*

+ Additional alternate drop
\$7.00 per person

Select your items

Classic

(V)

- Mango and limoncello baba with coconut whipped ganache
- Lemon pavlova with fresh strawberry compote, hibiscus consommé, and strawberry yoghurt cream

Something For Everyone

(VF | GF)

- V-RAMISU - Amatika 46% milk chocolate with coffee and orange
- Apple tatin with maple ice cream, mandarin caramel, and puffed grain
- Pressed sablé with raspberry, passionfruit, and fresh berries

Flavours of Country

\$115 per person

Enjoy a three-course set menu, celebrating Australia with a vibrant palette of native ingredients perfectly paired with locally sourced produce.

Includes

- House-made sourdough bread served with Tarago extra virgin olive oil and Lard Ass cultured butter **V**
- Tea and coffee
- Selection of handmade chocolate truffles

Entrée

- Macadamia milk-poached Etty Bay barramundi with Warrigal greens pesto, beetroot, and Davidson plum relish **GF**

Main Course

Alternating drop

- Victorian farmed beef cheek saltbush pomme purée, bush tomato confit, and beach banana **GF**
- Bendigo chicken breast with kumara and native thyme rösti, Geraldton wax oil, and our microgreens **GF**

Shared Salad

Served to the table

- Mixed leaves dressed in Kakadu plum vinaigrette **V | VF | GF**

Dessert

Roving or plated

- Lemon myrtle curd with poached desert lime and white chocolate **GF**

*Victorian farmed beef cheek
with saltbush pomme purée,
bush tomato confit, and beach banana*



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

Elevate Your Event

Turn up the fun with a dessert activation, pop-up bar, or late-night bites—your event deserves it.

Smash It!

\$13 per person

Chefs will be smashing pieces of delectable sweet treats featuring flavour combinations such as caramelised milk chocolate, rocky road and a new take on the Aussie classic – berry and coconut lamington **V**

Affogato Bar

\$12 per person

Enjoy our award-winning hazelnut ice cream topped with freshly brewed espresso coffee

Fromage L'Artisan

\$14 per person

Crafted by third-generation French cheesemaker Matthieu Megard, L'Artisan cheese highlights the unique flavours of the Great Ocean Road region. Served with fruit, nuts, and house-baked sourdough bread **V**

Late Night Bites

\$13 per person

Select two

As the night winds down, treat your guests to these end-of-event favourites.

- Chicken and mushroom pie with onion relish
- Angus beef burger with American cheese, pickle, dijonaise, and ketchup
- Margherita **(V)** and Diavola pizza slabs topped with Fior di Latte
- Choc-dipped mini-ice creams with freeze-dried raspberry **V**
- Shoestring fries with tomato sauce and aioli **V | VF**

Fromage L'Artisan



Non-Alcoholic Beverage Packages

Sip on something special with our selection of non-alcoholic drinks

Standard

(per person)

- 1 hour **\$16.50**
- 2 hours **\$19.50**
- 3 hours **\$23**
- 4 hours **\$26.50**
- 5 hours **\$29.50**

+ Additional half hour **\$2.50 per person**

Includes

- Variety of soft drinks and juices
- Carafes of water

Premium

(per person)

- 1 hour **\$24**
- 2 hours **\$33**
- 3 hours **\$41.50**
- 4 hours **\$49**
- 5 hours **\$55.50**

+ Additional half hour **\$7 per person**

Includes

- One non-alcoholic sparkling wine
- One non-alcoholic beer
- Two Curious Cabinet mocktails
- Variety of soft drinks and juices
- Variety of flavoured StrangeLove sodas
- One ETCH native sparkling water
- Carafes of water

[\(see beverage selections\)](#)

Alcoholic Beverage Packages

Sip on something special with our curated selection of alcoholic drinks.



Classic

(per person)

- 1 hour **\$30**
- 2 hours **\$39.50**
- 3 hours **\$48.50**
- 4 hours **\$56.50**
- 5 hours **\$64**

+ Additional half hour **\$7 per person**

Includes

- One ETCH Native flavoured sparkling water
- One classic sparkling, white, red and rosé
- One standard and non-alcoholic beer
- One alcoholic juice
- One alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Variety of soft drinks and juices
- Carafes of water

+ Additional varietal of white/red wine **\$5 per person**

+ Glass Bottles of StrangeLove still and sparkling water to the table **\$3 per person**

[\(see beverage selections\)](#)

Premium

(per person)

- 1 hour **\$37**
- 2 hours **\$46**
- 3 hours **\$55**
- 4 hours **\$63**
- 5 hours **\$71**

+ Additional half hour **\$7 per person**

Includes

- One ETCH Native flavoured sparkling water
- One premium sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- One standard, premium and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- One Curious Cabinet mocktail
- Variety of soft drinks and flavoured StrangeLove sodas
- Variety of fruit juices
- Carafes of water

+ Additional varietal of white/red wine **\$5 per person**

+ Glass Bottles of StrangeLove still and sparkling water to the table **\$3 per person**

[\(see beverage selections\)](#)

Executive

(per person)

- 1 hour **\$45.50**
- 2 hours **\$55**
- 3 hours **\$63.50**
- 4 hours **\$72**
- 5 hours **\$79.50**

+ Additional half hour **\$7 per person**

Includes

- One signature Four Pillars Gin & Tonic can (on arrival)
- One ETCH Native flavoured sparkling water
- One executive sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- Two premium beers
- One Non alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Two Curious Cabinet mocktails
- Variety of soft drinks and flavoured StrangeLove sodas
- Variety of fruit juices
- Glass bottles of StrangeLove still and sparkling water on table

+ Additional varietal of white/red wine **\$5 per person** [\(see beverage selections\)](#)

Upgrade

Take your Classic or Premium package to the next level with Four Pillars canned mixers for just **\$7 per person** on arrival (up to 45 minutes).

Select one

- Rare Dry Gin and Tonic (5.1%) - 250ml
- Bloody Shiraz Gin and Tonic (5.1%) - 250ml
- Fresh Yuzu Gin & Soda (5.1%) - 250ml

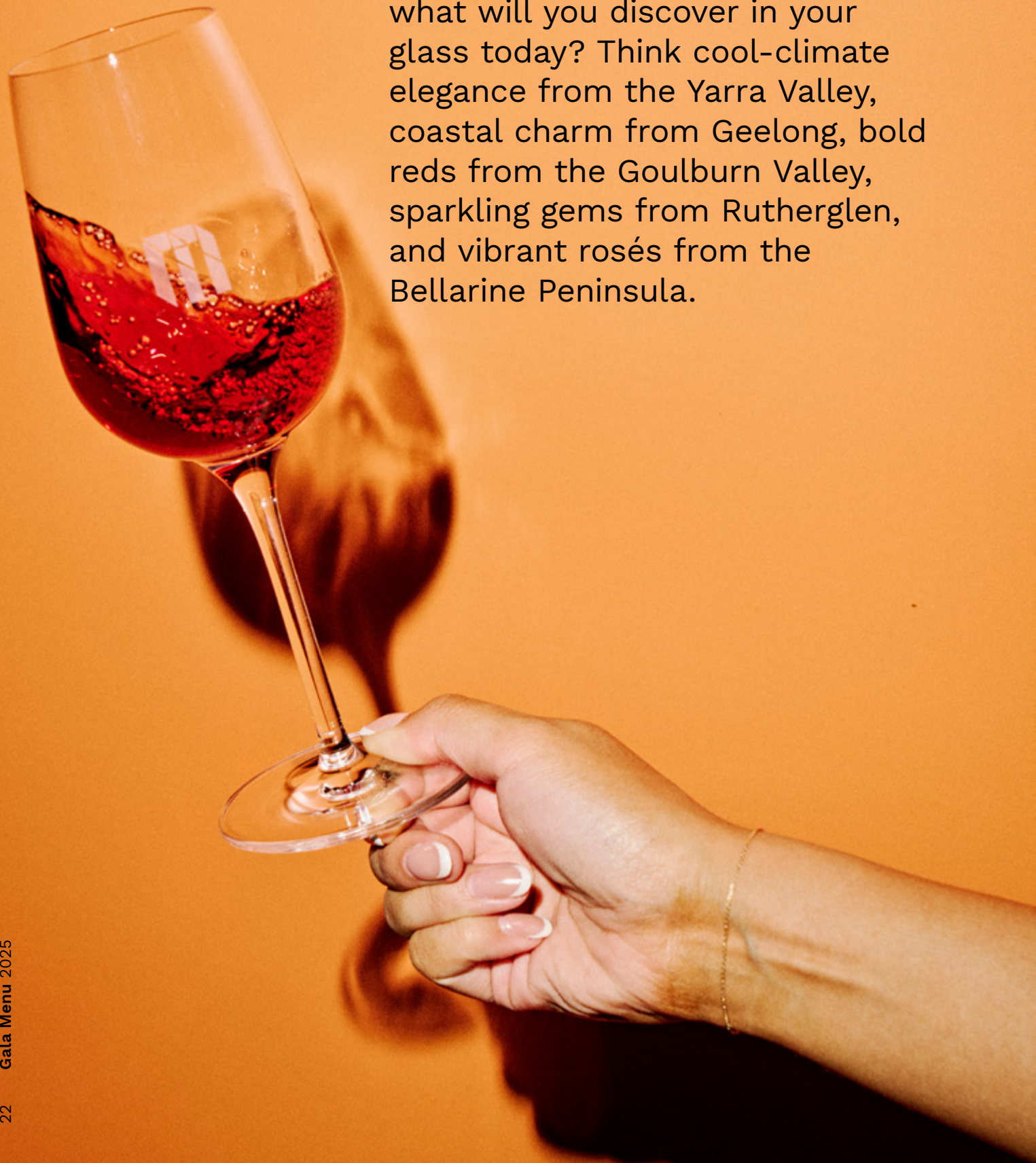
Alternatively, you can pre-purchase a selected quantity for **\$14.50 each**.

Shake things up - add cocktails to your package!

Explore our curated cocktail list [here](#).

Bringing Victoria to You, by the Glass

From small-batch makers to Victoria's iconic wine regions—what will you discover in your glass today? Think cool-climate elegance from the Yarra Valley, coastal charm from Geelong, bold reds from the Goulburn Valley, sparkling gems from Rutherglen, and vibrant rosés from the Bellarine Peninsula.



Classic Wines

Sparkling

- Munro Valley Sparkling Brut NV, Victoria
- De Bortoli King Valley Prosecco, King Valley

White

- Rutherglen Estate Shelley's Block Marsanne Viognier Roussanne, Rutherglen
- Cloud St Pinot Grigio, Victoria
- Cloud St Chardonnay, Victoria

Red

- St Ignatius Unconquered Nouveau, Pyrenees
- Cloud St Pinot Noir, Victoria
- Pettavel Premium Shiraz Viognier, Geelong

Rosé

- Cloud St Rosé, Victoria

Executive Wines

Sparkling

- De Bortoli Este Cuvee, Victoria
- Cat out of the Bag Sparkling NV, Geelong

White

- Red Claw Pinot Gris, Mornington Peninsula
- Oakridge Over the Shoulder Chardonnay, Yarra Valley

Red

- Levantine Hill Glen Garvald Pinot Noir, Yarra Valley
- Mayford Tempranillo, Alpine Valley

Rosé

- Ai Fiori Rosato, Yarra Valley

Premium Wines

Sparkling

- St Leonards Vineyard NV Brut, Rutherglen
- Dal Zotto Pucino Prosecco NV, King Valley

White

- PREECE Nagambie Riesling, Goulburn Valley
- Tar & Roses Pinot Grigio, Central Victoria
- Oscar's Folly Chardonnay, Yarra Valley

Red

- Tahbilk GSM Grenache, Syrah, Mourvedre, Goulburn Valley
- Little Saint Pinot Noir, Yarra Valley
- Bellarine Estate Portarlington Ridge Shiraz, Geelong

Rosé

- Swan Bay Bellarine Peninsula Rosé, Geelong

Cocktail Anyone?

Add your favourite cocktails to the mix and turn it into a party like no other.



Sidecar
Hennessy Cognac VS, Triple Sec, lemon juice and simple syrup with an orange twist

Classic Cocktails

\$15.50 each

Select up to two

Espresso Martini

Aether vodka, Kahlua, espresso and simple syrup

Margarita

Batanga Tequila Blanco, Triple Sec, lime juice and fresh lime

Negroni

Four Pillars Rare Dry Gin, Campari, Rosso Vermouth and fresh orange

French 75

Four Pillars Rare Dry Gin, lemon juice, and prosecco with a lemon twist

Signature Cocktails

\$20.50 each

Select up to two

Clover Club

Four Pillars Rare Dry Gin, lemon juice, raspberry syrup and fresh raspberries

Blackberry Margarita

Batanga Tequila Blanco, Chambord, lime juice, Triple Sec and fresh lime

Yuzu Gimlet

Four Pillars Yuzu Gin, Yuzu juice and simple syrup

Sidecar

Hennessy Cognac VS, Triple Sec, lemon juice and simple syrup with an orange twist

Wildcard Cocktail

\$7 each

Rose Milk (60ml)

Malibu, rose extract, milk and rose petals



Yuzu Gimlet
Four Pillars Yuzu Gin, Yuzu juice and simple syrup

Beers

Standard Beer

- Stomping Ground Laneway Lager (4.7%)
- Stomping Ground Gipps St Pale Ale (5.2%)

Premium Beer

- Urban Alley Urban Lager (4.7%) **VF**
- Coldstream Brewery Pale Ale (4.2%)

Non-Alcoholic Drinks

Non-Alcoholic Beer

- Stomping Ground Footloose Pale Ale (<0.5%)

Non-Alcoholic Sparkling Wine

- Vinada Sparkling Chardonnay

ETCH Native Flavoured Sparkling Water

- Finger Lime & Lemon Myrtle
- Mountain Pepperberry & Raspberry

Curious Cabinet Mocktails

- Mandarin Shrub Spritz
- Strawberry Shrub Spritz

Mixed Drinks

Alcoholic Juice

- Moon Dog Fizzer Apple and Raspberry Alcoholic Juice (4%)

Alcoholic Iced Tea

- Subtle Tea - Alcoholic Lemon Iced Tea (4.5%)
- Subtle Tea - Alcoholic Apple Iced Tea (4.5%)

Moon Dog Fizzer - Apple Raspberry

Subtle Tea Lemon



Curious? Let's start planning your next event

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