



Cocktail Menu

DEAN & MCPHERSON





Our Food Philosophy

We believe that memories and connections are made over unforgettable dining experiences.

Whether you are hosting 10 or 100,000 people - Victoria Pavillion's premier hospitality partner Dean & McPherson will hit the mark every time.

Our dedicated culinary team has crafted a menu with fresh, tantalising flavours in mind to create moments that linger in the hearts and palates of our clients.

D&M's unwavering commitment to impeccable service, presentation and attention to detail will make your next event that bit more special.



Packages

ONE HOUR **\$38pp**

2 Cold Items, 2 Hot Items

TWO HOURS **\$52.50pp**

3 Cold Items, 3 Hot Items

THREE HOURS **\$65pp**

4 Cold Items, 4 Hot Items

FOUR HOURS **\$79pp**

4 Cold Items, 5 Hot Items,
1 Substantial Item

FIVE HOURS **\$95.50pp**

5 Cold Items, 5 Hot Items,
2 Substantial Items

+ Add 1 x Cold/Hot Item **\$9.50pp**

+ Add 1 x Substantial Item **\$14pp**

Surcharges apply for Sundays and Public Holidays

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Cold Items

Cold smoked salmon, yeast blini, crème fraiche, caviar (nf)

Spiced tuna cali roll, wasabi soy (gf,nf,df)

Lobster rolls, watercress (nf)

Peking duck pancake, hoisin (gf,nf)

Chicken and tarragon ribbon sandwich (nf)

Free range pork rillettes, sourdough croute (df)

Prawn, pork and apple rice paper roll (gf,df)

Tom Yum tofu rice paper roll (vgn,gf,df)

Parmesan tart, braised leek, truffle (v)

Miso eggplant horfun roll (vgn,df)

(df) dairy free, (nf) nut free, (gf) gluten free, (vgn) vegan, (v) vegetarian



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Hot Items

Mini corn dog, tomato sauce (nf)

Brisket slider, chili, cabbage (nf)

Mini braised beef pie, tomato relish (nf)

Malaysian chicken satay, peanut jam

Lamb and rosemary tiny sausage roll (nf)

Wagyu puff, aged black vinegar (nf,df)

Southern fried chicken rib, chipotle bbq sauce

Ham and cheese mini jaffles (nf)

Mac 'n' cheese, smoked paprika aioli (nf)

Pea and mint arancini, aioli (v,nf)

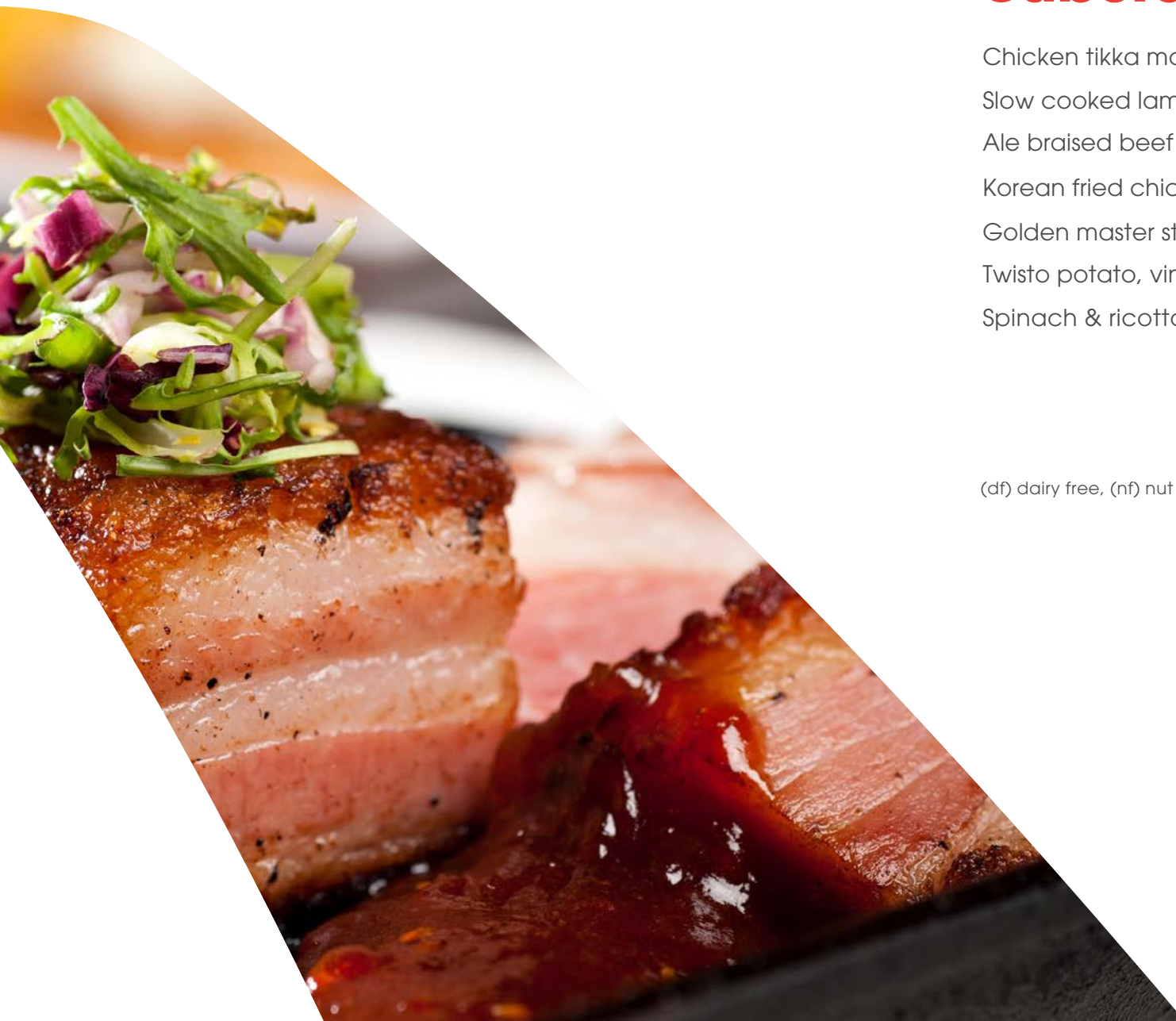
Leek and parmesan croquettes (v,nf)

Smoked jackfruit slider, bbq sauce, slaw, pickle (v)

(df) dairy free, (nf) nut free, (v) vegetarian

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Substantial Items

Chicken tikka masala, basmati rice (gf)

Slow cooked lamb neck, Israeli cous cous (nf,df)

Ale braised beef daube, potato puree, ale gravy (nf)

Korean fried chicken, spring onion (nf)

Golden master stock pork belly, asian slaw (nf, df)

Twisto potato, vinegar salt (df, nf)

Spinach & ricotta tortellini, roast pumpkin, sage butter (nf,v)

(df) dairy free, (nf) nut free, (gf) gluten free

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Dessert Items

Substitute any cold or hot item for a dessert

Salted caramel slice (v,nf)

Orange and poppy seed cake (gf,df)

Citrus tart with meringue (v,nf)

Chocolate fudge cake (nf)

Nutella filled donut bites (v)

Peanut fudge brownie (v,vgn,gf)

Strawberry cheesecakes

Passionfruit and mango tartlet

(df) dairy free, (nf) nut free, (gf) gluten free, (v) vegetarian, (vgn) vegan



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Contact

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While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

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