



School Function 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.

Two Course

\$90 per person

Pre-set plated entree **or** shared antipasti platter **or** plated dessert - *select one*

Alternating main course - *select two*

Also Includes

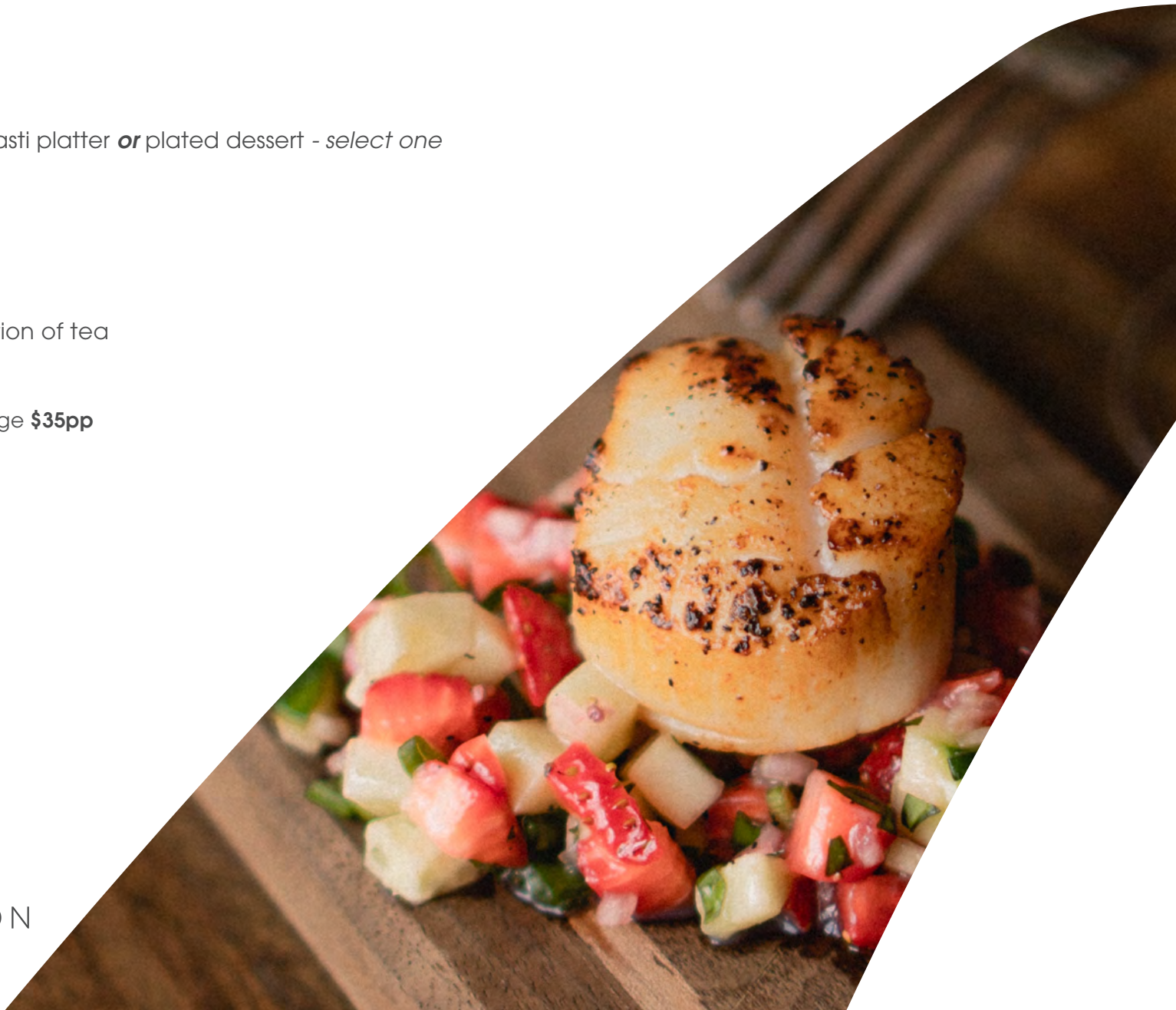
Soft drink, St Remio coffee and selection of tea

+ Add 4 Hour Alcoholic Beverage Package **\$35pp**

A 15% surcharge applied for Public Holidays



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Three Course

\$99 per person

Pre-set plated entree **or** shared antipasti platter - *select one*

Alternating main course - *select two*

Plated dessert - *select one*

Also Includes

Soft drink, St Remio coffee and a selection of tea

+ Add 4 Hour Alcoholic Beverage Package **\$35pp**

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Shared antipasti

Award winning cured and smoked meats

House marinated vegetables

Victorian cheeses

Artisan breads

Entrée

Corn and zucchini fritter, avocado, rocket, dutch carrot (vgn,gf,nf,df)

Salt baked beetroot, caramelised yoghurt, candied walnut, feta (gf)

Duck, rice noodle, coriander, basil, sweet plum dressing (gf,nf,df)

Smoked chicken niciose, tomato gel, tarragon, egg, black olive (gf,nf,df)

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

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Melbourne
Showgrounds

Main Course

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

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

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

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

(nf) nut free, (gf) gluten free



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Dessert

Tiramisu, coffee foam (nf)

Lemon-lime tart, toasted vanilla meringue (v)

Whipped chocolate ganache, hazelnuts, puffed rice (gf)

Neapolitan layer cake, vanilla bean cream (gf,nf)



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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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