



Indigenous *Menus*

 Delaware
North

Dylan Sanding
Executive Chef



Events



A message from our Executive Chef

We celebrate the multi-cultural flavours that Melbourne embraces and feature the very best Victoria has on offer.

This is the inspiration for our food philosophy, 'Victoria's best, flavoured by Melbourne.'

We provide small producers an opportunity to showcase on the big stage.

We align with industry icons to deliver concepts that epitomise greatness.

We source innovative products, support local and re-ward providers with a focus on sustainability, and we seek out only the best producers and products to elevate our offering.

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





Acknowledgement *to country*

MCG Hospitality acknowledges the Wurundjeri people as the Traditional Owners on whose Country our office is based. We recognise and respect the cultural heritage of Aboriginal and Torres Strait Islander peoples and pay our respect to their Elders past, present and emerging. We extend that respect to the Traditional Owners throughout Victoria where we work and play

Our menu highlights the best native ingredients Australia grows, showcases the flavour, diversity and quality of

Australian produce some of which come from our flourishing organic vegetable garden. We acknowledge the traditional owners of the land on which we are on and pay our respects to the elders, past and present.

Canapes - \$7 pp
Hand Held - \$11 pp

Two Course - \$89 pp
Three Course - \$115 pp

Canapes

Cured Hiramasa kingfish, pickled beetroot, sea succulents, native finger lime, Gippsland Jersey buttermilk
Angassi Oysters, cucumber, green ant gin, karkalla
Saltbush fried Bendigo chicken, Warrigal green slaw, bush tomato aioli

Grazing hand bowls

Spiced kumera curry, chickpeas, riberry yoghurt, bread, sea parsley
Pepperberry Paroo kangaroo, grains, Mt Zero olives, kutjera yoghurt, saltbush



“Melbourne food, is a fusion of everything.”

Entrée

Pan-fried Mornington potato gnocchi

Squash puree, spiced macadamia dukkah, lemon myrtle burnt butter, fried saltbush (v)

Slow cooked Hazeldene chicken

Saltbush dukkah, ancient grains, quandong Schultz yoghurt, native finger lime herb dressing

Roaring forties lamb backstrap

Riberry Meredith Dairy yoghurt, BBQ carrot puree, spiced macadamia nuts, puffed grains, native sea succulents

Rabbit and Confit onion terrine

Blackberry gel, Geraldton wax pickled beetroots, BBQ onions, cocoa nibs, hazelnut crumble

Davidson plum and Gin cured ocean trout

Pickled radish, sunrise lime crème fraîche, karkalla sea blite

Main

Pepper Leaf Crusted Barramundi

Salt baked celeriac purée, salt bush remoulade, gremolata

Flinders Valley Lamb Rump

Wild river mint chermoula, orange quandong scented couscous, lemon myrtle labna

Pepper leaf Gnocchi

Ragout of wild mushrooms, fried enoki, sage beurre noisette

Roasted Hazeldene chicken

Charred sweetcorn, glazed Dutch carrots, bunya nuts, Warrigal greens, lemon myrtle chicken jus

Roasted O'Conner beef duo

Beef fillet, braised cheek, bush tomato potato gratin, glazed pearl onion, black garlic, wattle seed

Dessert

Dark chocolate wattleseed delice

Salted dulce de leche, lemon verbena raspberries, vanilla ice cream

Dark chocolate brownie

Dessert lime curd, strawberry compote, macadamia praline

Sheep's milk cheesecake

Hibiscus jelly, almond crumble, caramelised white chocolate, Davidson plum sorbet

Organic Victorian lemon and Finger lime tart

Torched meringue, Kakadu plum gel, Geraldton wax butter crumb, strawberry gum sorbet

Green apple parfait

Apple gel, lemon aspen apple sorbet, lemon balm, wattle seed, chocolate soil

Beverage Packages

Option One

1hr \$33 | 2hr \$43 | 3hr \$46 | 4hr \$51 | 5hr \$58

Rothbury Estate Brut Cuvee Sparkling NV

Seppelt "the Drives" Chardonnay

Lindeman Henry Sons Shiraz Cabernet

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

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

Option Two

1hr \$45 | 2hr \$49 | 3hr \$54 | 4hr \$59 | 5hr \$64

Wolf Blass Bilyara Sparkling Brut

Seppelt "the Drives" Chardonnay, 821 South Sauvignon Blanc

Seppelt "the Drives" Shiraz

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

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

Option Three

1hr \$50 | 2hr \$56 | 3hr \$59 | 4hr \$65 | 5hr \$73

T'Gallant Sparkling

Seppelt "the Drives" Chardonnay, Little Berry Sauvignon Blanc

Saltram 1859 Shiraz, Robert Oatley Signature Cabernet Sauvignon

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



“From Gippsland to the Goulburn valley, Victoria has the best produce you can find.”

Beverage on Consumption

SPARKLING & CHAMPAGNE

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

\$55
\$61
\$54
\$125

CABERNET SAUVIGNON

Wynns 'the Gables' Cabernet Sauvignon
Saltram "Mamre Brook" Cabernet Sauvignon
Penfold Max's Cabernet Sauvignon
Ingolby Cabernet Sauvignon
Leeuwin Art Series Cabernet Sauvignon

\$65
\$95
\$76
\$62
\$165

ROSÉ

St Hubert's 'The Stag' Rose
Squealing Pig Rose

\$70
\$65

RED BLENDS

St Hubert "Stag" Tempranillo Shiraz
Cavaliere D'oro Chianti
Pertaringa "Two Gentleman" GSM
Wolf Blass Grey Label Shiraz
Coldstream Hills Pinot Noir
Fickle Mistress Pinot Noir

\$55
\$60
\$81
\$100
\$84
\$65

OTHER VARIETALS

Leo Buring Riesling
Alkoomi Black Label Riesling
Leeuvin Estate Art Series Riesling
T'Gallant Cape Shank Pinot Grigio

\$50
\$63
\$76
\$62

CHARDONNAY

Seppelt the Drives Chardonnay
St Huberts "The Stag" Chardonnay

\$63
\$65

SHIRAZ

Pepperjack Shiraz
MCC Reserve
Wolf Blass Grey Label Shiraz
Seppelt "the Drives" Shiraz

\$85
\$50
\$95
\$55

SAUVIGNON BLANC

Squealing Pig Sauvignon Blanc
MCC Reserve
Little Berry Sauvignon Blanc
Coldstream Hills Sauvignon Blanc
Nautilus Sauvignon Blanc
Shaw and Smith Sauvignon Blanc
Leeuwin Estate Art Series Sauvignon Blanc

\$52
\$49
\$62
\$80
\$80
\$75
\$83

BEER

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

\$11.5
\$9
\$8.2
\$11.5
\$11.5
\$11.5
\$11.5
\$10.2
\$12.6



“The flavour of Melbourne
is exciting, radiant, and
adventurous.”

