

# Celebration of *Life*



Dylan Sanding  
Executive Chef







# Victoria's Best, Flavoured by Melbourne

**W**hile 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.'**

## Option One

### **\$30 PP - SERVED OVER 2 HOURS**

Fresh baked scones, Gippsland Dairy cream, Yarra Valley strawberry jam

A selection of freshly baked cookies from our Pastry chefs

House made free range pork and fennel sausage roll, semidried tomato relish

House made seasonal kitchen garden quiche

## Option Two

### **\$40 PP - SERVED OVER 2 HOURS**

Fresh baked scones, Gippsland Dairy cream, Yarra Valley strawberry jam

A selection of freshly baked cookies from our Pastry chefs

Chefs selection finger sandwiches

Wagyu beef and lasagne pie, smoked tomato relish

Fried free range chicken slider, wombok slaw, chilli & toasted sesame, goma dressing

## Option Three

### **\$59 PP - SERVED OVER 2 HOURS**

Chefs selection of sandwiches, rolls and wraps, with a variety of seasonal fillings

A selection of freshly baked cookies from our Pastry chefs

House made free range pork and fennel sausage roll, semidried tomato relish

Charred corn empanada with red mojo

Free range gourmet beef pie

Murray River salted caramel macaron

Mildura lemon tarts

Mini chocolate and coconut lamingtons with Davidson plum gel

*\* All options include tea, coffee, juices, and a glass of house Australian sparkling wine on arrival.  
All additional beverage on consumption*





“It was a fitting farewell.  
The MCG meant so  
much to him.”



# Beverage on Consumption

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## SPARKLING & CHAMPAGNE

Seppelt "the great entertainer"
T'Gallant Prosecco
MCC Sparkling - Tahbilk
G.H. Mumm

\$55	Wynns 'the Gables' Cabernet Sauvignon	\$65
\$61	Saltram "Mamre Brook" Cabernet Sauvignon	\$95
\$54	Penfold Max's Cabernet Sauvignon	\$76
\$125	Ingolby Cabernet Sauvignon	\$62
	Leeuwin Art Series Cabernet Sauvignon	\$165

## ROSÉ

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

## OTHER VARIETALS

Leo Buring Riesling	\$50
Alkoomi Black Label Riesling	\$63
Leeuwin Estate Art Series Riesling	\$76
T'Gallant Cape Shank Pinot Grigio	\$62

## CHARDONNAY

Seppelt the Drives Chardonnay	\$63
St Huberts "The Stag" Chardonnay	\$65

## SAUVIGNON BLANC

Squealing Pig Sauvignon Blanc	\$52
MCC Reserve	\$49
Little Berry Sauvignon Blanc	\$62
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$80
Shaw and Smith Sauvignon Blanc	\$75
Leeuwin Estate Art Series Sauvignon Blanc	\$83

## CABERNET SAUVIGNON

## RED BLENDS

St Huberst "Stag" Tempranillo Shiraz	\$55
Cavaliere D'oro Chianti	\$60
Pertaringa "Two Gentleman" GSM	\$81
Wolf Blass Grey Label Shiraz	\$100
Coldstream Hills Pinot Noir	\$84
Fickle Mistress Pinot Noir	\$65

## SHIRAZ

Pepperjack Shiraz	\$85
MCC Reserve	\$50
Wolf Blass Grey Label Shiraz	\$95
Seppelt "the Drives" Shiraz	\$55

## BEER

Somersby Cider Stubbie 330ml	\$11.5
Carlton Draught 375ml	\$9
Cascade Light 375ml	\$8.2
Corona 355ml	\$11.5
Crown Lager 375ml	\$11.5
Fat Yak 330ml	\$11.5
O'Brien GF Beer 330ml	\$11.5
Great Northern Super Crisp 375ml	\$10.2
4 Pines Pacific Ale 330ml	\$12.6



