

Cocktail 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!**



Celebrate in Melbourne

With the city’s vibrant energy as your backdrop, we’ll create a gala or cocktail event like no other. Think creative drinks, curated wines, and bold local flavours paired with Melbourne’s unmistakable style.

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Canapés

Big flavour, bite-sized,
and served with style.

Select your canapé package

One-Hour

\$45.50 per person

Select

One x Cold Canapés
Three x Hot Canapés
[\(see items\)](#)

Two-Hour

\$54.50 per person

Select

Two x Cold Canapés
Three x Hot Canapés
One x Substantial Canapés
[\(see items\)](#)

Three-Hour

\$62 per person

Select

Three x Cold Canapés
Three x Hot Canapés
Two x Substantial Canapés
One x Sweet Canapés - Classic
One x Sweet Canapés - Something For Everyone
[\(see items\)](#)

Looking to add more items to your package?

+ Additional Canapé
\$7.50 per item

+ Additional Substantial Canapé
\$11 per item

+ Additional Premium Substantial Canapé
\$21.50 per item

Or upgrade your Substantial Canapé
to a Premium Substantial Canapé
\$10.50 per item

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 canapé items

Cold Canapés

- Confit kohlrabi croûte with finger lime, our microgreens, and wattleseed mayo **V | VF | GF**
- Pepperberry-crusted Sher Wagyu with parmesan sablé and torched paperbark mayo **GF**
- Chermoula Port Lincoln Blue-fin tuna with burnt orange gel and sushi rice **GF**
- Black garlic, chive, and wild mushroom tart **V | VF | GF**
- L'Artisan Le Rouge tart with mango gel, celery, and candied walnut **V**
- Four Pillars gin-soaked cucumber with tonic gel and dill **V | VF | GF**
- Bendigo chicken san choy bao with bamboo shoots and crisp gem lettuce **GF**
- Moorabool Valley duck rilette with Lard Ass crème fraîche and toasted brioche

Substantial Canapés

Served from a food station

- Black vinegar tofu with mushroom XO sauce, puffed wild rice and spring onion **V | VF | GF**
- Yarra Valley Pinot Noir braised beef cheek with spiced carrot cream and organic puffed grain crumble **GF**
- Ginger beer and caramelised pineapple Hazeldene chicken skewer with red chilli and garlic chive **GF**
- Baked gnocchi Romano with beurre noisette and fried sage **V**
- Baked celeriac with seaweed butter, celery heart, Granny Smith apple, walnut, and microgreens **V | GF**
- Barbequed Otway Ranges pork spring rolls with nuoc cham and Vietnamese mint

Hot Canapés

- Smoked Etty Bay barramundi with spiced chickpea and preserved lemon **GF**
- Crumbed Cacio e Pepe with Pecorino Romano custard **V**
- Bang Bang chicken gyoza with chilli crisp dipping sauce
- Slow-braised lamb and Vegemite pie with seeded mustard and our microgreens
- Otway Ranges pork belly with fennel pollen and pomegranate **GF**
- Carnaroli rice arancini with roasted parsnip, hemp seed, and truffle **V | VF | GF**
- Teriyaki-glazed Victorian farmed beef fillet with miso mayo and pickled ginger **GF**
- Cauliflower gratin tart with caramelised onion jam and our microgreens **V | VF | GF**

Premium Substantial Canapés

+ Upgrade \$10.50 per item

- Macadamia and pistachio-crumbed lamb cutlet with saltbush-spiced potato and bush ghanoush **GF**
- Sher Wagyu steak sandwich with beetroot, fennel, and black truffle

Sweet Canapés

Classic (V)

- Chocolate and caramel tart
- Raspberry and almond financier with pistachio cream
- Mango, ginger, and chocolate ganache tart

Something For Everyone (V | VF | GF)

- Banana and passionfruit lamington
- Lemon myrtle and desert lime tart
- Vanilla and orange cake with grapefruit cream



Carnaroli rice arancini with roasted parsnip, hemp seed, and truffle

Yarra Valley Pinot Noir braised beef cheek, spiced carrot cream and organic puffed grain crumble

Bendigo chicken san choy bao, bamboo shoots, crisp gem lettuce

Flavours of Melbourne

\$92 per person, all inclusive
two-hour package

Set the vibe for your multi-day conference with a Melbourne-inspired package that knows how to make an entrance. Enjoy two hours of our city's diverse flavours and sips to spark excitement and get everyone talking and tasting!



Food

Cold

- **Showcase of L'Artisan Cheese and Salt Kitchen charcuterie**
Served with house-made pickles, marinated Mt Zero olives, sherry quince paste, fruit, nuts, house-baked sourdough, and lavosh
- **Oyster shucking**
A roaming culinary experience featuring freshly shucked Australian Pacific and Rock oysters with local gin and whisky spritz, lemon, and Tabasco **GF**
***Large party?** For events with more than 100 guests, enjoy our roving oyster shuckers.*
***Smaller event?** For fewer than 100 guests, freshly shucked oysters will be circulated at your event.*

Hot Pass-Around

- **Bendigo chicken pho shot** with rice drop noodle and spring onion **GF**
- **Steamed chilli barramundi wontons** with laksa dipping sauce

Food Station

- **Cacio e Pepe**
Fresh cavatelli tossed live in a Pecorino Romano cheese wheel, finished with free-range egg yolks and cracked black pepper **V**

Beverages

A selection of wines from our cellar, plus beer and non-alcoholic drinks - all handpicked by our team:

- One sparkling, white, red and rosé
- One standard and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- One alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- One ETCH native flavoured sparkling water
- A selection of soft drinks and juices



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 - Moon Dog Fizzer
- One alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Variety of soft drinks and juices
- Carafes of water

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

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

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

Shake things up - add cocktails to your package!

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

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
- Carafes of water

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

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**.

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 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 Portarlinton 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

Beer

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%)



Curious? Let's start planning your next event

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