



CATERING MENU 2021



MELBOURNE STAR
OBSERVATION WHEEL



MELBOURNE STAR BESTSELLERS

WELCOME TO MELBOURNE SPARKLING FLIGHT

Enjoy a glass of sparkling, beer, red or white Australian wine while you are taking your flight over Melbourne.

SPARKLING FLIGHT

WELCOME TO MELBOURNE FLIGHT, COFFEE AND COOKIE

Enjoy a brewed coffee or tea at a self-service tea/coffee station and cookie prior or on board your flight.

FLIGHT, COFFEE AND COOKIE

PRIVATE CABIN CATERING

PILOT BOXES

Enjoy delicious Peter Rowland canapés on board your Private Cabin flight. Great for lunch, afternoon tea or pre-dinner nibbles.

PILOT BOX – 16 SAVOURY CANAPÉ ITEMS

- 4 Famous Peter Rowland chicken sandwich points
- 4 Brown rice sushi (*lg*)
- 4 Cured salmon on potato rosti with dill crème fraiche
- 4 Checkerboard florentine quiches

CHEF'S CHEESE SELECTION FOR UP TO 10 GUESTS

- Chef's selection of cheese served with lavosh, chutney and grapes (*v*)

TRIO OF DIPS FOR UP TO 10 GUESTS

- Chef's selection of dips served with flat bread and veggie crisps (*v*)

HOUSE MADE ANTIPASTO FOR UP TO 20 GUESTS

- 4 Types of cured meat with marinated vegetables, relish, pita and veggie crisps

PILOT BOX – 16 SWEET CANAPÉ ITEMS

- 4 Doughnut indulgence
- 4 Mini chocolate brownie (*lg*)
- 4 Lamington surprise
- 4 Caramel slice

SEASONAL FRUIT FOR UP TO 10 GUESTS

- Cut pieces of seasonal fresh fruit

KIDS PILOT BOX – 60 SAVOURY ITEMS

- 15 Finger sandwiches
- 15 Popcorn bags
- 15 Cucumber and baby carrot sticks with hummus
- 15 Cheese and crackers

KIDS PILOT BOX – 60 SWEET ITEMS

- 15 Marshmallow and fruit skewers
- 15 Mini Chocolate brownie (*n*)
- 15 Fairy bread triangles
- 15 Doughnuts

HIGH TEA PACKAGES

Indulge your palate with one of our luxurious Peter Rowland High Tea packages.

STYLISH HIGH TEA PACKAGE – 66 SAVOURY AND SWEET CANAPÉ ITEMS, IDEAL FOR 1-2 CABINS ITEMS SUBJECT TO CHANGE SEASONALLY

- Lemon, lime and raspberry meringue tarts
- Flourless chocolate souffles (*lg*)
- Cranberry scones with jam and cream
- Finger sandwiches
- Cured salmon on potato rosti with dill crème fraiche
- Peking duck wraps with spring onion, cucumber and hoisin sauce (*df*)
- Seasonal selection of sliced fruit
- Selection of cheese & accompaniments

DELUXE HIGH TEA PACKAGE – 144 SAVOURY AND SWEET CANAPÉ ITEMS, IDEAL FOR 2-3 CABINS ITEMS SUBJECT TO CHANGE SEASONALLY

- Famous Peter Rowland chicken sandwich squares
- Mini veal schnitzel slider rolls with rainbow slaw and tarragon mayonnaise
- Seasonal quiche
- White chocolate brownie
- Lime and coconut polenta cakes (*lg*)
- Lamington surprise

CANAPÉ FUNCTION PACKAGES

Prior to your flight, enjoy a function in our Star Departure Lounge with drinks and Peter Rowland canapés. We offer 30 and 60-minute packages that consist of canapés and beverages, with your last drink being enjoyed on your flight!

PETER ROWLAND “CLASSIC” CANAPÉ PACKAGE

- Peking duck wraps with spring onion, cucumber and hoisin sauce *(df)*
- Brown rice sushi served with pickled ginger *(lg)*
- Vietnamese crystal rolls with tofu, vermicelli, carrots and cucumber *(lg) (vegan)*
- Vietnamese crystal rolls with spiced harissa chicken, mint, pomegranate and cucumber *(lg) (df)*
- Famous Peter Rowland chicken sandwich points
- Veal schnitzel mini rolls

PETER ROWLAND “PREMIUM” CANAPÉ PACKAGE*

- Our tart with slow roasted tomato, almond, petit herb salad and black olive crumb *(v) (n)*
- Cured salmon on potato rosti with dill crème fraiche
- Mac and cheese tart with truffled portabello mushrooms *(v)*
- Leek and ham quiche
- Truffle mushroom frittata *(v)*

*please note any of the “Classic” Canapés can be included within the “Premium” Canapé package.

PETER ROWLAND “SWEET” CANAPÉ PACKAGE

- Lemon, lime and raspberry tart
- Nutella cheesecake with hazelnut praline *(n)* *(vegan)*
- The doughnut indulgence
- Mini chocolate brownie *(lg)*
- Chocolate dipped strawberries *(lg)*

DRINKS

NON-ALCOHOLIC

- Still/Sparkling water
- Coca Cola/Coke Zero
- Fanta
- Sprite
- Solo
- Assorted Juices
- Angostura Lemon, Lime & Bitters
- Assorted coffees/teas

BEERS

- Furphy Pale Ale
- Asahi – Crisp Lager
- Corona – Crisp Pale Ale

MITCHELTON VICTORIA SERIES WINES

- Sparkling (NV)
- White wine: Sauvignon Blanc and Chardonnay
- Red wine: Shiraz and Cabernet Sauvignon

PREMIUM UPGRADE AVAILABLE

- Bertie Cold Press Cider – Local Apple Cider
- Canadian Club Dry
- Jim Beam & Cola
- Pink Moscato

CATERED CABINS FUNCTIONS

FLY & DINE

Combine a flight on the Melbourne Star with lunch or dinner at Urban Alley Brewery located across the Piazza, or at Berth Restaurant overlooking the waterfront, a short walk from the Melbourne Star.

BERTH RESTAURANT DOCKLANDS

BERTH FLY & DINE OPTION #1 – GROUPS ONLY

- A two-course meal: entrée and main course are served at Berth Restaurant, before or after your Melbourne Star flight
- This product is available only for groups of 10 guests or more

BERTH FLY & DINE OPTION #2 – GROUPS ONLY

- A three-course meal: entrée and main course are served at Berth Restaurant, dessert is served on your Melbourne Star flight
- This product is available only for groups of 10 guests or more

BERTH FLY & DINE OPTION #3 – GROUPS ONLY

- A three-course meal: entrée is served on your Melbourne Star flight, main and dessert is served at Berth Restaurant
- This product is available only for groups of 10 guests or more

ADD A BEVERAGE AT BERTH FOR AN ADDITIONAL PRICE

URBAN ALLEY BREWERY

UAB FLY & DINE OPTION #1 – GROUPS AND FITs

- Includes a flight on the Melbourne Star
- A one-course meal and one beverage at Urban Alley Brewery
- This product is available for groups and FITs

UAB FLY & DINE OPTION #2 FROM – GROUPS AND FITs

- A two-course meal and one beverage: choose between an entrée and main or main and dessert, complemented by a house beverage served at Urban Alley Brewery, before or after your Melbourne Star flight
- This product is available for groups and FITs

UAB FLY & DINE OPTION #3 – GROUPS ONLY

- A three-course meal and one beverage: entrée, main course and house beverage are served at Urban Alley Brewery, dessert is served on your Melbourne Star flight
- This product is available only for groups of 10 guests or more

UAB FLY & DINE OPTION #4 – GROUPS ONLY

- A three-course meal and one beverage: entrée is served on your Melbourne Star flight, main course, dessert and house beverage are served at Urban Alley Brewery
- This product is available only for groups of 10 guests or more

RESTAURANT MENUS

BERTH RESTAURANT MENU

ENTRÉES

- Crumbed calamari served with homemade tartare sauce, rocket, capers, red onion & vinaigrette (*gf*)
- Wild mushroom arancini with aioli & sticky balsamic (*v*)
- Beef salad with soba noodles, capsicum, carrot, cucumber & spring onions in a honey, soy & peanut dressing
- Hervey Bay scallops in the half shell with herb butter, bacon & panko crumb

MAINS

- Eye fillet steak 250g grass fed, Black Angus with mash potato & red wine jus (*gf*)
- Harissa spiced chicken served on crushed potatoes topped with a pomegranate herb salad & aioli (*gf*)
- Mushroom gnocchi with mushroom ragu, caramelised shallot & truffled pecorino (*v*)
- Barramundi fillet with kipfler potato, chargrilled zucchini & a lemon, fennel & caper butter sauce (*gf*)

Fresh green salads accompany all main course

Vegan options available

DESSERTS

- Limonetto sorbet plate freshly turned daily by our neighbour (*gf*)
- White chocolate brulee with biscuit crumb & seasonal fruit
- Sticky date pudding with warm butterscotch sauce & vanilla bean ice cream
- Cookies n cream vanilla bean ice cream rolled with cookies, honeycomb & hot chocolate sauce

URBAN ALLEY BREWERY MENU

ENTRÉES

- Jalapeno Poppers served with tomato chutney (*v*)
- Pork Bao with kimchi, coleslaw and chilli peanut
- South West Chicken Ribs and sriracha mayo
- Lemon Pepper Calamari served with lime aioli (*gf*)
- Bolognese loaded chips topped with Jefferson cheese

MAINS

- Parma / Schnitzel
Panko crumbed chicken breast topped with Napoli, gypsy ham and double mozzarella served with chips and coleslaw
- Urban Alley Classic Fish & Chips
Urban Lager battered fish served with mint pea mash, beer battered chips, lemon wedge & tartare sauce
- Chilli Prawn Fettuccini
Fettuccini with prawns, garlic, chilli, onion, roasted peppers, cherry tomato and chives
- Pumpkin Gnocchi (*v*)
With onion, garlic, sundried tomato, creamy sauce, spinach, candied walnut, goat cheese and fried sage
- Urban Fried Chicken Burger
House spiced marinated fried chicken, chipotle mayo, American slaw and cheese served with chips
- Urban Alley Cowboy Burger
220gm wagyu beef patty, grilled bacon, tomato, lettuce, pickles, American cheese, thousand Ireland dressing served with chips
- Classic Rubeen Sandwich
Pastrami, sauerkraut, mustard, swiss cheese, pickles, house sour dough served with chips

URBAN ALLEY BREWERY MENU

MAINS (CONTINUED)

- Margherita pizza
San Marzano sauce, mix cheese, bocconcini, fresh basil (v)
- Aloha pizza
San Marzano sauce, mozzarella, gypsy ham and pineapple
- Pepperoni pizza
San Marzano sauce, mozzarella, salami, olives, onion and oregano
- Spiced Pork pizza
- San Marzano sauce, mozzarella, jalapeno, onion, chilli and BBQ sauce
- Potato pizza
Cream cheese, mozzarella, chargrilled potato and fried sage

DESSERTS

- Sticky Fig & Pecan Pudding
Served with toffee sauce, vanilla ice cream and strawberry
- Vanilla Beerulee
Spanish doughnut, fresh berries



PRIVATE CABIN AND FUNCTION CATERING TERMS AND CONDITIONS

- All above pricing includes GST.
- Private Catered Cabins are available daily from 11:30am. One rotation takes approximately 30-minutes and you are welcome to book up to 2 (two) consecutive rotations. The Wheel does not stop between each rotation, so guests cannot get on or off during this time.
- We do our best to cater for most dietary requirements.
- We are unable to guarantee allergen-free environment.
- Limits have been placed on entry and throughout our attraction to ensure compliance with single space density requirements – a distance of 1.5 metres from all other persons with a maximum of 10 guests per cabin (including infants and children).
- All food and beverage packages must be pre ordered and paid for at 5 (five) business days prior to your event date.
- No catering is available on Christmas Day, Boxing Day or New Year's Day. Some catering items may not be available on public holidays.
- Cancellation policy is 72 hours.
- **Fly&Dine** vouchers must be presented on arrival to receive selected menu. Third-party suppliers' operational hours apply. Please refer to respective websites of Berth Restaurant Docklands and Urban Alley Brewery for further details. Melbourne Star is not responsible for any changes in the operational hours of the third-party suppliers.
- All menus are valid until 30 June 2021 and are subject to change without prior notice.