



Breakfast *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.



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.'**

Breakfast Options

Quintessentially Melbourne \$57.5pp

Select one plated breakfast dish

Includes freshly baked mini danishes, yoghurt and granola pots, and fresh sliced fruit, freshly brewed coffee, a selection of artisan teas, and a selection of juice and mineral water

Networking Breakfast \$45pp

Select two bakery, two kitchen, 1 pot items

Served cocktail style whilst your guests network. Includes freshly brewed coffee, a selection of artisan teas, and a selection of juice and mineral water

Boxed to go \$37pp

Select three bakery and 1 pot item

Packaged in an individual box to go

Includes a bottled juice and piece of whole fruit

Add plated sides \$6 pp

Elevate your breakfast event

Espresso Coffee Cart POA

Add a Barista coffee cart to your breakfast event

Pricing is determined on guest numbers and duration required

Cocktail or mocktail \$11 pp

Add a Mimosa, Bloody Mary or Virgin Mary on consumption

Sparkling Wine \$10.5 pp

Add a glass of sparkling wine on arrival

Plated Breakfast

The Mighty G

Free range scrambled eggs, smoked Barkly's bacon, old style chicken chipolata, grilled mushroom, semi roasted Roma tomatoes, wilted spinach & toasted sourdough bread

Pulled Otway Pork

Potato rosti, free range poached egg, shaved fennel and radish salad with citrus hollandaise

Chilli Scramble

Crushed avocado, smoked Barkly's bacon, Meredith goat's feta & toasted sourdough bread

Hot smoked Huon salmon & sweet corn

Zucchini & sweet corn fritters, free range poached egg, roasted corn salsa & hollandaise

Garden Power

Smashed peavo, organic quinoa, grilled heirloom tomato, black beans, shredded crisp kale, curried flamed cauliflower, green chilli

Sides - additional \$6 pp per side

Pan fried breakfast potatoes, rosemary and lemon

Hash browns with vinegar salt

Grilled cumberland sausages

Grilled chorizo

From the Bakery

Freshly baked breakfast buns with lemon, cinnamon sugar (v)

Petit toasted almond croissant (v)

Mini muffins – strawberry white chocolate, salted caramel, raspberry (v)

Spiced banana bread with whipped maple, vanilla Gippsland Dairy butter (v)

House made protein bars with nuts, seeds, Melbourne rooftop honey (v)

Our seasonal kitchen green garden quiche, spiced tomato chutney (v)

Smoked Barkly's bacon, caramelised onion, Heidi gruyere cheese cruffin

From the Kitchen

Mini English muffin, huon salmon, dill gribiche, pickled shallot

Scrambled free range egg slider, maple bacon, provolone

Mini cheese kransky dog, sauerkraut, mustard, tomato relish

Mini B.L.T slider, smoked bacon, lettuce, tomato, aioli, tomato relish

Barkly's ham bagel, provolone, pickled onion, rocket, dijon mustard

Free range egg omelette, spiced Hazeldene chicken pattie, swiss cheese

Breakfast Pots

House made crunchy granola

Organic coconut yoghurt, lemon verbena honey, berries (v)

The Vegan bowl

Green kale, edamame, peas, toasted almonds, avocado (vg)

Bircher muesli

Organic yoghurt, granny smith apple, macerated fruits (v)

Acai bawl, chia pudding

Melbourne rooftop honey, organic coconut yogurt, poached fruits (v)

Traditional porridge

Organic banana, toasted seeds, maple syrup (v)

French toast

Rusitca pumpkin bread, spiced custard, smoked orange maple (v)



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

