



# MENU COLLECTION

— 2024 —



---

## A message from our Executive Chef

While you were asleep 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 fruit 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 Yarra Valley, 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, but at the MCG, 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 Menu

## PLATED

**The Mighty 'G'** | Free range scrambled eggs, smoked Barkly smokehouse bacon, grilled chorizo, tomatoes, mushrooms, green goddess & toasted pumpkin bread

**Pulled Otway pork** | crisp potato roesti, free range scrambled eggs, orange & fennel salad with citrus hollandaise

**'Chilli' scrambled eggs** | crushed avocado, pickled radish salad, Meredith Dairy goats milk feta & toasted sourdough bread

**Trout & Eggs 'Benny'** | two free range poached eggs, flaked Alpine Farm trout, sauteed spinach, hollandaise & smoked salmon pearls

**Smashed avo** | wood fired cauliflower, spiced chickpea hummus, Mornington Peninsula hazelnut dukkah, pickled beets & potato roesti

**Frittata** | baked zucchini, pea & herb frittata, whipped Meredith Dairy goats cheese, housemade focaccia, trussed tomatoes & salsa verde

**Mushies on toast** | scrambled eggs, roasted garlic & herb butter forest mushrooms & That's Amore stracciatella

## WARM BREAKFAST CANAPE ITEMS

**Barkly Smokehouse cheese kransky slider** | sauerkraut, house mustard & caramelised onion relish

**The mini 'G' sausage & egg muffin** | fluffy omelette, Spiced Hazeldene's chicken pattie, cheese & relish

**Pulled Gippsland beef** | toasted cornbread waffle & chimmi churri

**Scrambled egg slider** | maple bacon & provolone cheese

**Frittata** | baked zucchini, pea and herb frittata, whipped Meredith Dairy goats' cheese & salsa verde

**Mushroom 'melt' toastie** | sauteed mushrooms, truffle bechamel, That's Amore smoked scamorza cheese

**Caramelised onion tart** | That's Amore bocconcini & spiced tomato chutney

**Jaffle** | truffle mac & cheese

## COLD BREAKFAST CANAPE ITEMS

**Mini BLT roll** | smoked bacon lettuce, Roma tomato, aioli & tomato relish

**Smoothie** | banana, honey & St David dairy yoghurt

**Bircher muesli cups** | St David dairy, Granny smith apples & poached fruits

**Goulburn apple** | cinnamon & oat muffins

**Spiced banana bread** | whipped St David dairy butter & spice maple

**Pastrami bagel** | pastrami, house mustard, butter pickle & L'Artisan gruyere

**Waffle** | compressed berries, vanilla That's Amore mascarpone & mint

**Compressed fruit skewers** | passionfruit syrup & lemon verbena

# Melbourne Breakfast

**\$59 per person**

**ONE** selection from the **PLATED MENU**

Served with Mini banana, honey & yoghurt smoothies  
Mini Apple, cinnamon & oat muffins  
Freshly diced fruit salad cups

Includes brewed coffee, artisan teas, and a selection of juice and mineral water

# Networking Breakfast

**\$54 per person**

Select **THREE COLD & THREE HOT ITEMS.**

Served cocktail style whilst your guests network.

Includes brewed coffee, artisan teas, and a selection of juice and mineral water

# Boxed Breakfast

**\$39 per person (select three items)**

**Goulburn apple muffins** | cinnamon & oats

**Pain au chocolat**

**Bircher muesli cups** | St David dairy yoghurt, Granny smith apples & poached fruits

**Granola** | St David dairy yoghurt, poached berries & pistachio granola

**Acai pudding** | Melbourne rooftop honey, coconut yoghurt & poached fruits

**Pastrami bagel** | pastrami, house mustard, butter pickles & L'Artisan gruyere

**BLT roll** | smoked bacon lettuce, Roma tomato, aioli & tomato relish

**Caramelised onion tart** | That's Amore bocconcini & spiced tomato chutney

*Includes whole fruit and bottled water*

# Additional Items

## ESPRESSO COFFEE CART

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



Rhys Blackley  
Executive Sous Chef

Delaware  
North

Dylan S.  
Executive

SHANE WARNE STAND