



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 Pavilion'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.

Plated Menu

TWO COURSE

Main, Entrée or Dessert

\$89pp

THREE COURSE

Entree, Main, Dessert

\$99pp

Served alternately

\$6pp, per course

ADDITION

Sides - *select two*

\$10pp

Includes St. Remio coffee and
selection of tea

CANAPÉS ON ARRIVAL

3 x Chef selection canapés (1hr)
3 x Client selection canapés (1hr)

**\$15pp
\$21pp**

Surcharges apply for Sundays and Public Holidays



DEAN &
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Shared Menu

SHARED TWO COURSE

Plated Entrée or Dessert
Shared Main - *select two*
Side

\$113pp

SHARED THREE COURSE

Plated Entrée
Shared Main - *select two*
Side
Plated Dessert

\$123pp

Includes St. Remio coffee and
selection of tea

CANAPÉS ON ARRIVAL

3 x Chef selection canapés (1hr)
3 x Client selection canapés (1hr)

\$15pp
\$21pp

Surcharges apply for Sundays and Public Holidays



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Canapés

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 (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

Entrée

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

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

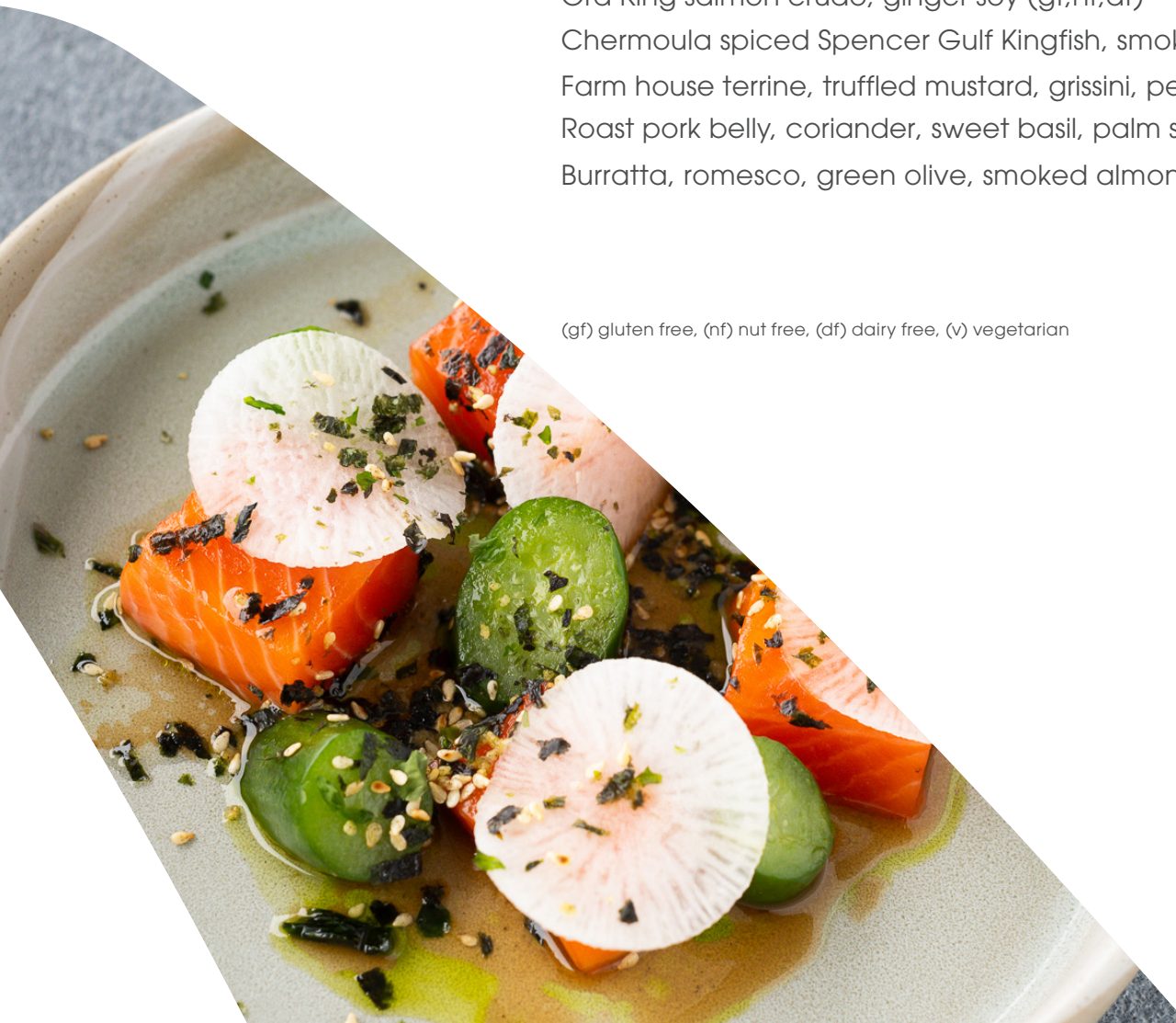
Chermoula spiced Spencer Gulf Kingfish, smoked eggplant, pickled fennel, orange (gf,nf,df)

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



Plated Main

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

Humpty Doo barramundi, fennel pureé, spinach, white wine velouté, braised fennel (gf,nf)

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 purée, red wine sauce (gf,nf)

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



Shared Main

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

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

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

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

Sides

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

Duck fat potato, black garlic (gf,df)

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

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

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



Dessert

Native wattleseed and spiked mascarpone (gf)

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

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

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

Milk chocolate and honeycomb with caramel popcorn - bertie beetle





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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