

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.



Breakfast

\$25 per person

Minimum 50 people

Select two

Chia and berry pots (vgn,gf,nf,df)

Yoghurt pots, seasonal fruits & granola (v)

Mini jaffles - assorted flavours (nf)

Mini croissant - assorted flavours

Served with St Remio coffee, selection of tea and orange juice

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





Morning Tea

\$25 per person

Minimum 50 people

Select two

Chia and berry pots (v,vgn,gf,nf,df)

Mini bagels - assorted flavours (nf)

Mini croissants - assorted flavours (nf)

Sliders - egg & bacon / egg, chive & spinach (nf)

Mini sweet muffins (v)

Mini danish and pastries (v)

Baked cheesecakes (v)

Fruit platter (v,vgn,gf,nf,df)

Served with St Remio coffee, selection of tea and orange juice

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

A 15% surcharge applies for Public Holidays



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Lunch Pack 1

\$29 per person

Minimum 50 people

Lunch Pack 2

\$37 per person

Minimum 50 people

Select one

Chicken & parsley sandwich Egg & mayo sandwich Ham, cheese & tomato sandwich

Also includes:

Piece of fruit, muffin, chocolate bar, mini danish and bottle of soft drink

Lunch Pack 3

\$42 per person

Minimum 50 people

Select one

Chicken caesar salad bowl Thai beef noodle salad bowl Crunchy broccoli, sesame & pea salad bowl

Also includes:

Cheese & crackers, piece of fruit, muffin, muesli bar, savory mini croissant and bottle of soft drink









\$198 Medium maki roll and cali roll platter (70 pieces) (af,df) \$338 Large maki roll and cali roll platter (100 pieces) (gf,df) Medium mixed platter of sushi, sashimi, nigiri and maki rolls (45 pieces) (gf,df) \$249 Large mixed platter of sushi, sashimi, nigiri and maki rolls (60 pieces) (gf,df) \$320 Cheese platter - Chef's selection of Victorian cheeses, house breads, \$340 quince (serves 50 people) (v) Wonder Pies' Party Pies, assorted flavours - classic beef/chicken and \$175 seasonal vegetables (50 pieces) (nf) Baguettes/wraps/rolls, assorted fillings (50 pieces) \$220

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





Working Lunch

\$55 per person

Minimum 50 people

Served with soft drinks, orange juice, Mt Franklin still and sparkling water

Hot Main

Select one

Cantonese beef noodle, chinese broccolli (nf,df)

Chicken tikka, basmati rice, naan

Low n slow brisket, backyard sweet potato salad, our bbq sauce (nf,df,gf)

72 hour lamb shoulder, polenta, salsa verde (nf)

Potato gnocchi, pumpkin, riccotta, basil pesto, sage (v)

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

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





Wrap, roll, baguette, bagel, and sourdough

Select four

Tuna, coral lettuce, dill, mayonnaise, corn, spring onion, capsicum

Shaved leg ham, fresh tomato, tasty cheese, spinach, mustard mayonnaise

Ruben, corned beef, sauerkraut, dill cucumber, gruyere

Roast pumpkin, falafel, chipotle mayo, spanish onion, coral lettuce

Meatball, tomato relish, spinach, parmesan

Pesto chicken, mixed lettuce, mayonnaise

Rare roasted beef, tomato relish, roquette, tomato, cucumber

Selection of dairy free, gluten free and vegan options provided

Salads

Select two

Seasonal garden salad, tarragon vinaigrette (nf,df,gf,vgn)

Cobb salad - cos, blue cheese, bacon, egg, croutons (nf)

Roasted cauliflower, chickpea, spiced couscous, minted yoghurt dressing (v,nf)

Heirloom beetroot, spinach, orange, feta, sunflower seeds (gf,v)

New potato salad, seeded mustard vinaigrette, cornichons, caramelised onions, soft herbs (vgn,gf,nf,df)

Orecchiette pasta, green olive tapenade, kale, pickled shalot, herb aioli (vgn,nf,df)

Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v,gf,nf)

Green bean, toasted almond, wild rocket, dill crème fraiche dressing (v,gf)

Vietnamese coleslaw, nouc cham, cassava crackers (df,vgn,gf,nf)

Afternoon Tea

\$25 per person

Minimum 50 people

Select two

Moroccan vegetable wellington (gf,df,vgn)

Leek and parmesan croquettes (v)

Pea and mint arrancini, aioli (v)

Wonder Pies' mini sausage roll - assorted flavours (nf)

Wonder Pies' party pies - assorted flavours (nf)

Mini filled donut - assorted flavours (v)

Salted caramel slice (v,nf)

Lemon tart with meringue (v,nf)

Traditional scone, jam, double cream (v,nf)

Served with St Remio coffee, selection of tea and orange juice

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