



# Lunch & Dinner 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

## **TWO COURSE MENU**

Main, Entrée or Dessert

## **THREE COURSE MENU**

Entrée, Main, Dessert

Served alternately

## **ADDITIONS**

Shared Main

Sides

## **CANAPES ON ARRIVAL**

3 x Chef selection canapes (1hr)

3 x Client selection canapes (1hr)

Includes St. Remio coffee and selection of tea

A 15% surcharge applies for Public Holidays



DEAN &  
MCPHERSON



# Canapes

## 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 rilletes, 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 (nf)

Miso eggplant horfun roll (vgn,df)

## 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, (gf) gluten free, (vgn) vegan,  
(v) vegetarian



DEAN &  
MCPHERSON



# Entrée

Olive oil poached tuna nicoise, tomato gel, tarragon, egg, black olive (gf,nf,df)

Ora king salmon crudo, ginger soy (gf,nf,df)

Chermoula spiced Spencer Gulf kingfish, smoked eggplant, pickled fennel, orange (gf,nf,df)

Farm house terrine, truffled mustard, grissini, petit salad (df)

Roast pork belly, coriander, sweet basil, palm sugar dressing, spiced pork crumb (nf)

Burratta, romesco, green olive, smoked almond, charred leeks (v,gf)

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



DEAN &  
MCPHERSON

  
Melbourne  
Showgrounds

# Main

Salmon, bok choy, pickled vegetables, shiitake broth, coriander (gf,nf,df)

Humpty Doo barramundi, fennel puree, spinach, white wine veloute, braised fennel (gf)

Ethically raised chicken, prune, freekah, jus gras, dutch carrot (nf)

Smoked beef cheek, olive oil mash, sauce vierge, mushroom (gf,df)

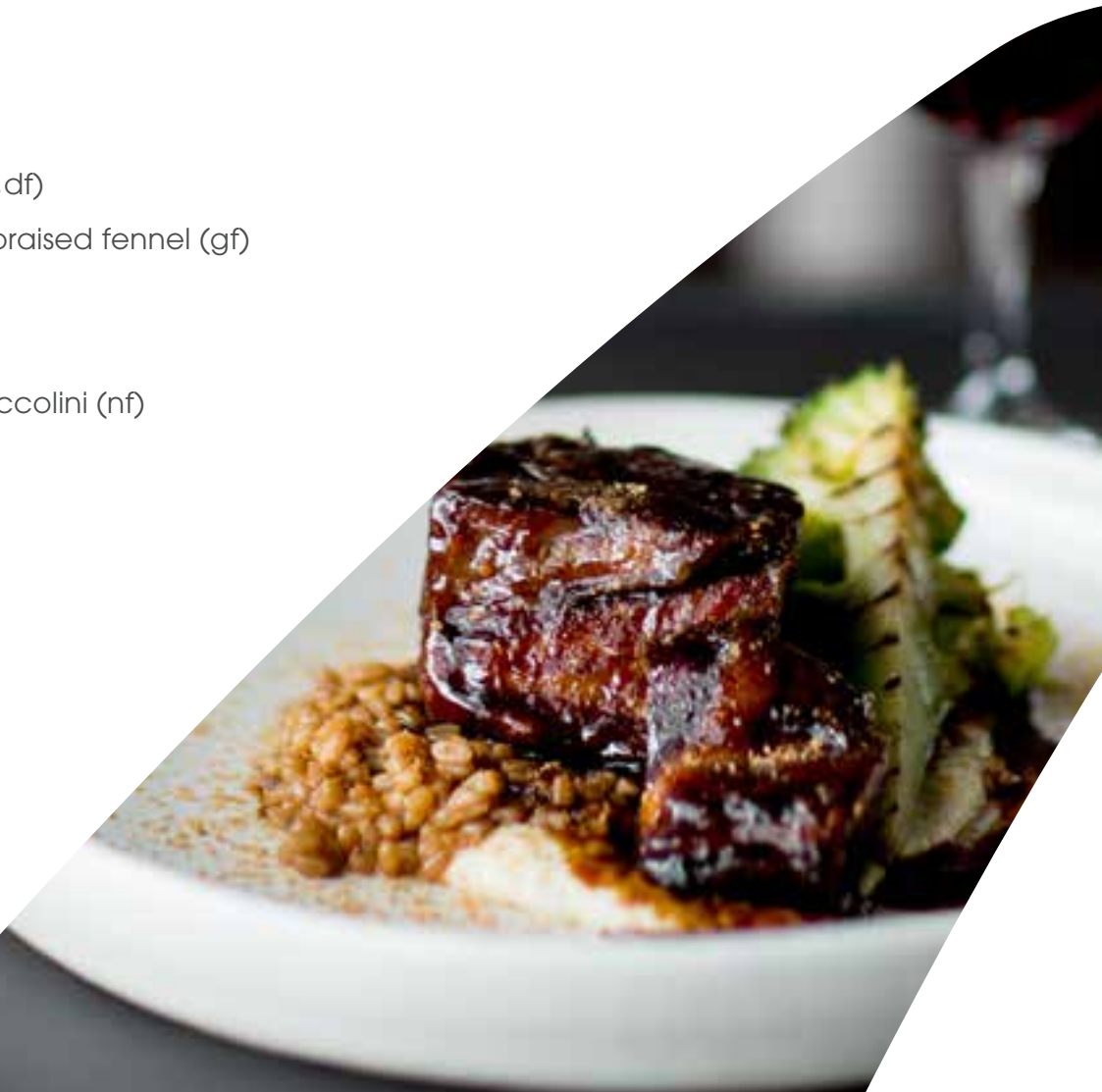
Grass fed beef, fondant potato, truffled cauliflower, crispy onions, broccolini (nf)

Salt grass lamb, braised greens, pomme puree, red wine sauce (gf,nf)

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



DEAN &  
MCPHERSON



# Shared Main

## Select two

Pan roasted Humpty Doo barramundi, cauliflower, salsa Sicilian (gf,nf,df)

Free-range roast chicken, jus grass, heirloom carrot, dukkha (gf)

Grass feed Gippsland beef, salsa verde, red wine jus, golden onions (gf,nf)

Spiced 24 hour lamb shoulder, pomegranate, toasted almond, chermoula (gf,df)

# Sides

## Select two

Charred broccolini, preserved lemon, capers, parsley (vgn,gf,nf,df)

Duck fat potato, black garlic (gf,df)

Heritage carrots, local honey, feta and currants (gf,nf)

Green salad, tarragon vinaigrette (vgn,gf,nf,df)

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



DEAN &  
MCPHERSON



# Dessert

Native wattleseed and spiked mascarpone (v,gf,nf)

Lemon-lime tart, toasted vanilla meringue (v,nf)

Chocolate and caramel tart with ribbon ganache - twirl (v,nf)

Gateaux of strawberry, chocolate and vanilla (v,gf,nf)

Milk chocolate and honeycomb with caramel popcorn - bertie beetle (v)

(gf) gluten free, (nf) nut free, (v) vegetarian

DEAN &  
MCPHERSON

  
Melbourne  
Showgrounds







# Contact

Melbourne Showgrounds  
Epsom Road  
Ascot Vale, Victoria 3032

Phone: +61 3 9281 7444

Email: [info@melbourneshowgrounds.com](mailto:info@melbourneshowgrounds.com)

Web: [www.melbourneshowgrounds.com](http://www.melbourneshowgrounds.com)

---

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.

DEAN &  
MCPHERSON

