



Indigenous *Menus*

 Delaware
North

Dylan Sanding
Executive Chef



Events



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 - \$8 pp
Hand Held - \$12 pp

Two Course - \$94 pp
Three Course - \$120 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.”



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

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 *Menus*

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Beverage Packages

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

Beverage on Consumption

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

