



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.'**



Celebration *of life*

Option One - \$32.50 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Baked cookies from our Pastry chefs
Fresh baked scones, cream, strawberry jam

Option Two - \$42.50 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Baked cookies from our Pastry chefs
Fresh baked scones, cream, strawberry jam
Pumpkin, confit leek & feta quiche
Pork, fennel & apple sausage rolls, tomato relish

Option Three - \$63 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Pork, fennel & apple sausage rolls, tomato relish
Wagyu beef pie, spiced tomato relish
Mini lamington with Davidson's plum gel
Mini cheesecake, strawberry gum Chantilly
Banana bread, cream cheese frosting

All options includes tea, coffee, juices, and a glass of house Australian sparkling wine on arrival. All additional beverage on consumption



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