



# Canapé *Menus*

 Delaware  
North

Dylan Sanding  
Executive Chef



*Events*





# Victoria's Best, Flavoured by Melbourne

While you were sleeping this morning, the MCG's culinary team were hand-selecting an unrivalled selection of wild and sustainable fish, unique oyster varieties and pristine shellfish, export quality steak, dry aged and grain fed, as well as rare breed pork, Victorian lamb and free range and organic poultry to bring to the menu.

Adding to this, hyper seasonal fresh fruits and vegetables sourced mainly from the Victorian food bowl of Bacchus Marsh. Other ingredients from all corners of Victoria; Olive oil from Cobram, Flour from Laucke Flour Mill, Cheeses from the Gippsland region, Goats cheese from the Yara Valley, eggs from Laverton that have been farmed in North East Victoria, Berries from the Mornington Peninsula and Asparagus from Koo Wee Rup.

This bountiful harvest is carefully sourced produce from individual local and specialist suppliers.

Handpicked ingredients, traditional processes. No replicas, no shortcuts. Uncompromising quality. Flavours that tell a unique story.

Our quest is for the unusual, the considered care and attention by the producer, a focus on sustainability and the community, that results in the exceptional ingredient.

Some might think it obsessive to hunt for the perfect ingredient. It's a necessity that inspires everything we do!

Combine nature's unique ingredients with a melting pot of Melbourne's multicultural DNA, you get **'Victoria's best, flavoured by Melbourne.'**



# *Food Stations*

## **Additional Food Stations from \$26 pp**

Add a food station to your menu. Minimum of 50 people required

## **Food Stations only - includes food stations for the event duration**

(Below pricing excludes the seafood stations)

**One Hour-** Select TWO stations \$65 pp. Select THREE stations \$75 pp.

**Two Hour-** Select TWO stations \$83 pp. Select THREE stations \$93 pp.

**Three Hour-** Select TWO stations \$101 pp. Select THREE stations \$111 pp.

# *Canapé Packages*

## **One Hour \$52 pp**

Select from TWO menu options or build your own menu (additional \$4pp)

## **Two Hour \$67 pp**

Select from TWO menu options or build your own menu (additional \$11pp)

## **Three Hour \$76 pp**

Select from TWO menu options or build your own menu (additional \$25pp)

## **Four Hour \$95 pp**

Select from TWO menu options or build your own menu (additional \$36pp)



## One Hour

### **Option One - Three cold and two warm**

Baby poached chicken rolls, lemon & herbs, roasted chicken skin mayo  
Selection of sushi, nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger  
Roasted beetroot tart, goats' cheese, smoked black garlic puree

Gippsland lamb & rosemary pot pie, 'mushy' peas, salted ricotta  
Otway Pork & sesame katsu bun, Goma dressing, wombok slaw

### **Option 2- Three cold and two warm**

Whipped chicken parfait tart, sweet & sour onions, fried shallot & chicken skin crumble  
Smoked Gippsland lamb tartare, fermented black garlic, sourdough crumpet, crème fraîche  
Tea smoked Huon salmon, Granny smith apple, fermented chilli, prawn cracker

Seasonal pea arancini, Meredith Dairy sheep's milk emulsion, green goddess, mint  
Baked scallop, nduja, pangratatto

### **Option 3 - Three cold and two warm**

Build your own menu from our extended options for an additional \$4 per person

## Two Hour

### **Option 1 - Three cold, two warm, one bowl and one slider**

Baby poached chicken rolls, lemon & herbs, roasted chicken skin mayo  
Selection of sushi, nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger  
Roasted beetroot tart, goats' cheese, smoked black garlic puree

Gippsland lamb & rosemary pot pie, 'mushy' peas, salted ricotta  
Otway Pork & sesame katsu bun, Goma dressing, wombok slaw

Fried calamari salad, nahm jihm jaew, fragrant herbs, peanuts, fried shallots

Beef cheeseburger, maple bacon, burger sauce, pickles

### **Option 2 - Three cold, two warm, one bowl and one slider**

Whipped chicken parfait tart, sweet & sour onions, fried shallot & chicken skin crumble  
Smoked Gippsland lamb tartare, fermented black garlic, sourdough crumpet, crème fraîche  
Indian inspired potato & pea samosa, coriander chutney, pickled pineapple

Seasonal pea arancini, Meredith Dairy sheep's milk emulsion, green goddess, mint  
Baked scallop, nduja, pangratatto

Twice cooked Bendigo chicken, Chinese rice wine, green papaya, roasted peanuts, aromatic herb salad

Roast pork 'bahn mi', chicken parfait, pickled vegetables, aromatic herbs

### **Option 3 - Three cold, two warm, one bowl and one slider**

Build your own menu from our extended options for an additional \$11 per person

## Three Hour

### **Option 1 - *Three cold, three warm, two bowls, one slider and one dessert***

Baby poached chicken rolls, lemon & herbs, roasted chicken skin mayo  
Selection of sushi, nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger  
Roasted beetroot tart, goats' cheese, smoked black garlic puree

Gippsland lamb & rosemary pot pie, 'mushy' peas, salted ricotta  
Otway Pork & sesame katsu bun, Goma dressing, wombok slaw  
Smoked bacon Mac & cheese croquette 'cube', chimmi churri mayonnaise

Fried calamari salad, nahm jihm jaew, fragrant herbs, peanuts, fried shallots  
Orecchiette, macadamia & kale pesto, lemon

Beef cheeseburger, maple bacon, burger sauce, pickles

Brioche donuts, Davidson's plum jam, Geraldton wax sugar

### **Option 2 - *Three cold, three warm, two bowls, one slider and one dessert***

Whipped chicken parfait tart, sweet & sour onions, fried shallot & chicken skin crumble  
Smoked Gippsland lamb tartare, fermented black garlic, sourdough crumpet, crème fraîche  
Indian inspired potato & pea samosa, coriander chutney, pickled pineapple

Seasonal pea arancini, Meredith Dairy sheep's milk emulsion, green goddess, mint  
Baked scallop, nduja, pangratatto  
Swainy's confit duck toasties, pea & apple relish

Twice cooked Bendigo chicken, Chinese rice wine, green papaya, roasted peanuts, aromatic herb salad  
Grilled WA octopus, saffron risotto, nduja, roasted shellfish jus

Roast pork 'bahn mi', chicken parfait, pickled vegetables, aromatic herbs

Choux bun, smoked chocolate, banana jam

### **Option 3 - *Three cold, three warm, two bowls, one slider and one dessert***

Build your own menu from our extended options for an additional \$25 per person

## Four Hour

### **Four Hour \$95 pp - *Four cold, four warm, two bowls, two sliders and two dessert***

Whipped chicken parfait tart, sweet & sour onions, fried shallot & chicken skin crumble  
Smoked Gippsland lamb tartare, fermented black garlic, sourdough crumpet, crème fraiche  
Indian inspired potato & pea samosa, coriander chutney, pickled pineapple  
Seared Yellowfin tuna, squid ink cracker, calamansi, shiso

Seasonal pea arancini, Meredith Dairy sheep's milk emulsion, green goddess, mint  
Baked scallop, nduja, pangratatto  
Swainy's confit duck toasties, pea & apple relish  
Burnt ends, blue corn tostada, house smoked Gippsland beef brisket, chimichurri, truffled potato

Twice cooked Bendigo chicken, Chinese rice wine, green papaya, roasted peanuts, aromatic herb salad  
Grilled WA octopus, saffron risotto, nduja, roasted shellfish jus

Roast pork 'bahn mi', chicken parfait, pickled vegetables, aromatic herbs  
Crumbed whiting slider, sumac & fennel tartare sauce, herbs, soused red onion

Choux bun, smoked chocolate, banana jam  
'Neapolitan' ice cream sandwich, lemon verbena parfait, rosella gel, whipped Valhrona dark chocolate

### **Four Hour \$95 pp - *Four cold, four warm, two bowls, two sliders and two dessert***

Baby poached chicken rolls, lemon & herbs, roasted chicken skin mayo  
Selection of sushi, nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger  
Roasted beetroot tart, goats' cheese, smoked black garlic puree  
Seared Yellowfin tuna, squid ink cracker, calamansi, shiso

Gippsland lamb & rosemary pot pie, 'mushy' peas, salted ricotta  
Otway Pork & sesame katsu bun, Goma dressing, wombok slaw  
Smoked bacon Mac & cheese croquette 'cube', chimmi churri mayonnaise  
Hasselback baby potato, crème fraiche, smoked Yarra Valley salmon roe

Fried calamari salad, nahm jihm jaew, fragrant herbs, peanuts, fried shallots  
Orecchiette, macadamia & kale pesto, lemon

Beef cheeseburger, maple bacon, burger sauce, pickles  
Korean fried chicken slider, gochugang mayo, wombok slaw

Brioche donuts, Davidson's plum jam, Geraldton wax sugar  
Roasted white chocolate ice cream cone, miso butterscotch, caramel popcorn

### **Option 3 - *Four cold, four warm, two bowls, two sliders and two dessert***

Build your own menu from our extended options for an additional \$36 per person





“There’s a whole variety of different cuisine in Melbourne . . . I love it’s diversity”

# Food Stations

*Minimum 50 people required for Food Stations. Available as an addition to a grazing menu option*

*Food stations are priced for ONE HOUR duration*

## **Mexican - \$32 pp**

Leche de tigre - Port Phillip Bay line caught red snapper ceviche, white corn chips, Amarillo chilli  
Tostadas de jaiba - Fraser Isle spanner crab, crisp tortilla, avocado & jalapeno salsa  
Pato asado - Achiote roasted duck breast, crisp plantain chip, pineapple salad, tamarind sauce  
Empanada - Filled with sweet potato & cashew cuts, green mango relish

## **Taco - \$28 pp**

Birria - adobo braised beef, coriander, cheese, tomatillo, consomme  
Burnt ends - blue corn tostada, house smoked Gippsland beef brisket, chimichurri  
Sweet potato, black beans puree, chipotle mayo, coriander, pickled red onion  
Served with habenero salsa, smashed avocado, jalapeno relish, charred corn, yellow & blue corn tortilla

## **Yum Cha - \$32 pp**

Steamed and fried dumplings, dim sum, gyoza, spring roll cigars, mini bao and prawn toasts  
Served with soy, black vinegar, fermented chilli sauce, crispy chilli oil, spring onion oil

## **Korean - \$28 pp**

Dakgangjeong' fried chicken 'lollipops' - sweet sour pickled radish, toasted sesame mayonnaise  
'Bokkeumbap' - kimchi fried rice, spring onions, toasted seaweed  
Beef bulgogi Bimbimbap - Gochujang, pickled vegetables, kimchi, seasoned rice  
Pork belly 'Saam' - BBQ pork belly, pickles, chilli, lettuce, perilla

## **MCG 'Peking' Duck - \$32 pp**

Leatherwood honey & wattleseed roasted duck and Twice cooked duck legs glazed in desert limes  
Served with Steamed crepes & bao buns, lettuce cups, Davidson plum 'hoisin', papaya salad, pickled cucumbers, sweet & sour pineapple, spring onion

## **Australian Seafood - \$42 pp**

Poached Victorian crayfish, baby gem lettuce, sauce Marie Rose  
Freshly shucked Tasmanian Royal Miyagi oysters, native lime mignonette  
Hervey Bay scallop 'Leche de Tigre', lime, amarillo chili, fried corn  
Handpicked NT mud crab, crustacean butter, toasted mini crumpets  
Moreton Bay bug tails, King prawns, smoked salmon rillettes  
Pickled Port Arlington mussels, escabeche, whipped cod roe  
Served with mini breads, blinis, crumpets and focaccia

## **Smoked - \$42 pp**

House smoked Gippsland beef & Otway pork  
- Beef brisket  
- Beef short rib  
- Pulled pork shoulder  
Served with slider rolls, apple slaw, chimichurri, housemade BBQ sauce, pickles, mustards



## Food Stations

*Minimum 50 people required for Food Stations. Available as an addition to a grazing menu option  
Food stations are priced for ONE HOUR duration*

### **Artisan Victorian grazing table- \$28 pp**

Selection of cured meats, terrines & parfait, marinated grilled vegetables, Victorina cheeses, Brasserie breads, pane croccante & lavosh

### **Victorian cheese board - \$28 pp**

Selection of Victorian cheese makers, served with house made pastes & chutneys, Brasserie breads, pane croccante and lavosh

### **The 'Forrest' - \$28 pp**

Caramel tart

Mini apples

Raspberry mushrooms

Snickers tartlet

Black Forrest tube

Assorted pralines

Assorted macarons







# Beverage *Menus*

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# Beverage Packages

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## Option One

**1hr \$35 | 2hr \$41 | 3hr \$46 | 4hr \$52 | 5hr \$59**

Seppelts 'Great Entertainer' Prosecco

Seppelts "The Drives" Chardonnay, 821 South Sauvignon Blanc

Yerring Station Elevations Pinot Noir, Rosemount Little Berry Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Two

**1hr \$46 | 2hr \$53 | 3hr \$60 | 4hr \$67 | 5hr \$74**

T'Gallant Prosecco

Yerring Station Elevations Chardonnay, Catalina Sounds Sauvignon Blanc

Lark Hill Regional Pinot Noir, Saltram 1859 Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Three

**1hr \$53 | 2hr \$61 | 3hr \$69 | 4hr \$77 | 5hr \$85**

Storm Bay NV Sparkling

Coldstream Hills Chardonnay, Coldstream Hills Sauvignon Blanc

Nepenthe Pinot Noir, Pepperjack Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Peroni Nastro Azzuro, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Cocktails

**\$18 Each**

**Jolimont** Ottos Vermouth, Campari, Blood Orange Pop

**MCC** Ginger Beer, Dark Rum, Bitters, Lime

**First Bounce** Gin, Lemon myrtle, Yuzu Soda

**Half Time** Sparkling Rose, Elderflower Liqueur, Rose bitters

**Final Siren** Sloe Gin, Dom Benedictine, Lime

**Hat Trick** Blackberry Gin, Peach Vodka, Passionfruit Liqueur, Tea Infusion

**Howzat** Mezcal, Lime, Agave Extract, Grapefruit

**Scoreboard** Rye Whisky, Maple, Bitters, Cherry

“World class food,  
world class produce,  
cooked with a lot of love  
and a lot of passion.”





# *Beverage on Consumption*

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## **SPARKLING & CHAMPAGNE**

Seppelt "the great entertainer" Prosecco	\$57.5
T'Gallant Prosecco	\$61
MCC Sparkling	\$56
Storm Bay NV Sparkling	\$75
Georg Jensen Hallmark Cuvee	\$96
G.H. Mumm	\$125

## **ROSÉ**

St Hubert's 'The Stag' Rose	\$70
Squealing Pig Rose	\$65

## **OTHER VARIETALS**

Alkoomi Grazing Label Riesling	\$63
T'Gallant Cape Shank Pinot Grigio	\$62

## **CHARDONNAY**

Seppelt 'The Drives' Chardonnay	\$57.5
Yerring Station Elevations Chardonnay	\$63
Tahbilk Chardonnay	\$68
Coldstream Hills Chardonnay	\$84

## **SAUVIGNON BLANC**

821 South Sauvignon Blanc	\$60
MCC Reserve	\$56
Catalina Sounds Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$75

## **CABERNET SAUVIGNON**

Wynns 'the Gables' Cabernet Sauvignon	\$63
Saltram "Mamre Brook" Cabernet Sauvignon	\$95
Redman Cabernet Sauvignon	\$85
Xanadu Vinework Cabernet	\$70

## **PINOT NOIR**

Yerring Station Elevations Pinot Noir	\$63
Lark Hill Regional Pinot Noir	\$70
Nepenthe Pinot Noir	\$75
Giant Steps Yarra Valley Vineyard Pinot Noir	\$90
Redclaw Pinot Noir	\$95

## **SHIRAZ**

Pepperjack Shiraz	\$85
MCC Reserve	\$50
Wolf Blass Grey Label Shiraz	\$95
Saltram 1859 Shiraz	\$62.5
Rosemount Little Berry Shiraz	\$57.5

## **BEER**

Somersby Cider Stubbie 330ml	\$12
Carlton Draught 375ml	\$10.5
Cascade Light 375ml	\$8.2
Corona 355ml	\$12.5
Two Bays - Gluten Free 375ml	\$12
Peroni 330ml	\$12.5
O'Brien GF Beer 330ml	\$11.5
Mountain Goat 375ml	\$12.6
Pirate Life (low alcohol)	\$8







# *Beverage on Consumption*

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MCC Reserve	\$56
Catalina Sounds Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$75

## **CABERNET SAUVIGNON**

Wynns 'the Gables' Cabernet Sauvignon	\$63
Saltram "Mamre Brook" Cabernet Sauvignon	\$95
Redman Cabernet Sauvignon	\$85
Xanadu Vinework Cabernet	\$70

## **PINOT NOIR**

Yerring Station Elevations Pinot Noir	\$63
Lark Hill Regional Pinot Noir	\$70
Nepenthe Pinot Noir	\$75
Giant Steps Yarra Valley Vineyard Pinot Noir	\$90
Redclaw Pinot Noir	\$95

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Pepperjack Shiraz	\$85
MCC Reserve	\$50
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O'Brien GF Beer 330ml	\$11.5
Mountain Goat 375ml	\$12.6
Pirate Life (low alcohol)	\$8



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adventurous.”



