



# MENU COLLECTION

— 2024 —



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## 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.'**



# Canape *Menus*

## **One Hour \$56 pp**

Select either Menu One or Menu Two

## **Two Hour \$75 pp**

Select either Menu One or Menu Two

## **Three Hour \$84 pp**

Select either Menu One or Menu Two

## **Four Hour \$103 pp**

Select either Menu One or Menu Two

Additional Food Stations from \$26 pp

Add a food station to your menu.

## **Food Stations only**

Includes food stations for the event duration  
(Below pricing excludes the seafood stations)

### **One Hour-**

Select TWO stations \$65 pp

Select THREE stations \$75 pp

### **Two Hour-**

Select TWO stations \$83 pp

Select THREE stations \$93 pp

### **Three Hour-**

Select THREE stations \$111 pp



# Canape Menu

## *One Hour*

### Menu One

#### COLD

**Sweetcorn tart** | miso, crispy leeks & furikake

**Selection of sushi** | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

**Whipped Hazeldene chicken parfait tart** | sweet & sour onions, fried shallot & chicken skin crumble

#### HOT

**Cacio Pepe** | parmesan & nasturium

**Mushie' & cheese toastie** | mini toasted brioche, truffle bechamel & smoked scarmoza cheese

### Menu Two

#### COLD

**Cauliflower gougere** | wild garlic mayo & Grana Padano parmesan

**Hot smoked salmon** | smashed peas, whipped That's Amore ricotta & sweetcorn crumpet

**Poached Hazeldene chicken taco** | charred corn, avocado & jalapeno

#### HOT

**Smoked mac & cheese croquette 'cube'** | chimmi churri mayonnaise

**Spiced Victorian duck pithivier** | quince & plum relish

# Canape Menu

## *Two Hour*

### Menu One

#### COLD

**Sweetcorn tart** | miso, crispy leeks & furikake

**Selection of sushi** | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

**Whipped Hazeldene chicken parfait tart** | sweet & sour onions, fried shallot & chicken skin crumble

#### HOT

**Cacio Pepe** | parmesan & nasturium

**Mushie' & cheese toastie** | mini toasted brioche, truffle bechamel & smoked scarmoza cheese

#### BOWL

**Bibimbap** | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

#### SLIDER

**Southern fried Hazeldene chicken slider** | chipotle & red cabbage slaw

### Menu Two

#### COLD

**Cauliflower gougere** | wild garlic mayo & Grana Padano parmesan

**Hot smoked salmon** | smashed peas, whipped That's Amore ricotta & sweetcorn crumpet

**Poached Hazeldene chicken taco** | charred corn, avocado & jalapeno

#### HOT

**Smoked mac & cheese croquette 'cube'** | chimmi churri mayonnaise

**Spiced Victorian duck pithivier** | quince & plum relish

#### BOWL

**Braised Gippsland beef rendang** | steamed rice, coconut & coriander

#### SLIDER

**Otway Pork & sesame katsu bun** | Goma dressing & wombok slaw

# Canape Menu

## Three Hour

### Menu One

#### COLD

**Sweetcorn tart** | miso, crispy leeks & furikake

**Selection of sushi** | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger (V)

**Whipped Hazeldene chicken parfait tart** | sweet & sour onions, fried shallot & chicken skin crumble

#### HOT

**Cacio Pepe** | parmesan & nasturium

**Mushie' & cheese toastie** | mini toasted brioche, truffle bechamel & smoked scarmoza cheese|

#### BOWL

**Bibimbap** | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

**Fried Lakes Entrance calamari salad** | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

#### SLIDER

**Southern fried Hazeldene chicken slider** | chipotle & red cabbage slaw

**Crumbed Port Philip Bay whiting slider** | sumac & fennel tartare sauce, herbs & soured red onion

### Menu Two

#### COLD

**Cauliflower gougere** | wild garlic mayo & Grana Padano parmesan

**Hot smoked salmon** |smashed peas, whipped That's Amore ricotta & sweetcorn crumpet

**Poached Hazeldene chicken taco**| charred corn, avocado & jalapeno

#### HOT

**Smoked mac & cheese croquette 'cube'** | chimmi churri mayonnaise

**Spiced Victorian duck pithivier** | quince & plum relish

**Slow cooked lamb** | smoked lamb gravy & 'yorkie' with pecorino

#### BOWL

**Braised Gippsland beef rendang** | steamed rice, coconut & coriander

**Grilled prawn risotto** | bisque, creme fraiche & Yarra Valley salmon pearls

#### SLIDER

**Otway Pork & sesame katsu bun** | Goma dressing & wombok slaw

**Korean fried Hazeldene chicken bun** | gochujang mayonnaise & pickles

# Canape Menu

## Four Hour

### Menu One

#### COLD

**Sweetcorn tart** | miso, crispy leeks & furikake

**Selection of sushi** | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

**Whipped Hazeldene chicken parfait tart** | sweet & sour onions, fried shallot & chicken skin crumble

#### HOT

**Cacio Pepe** | parmesan & nasturtium

**Mushie' & cheese toastie** | mini toasted brioche, truffle bechamel & smoked scarmoza cheese

#### BOWL

**Bibimbap** | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

**Fried Lakes Entrance calamari salad** | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

#### SLIDER

**Southern fried Hazeldene chicken slider** | chipotle & red cabbage slaw

**Crumbed Port Philip Bay whiting slider** | sumac & fennel tartare sauce, herbs & soused red onion

#### DESSERT

**Chocolate finger** | Murray River sea salted caramel

**Strawberry tartlet** | vanilla bean cream

### Menu Two

#### COLD

**Cauliflower gougere** | wild garlic mayo & Grana Padano parmesan

**Hot smoked salmon** | smashed peas, whipped That's Amore ricotta & sweetcorn crumpet

**Poached Hazeldene chicken taco** | charred corn, avocado & jalapeno

#### HOT

**Smoked mac & cheese croquette 'cube'** | chimmi churri mayonnaise

**Spiced Victorian duck pithivier** | quince & plum relish

**Slow cooked lamb** | smoked lamb gravy & 'yorkie' with pecorino

#### BOWL

**Braised Gippsland beef rendang** | steamed rice, coconut & coriander

**Grilled prawn risotto** | bisque, creme fraiche & Yarra Valley salmon pearls

#### SLIDER

**Otway Pork & sesame katsu bun** | goma dressing & wombok slaw

**Korean fried Hazeldene chicken bun** | gochujang mayonnaise & pickles

#### DESSERT

**Lemon travel cake** | raspberry compote

**Choux bun** | pistachio whipped ganache



# Canapes

## COLD

**Roasted beetroot vol au vent** | Meredith Dairy goats cheese, smoked black garlic puree

**Sweetcorn tart** | miso, crispy leeks & furikake

**Cauliflower gougere** | wild garlic mayo & Grana Padano parmesan

**Selection of sushi** | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

**Freshly shucked oysters** | native mignonette, sea succulents

**1853 MCG Gin cured ocean trout** | crispy tendons, macadamia crumble & mandarin

**Hot smoked salmon** | smashed peas, whipped That's Amore ricotta & sweetcorn crumpet

**Yellowfin tuna tartare cone** | whipped St David's Dairy creme fraiche, avocado with finger limes & salmon pearls

**Spanner crab** | crispy potato roesti, curried mayo, & coriander

**Cured Bass Strait beef** | tomato focaccia, smoked egg yolk puree & pickled pearl onion ring

**Poached Hazeldene chicken taco** | charred corn, avocado & jalapeno

**Whipped Hazeldene chicken parfait tart** | sweet & sour onions, fried shallot & chicken skin crumble

**Confit Greact Ocean duck rillettes** | brick pastry, cherry gel & hazelnuts

## WARM

**Smoked mac & cheese 'cube'** | chimmi churri mayonnaise

**Gippsland potato rosti** | St David dairy crème fraiche, smoked Yarra Valley salmon roe

**Sesame prawn toast** | sweet & sour chilli jam & pickled spring onion

**Baked Bass Strait scallops** | nduja with pangrattato

**BBQ Australian octopus** | Davidson plum glaze

**Cacio Pepe** | parmesan & nasturium

**Native saltbush & Victorian lamb empanada** | red pepper mojo

**Slow cooked lamb** | smoked lamb gravy & 'yorkie' with pecorino

**Caramelised onion 'donut' arancini** | truffle mayo & tarragon powder

**Gippsland lamb & rosemary pot pie** | 'mushy' peas & salted ricotta

**Spiced Victorian duck pithivier** | quince & plum relish

**Pulled smoked beef brisket** | toasted crumpet, onion jam & green sauce

**Mushie' & cheese toastie** | mini toasted brioche, truffle bechamel & smoked scarmoza cheese



# Sliders, Buns, Bowls and Dessert

## SLIDERS

**New England Southern Rock lobster slider** | native finger lime & avocado

**Southern fried Hazeldene chicken slider** | chipotle & red cabbage slaw

**Victorian Beef cheese burger slider** | maple bacon, burger sauce & pickles

**Crumbed Port Philip Bay whiting slider** | sumac & fennel tartare sauce, herbs & soured red onion

## BUNS

**Spiced soft shell crab bun** | Cisco's hot sauce & crispy iceberg

**Otway Pork & sesame katsu bun** | goma dressing & wombok slaw

**Peking duck steamed bun** | desert limes, Davidsons plum hoi sin

**Korean fried Hazeldene chicken bun** | gochujang mayonnaise & pickles

## BOWLS

**Bibimbap** | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated egg

**Grilled prawn risotto** | bisque, creme fraiche & Yarra Valley salmon pearls

**Truffled mushroom & taleggio tortellini** | burnt butter, sage & Grana Padano parmesan

**Pork & fennel sausage** | Gippsland potato gnocchi, white wine cream sauce & chilli

**Braised Gippsland beef rendang** | steamed rice, coconut & coriander

**Fried Lakes Entrance calamari salad** | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

## DESSERT

**Lemon tart** | raspberry compote

**Choux bun** | pistachio whipped ganache

**Chocolate finger** | Murray River seal salted caramel

**Almond crunch** | chocolate ganache

**Carrot cake** | cream cheese frosting

# Hero Stations

*Hero stations* are a dressed up station with themed food designed to help yourself. Minimum of 75 people, unless specified.

## **Victorian Grazing table \$30pp**

Selection of cured meats, terrines & parfait, marinated grilled vegetables, Victorian cheeses, Brasserie breads, pane croccante & lavosh

## **Victorian Cheese board \$30pp**

Selection of Victorian cheese makers, served with house made pastes & chutneys, Brasserie breads, pane croccante & lavosh

## **That's Amore Cheesery \$35pp**

An abundance of our partner That's Amore and showcasing Giorgio's signature cheeses;

- **Pan-fried smoked bocconcini** | Mount Zero olives
- **Caprese salad** | Fior di latte, heritage tomatoes, basil & local aged balsamic
- **Stracciatella** | greens and zucchini blossom served with artisan breads

## **Australia's finest Seafood \$42pp**

- **Finest seafood** | Moreton Bay bug tails, King prawns, smoked salmon rillettes
- **Poached Victorian crayfish** | baby gem lettuce, sauce Marie Rose
- **Freshly shucked Tasmanian Royal Miyagi oysters** | native lime mignonette
- **Hervey Bay scallop 'Leche de Tigre'** | lime, amarillo chili, fried corn
- **Handpicked NT mud crab** | crustacean butter, toasted mini crumpets

Served with mini breads, blinis, crumpets & focaccia with;

## **Mexican \$32**

Habanero salsa, smashed avocado, jalapeno relish, charred corn, plain, yellow & blue corn tortilla with;

- **Leche de tigre I** Port Phillip Bay line caught red snapper ceviche, white corn chips, Amarillo chilli
- **Tostadas de jaiba I** Fraser Isle spanner crab, crisp tortilla, avocado & jalapeno salsa
- **Empanada I** sweet potato & cashew cuts, green mango relish
- **Burnt ends I** blue corn tostada, house smoked Gippsland beef brisket, chimichurri

## **Smoked \$42pp**

Slider rolls, apple slaw, chimichurri, house made BBQ sauce, pickles, mustards with;

- House smoked Gippsland beef & Otway pork
- Beef brisket
- Beef short rib
- Pulled pork shoulder

## **Yum Cha \$34**

Steamed & fried dumplings, dim sum, gyoza, spring roll cigars, mini bao and prawn toasts. Served with soy, black vinegar, fermented chilli sauce, crispy chilli oil, spring onion oil

# Interactive Hero Stations

*Live & Interactive stations require a minimum of 100 people required Requires 7+ days lead time and are designed to interact with our chefs at the cooking station. Minimum of 75 people, unless specified.*

## **Sushi Town \$32**

Authentic and traditional sushi & sashimi made to order by our sushi chefs, using local Victorian produce & using classical Japanese techniques.

Our sushi chef will be creating California rolls, maki rolls, uramaki and temaki & slicing Australia's most sustainable and freshest sashimi  
Served with Tasmanian wasabi, soy, young white pickled ginger & crisp nori

## **Pasta in a wheel \$30**

Enjoy & watch our chef's tossing pasta, creating sauce over a 40kg Grana Padano parmesan wheel.

Select from;

- Gnocchi (potato, spinach, ricotta, or pumpkin) cooked with seasonal sauces
- Spaghetti Quattro Fromaggi

## **China Town chopping block \$32**

Come & taste the authentic flavours of China Town.

Our chefs have cooked their specialty recipes, Peking duck & roast pork that are chopped on the butchers block & served with pancakes, condiments, rice & fermented vegetables. *Minimum 100 people.*

## **Chocolate Workshop \$25pp**

Join our Pasty Chefs in smashing and breaking some house made chocolate barks, rocky roads & all things chocolate, served with seasonal mini sweet treats

## **DIY Ice cream \$25pp**

Join our pastry chefs, by filling, dipping, and topping your choice of ice creams. Ryan has his team have created a variety of flavoured magnum ice creams, that allows you to choose your coating and toppings.  
Our chefs will showcase some fresh ice cream, filling mini waffle cones to order.

## **Cannoli Cart \$25pp**

Enjoy delicate tubes of golden crunchy pastry from our friends from Cannoleria and That's Amore. Our pastry chefs will hand fill your Sicilian cannoli to order with a variety of fillings and toppings including;

- Sweet ricotta, cinnamon, crushed pistachio
- Chocolate ricotta, white chocolate dust

*Minimum 100 people.*

# 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 Light

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

## 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 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

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

## OPTION FOUR - ALL VICTORIAN

**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 Light

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

# Beverage pricing

## 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

## Rose

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	\$12.5
Carlton Draught 375ml	\$11.5
Two Bays - Gluten Free 375ml	\$13.5
Peroni 330ml	\$13.5
Two Bays GF Beer 330ml	\$13.5
Mountain Goat 375ml	\$13
Pirate Life (low alcohol)	\$8.5
Soft Drinks 600ml	\$6.2
Orange Juice 330ml	\$5.5
Sparkling Water 450ml	\$6
Mineral Water 600ml	\$4.7



Rhys Blackley  
Executive Sous Chef

Delaware  
North

Dylan S.  
Executive

SHANE WARNE STAND