



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'**

Committee Room

By Grossi

CANAPES

One Hour \$58 pp

Select TWO cold canapes, TWO warm canapes,
ONE dessert canape

Two Hour \$77 pp

Select TWO cold canapes, THREE warm canapes,
ONE bowl and ONE dessert canape

Three Hour \$88 pp

Select THREE cold canapes, THREE warm
canapes, TWO bowls and TWO dessert canapes

Four Hour \$110 pp

Select FOUR cold canapes, FOUR warm canapes,
TWO bowls and TWO dessert canapes

Two Course \$118 pp

Select one primi and one secondi
Or one secondi and one dolce

Three Course \$138 pp

Select one primi, one secondi and one dolce

Sharing menu \$148 pp

Shared antipasti, select one pasta, carved
Porchetta, cortorni and dolci

Canapes on arrival \$20 pp

Chefs selection of three canapes on arrival



Committee Room

By Grossi

PRIMI

Ricciola alla Pizzaiola | Kingfish, Tomato, Caper, Black Olive, Oregano

Ravioli Maremmani | Spinach & Ricotta Filling, Burnt Butter, Reggiano, Crisp Sage (V)

Prosciutto e Burrata | San Daniele Prosciutto, Burrata, Charred Asparagus, Lemon, Basil

Vitello Tonnato | Veal Tenderloin, Crisp Capers, Yellowfin Tuna Mayonnaise

Polpo alla Griglia | Grilled Octopus, 'Nduja, Potato, Salmoriglio

Bresaola | Wagyu Bresaola, Squacquerone, Giardiniera, Truffle Honey

SECONDI

Pollo Agrodolce Free-Range | Chicken Agrodolce, Roasted Breast, Saffron, Pine Nuts, Sultanas, Baby Leek

Maiale al Latte | Pork Belly, Milk Sauce, Pumpkin, Sanguinaccio, Mustard Greens

Abbacchio alla Romana | Slow Cooked Lamb Shoulder, White Wine, Parmigiano, Breadcrumbs

Bistecca del Giorno | Daily Butchers Cut, Smoked Potato, Leeks, Burnt Onion, Salsa Verde

Dentice con Frutti di Mare | Local Snapper, Saffron Sauce, Fregola, Australian Seafood

Costoletta di Vitello | Veal Cutlet, Parmesan Herb Crust, Bitter Leaves, Lemon Caper Dressing



Committee Room

By Grossi

CONTORNI – add \$7 pr person, per selection

Insalata | Cos Salad, Radicchio, Fennel, Orange, Green Olives

Peperonata | Roast Peppers, That's Amore Stracciatella, Oregano

Patate | Roast Potatoes, Rosemary, Garlic

Broccolini | Pancetta, Chilli & Lemon Pangrattato

DOLCI E FORMAGGIO

Tiramisu | Coffee, liqueur, chocolate & mascarpone trifle

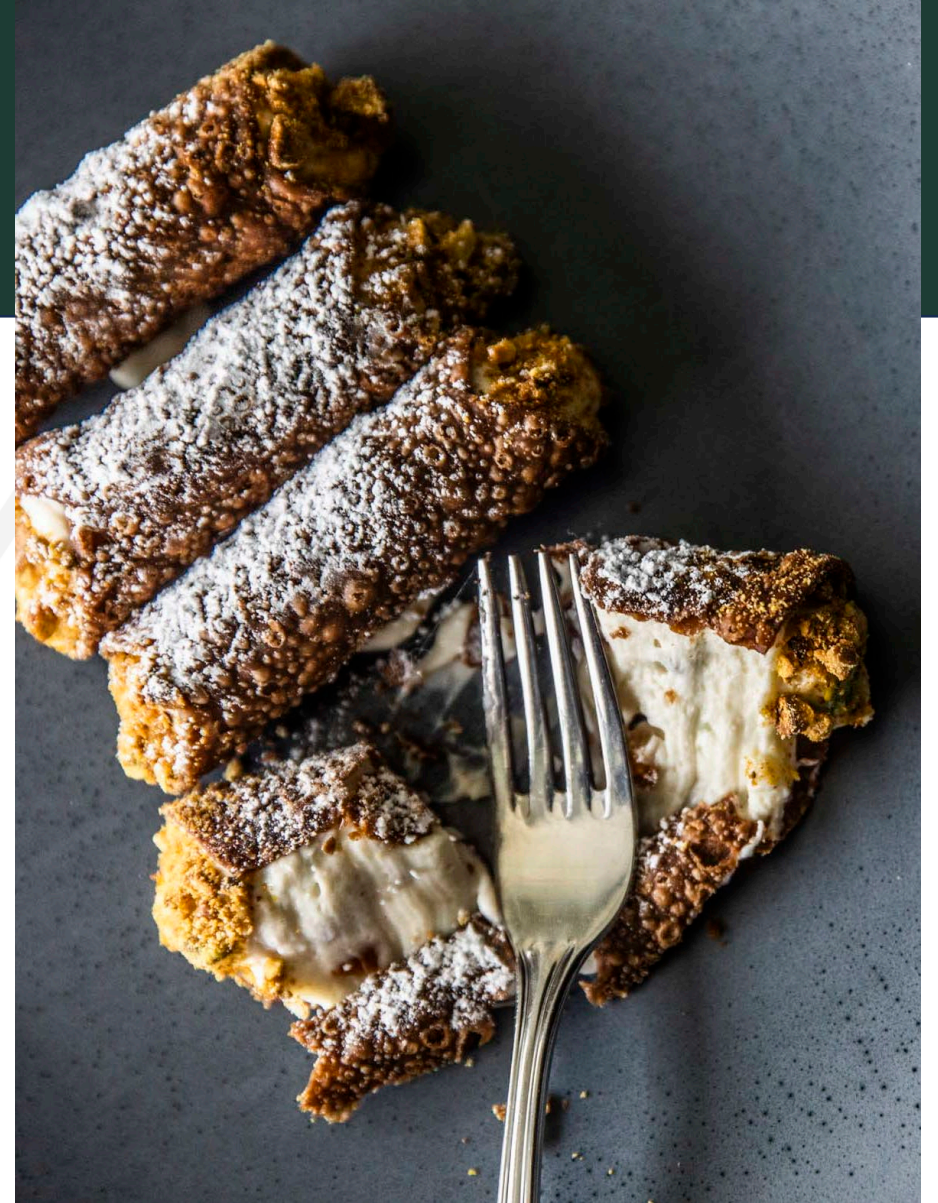
Panna Cotta | Buttermilk, Strawberries, Aged Balsamic, Sbrisolona

Crostata di Pere | Rustic Pear & Almond Tart, Cinnamon Ice Cream

Duetto di Cannoli | Cannoli Two Ways - Classic Ricotta & Chocolate & Cherry Filling, Crushed Pistachio, Honey Gelato

Tartufo al Gelato | Ice Cream Truffle, Chocolate, Pistachio, Raspberry

Formaggio | Finest Local & Imported Cheeses, Cotognata, Muscatels, Walnuts & House Made Rye Crackers



Canapés

By Grossi

COLD CANAPES

Tramezzini | Poached Chicken Sandwich Points

Tortina | Broad Bean, Lemon & Goats Cheese Tart (V)

Ricciola | Kingfish Crudo, Witlof, Citrus & Capers

Arragosta | Lobster Roll, Cucumber, Anchovy Mayonnaise, Salmon Roe

Vitello Tonnato | Seared Veal, Toasted Focaccia, Yellowfin Tuna Mayonnaise

Ostriche | Freshly Shucked Market Oyster, Campari & Orange Pinzimonio

WARM CANAPES

Panzerotti | Spinach & Ricotta Filling, Roasted Cherry Tomato (V)

Arancini | Saffron, Smoked Mozzarella, Lemon Aioli (V)

Granchio | Spanner Crab Fritter, Fennel & Caper Mayonnaise

Crocchette Napoletane | Potato, Fennel Salame & Smoked Provolone Croquette

Pasticcino di Salsiccia | Grossi Pork & Fennel Sausage Roll, Red Pepper Relish

Cotoletta | Veal Schnitzel, Red Cabbage Slaw, Milk Bun

Gamberoni | Pancetta Wrapped Tiger Prawn, Bagna Cauda

BOWLS

Pollo | Free Range Chicken Agrodolce, Mustard Green, Fregola

Panino | Porchetta Slider, Salsa Verde Mayonnaise, Italian Slaw

Rigatoni | Grossi Bolognese, Reggiano

Gnocchi Sorrentina | Tomato Sugo, Buffalo Mozzarella, Basil (V)

Risotto | Braised Duck, Porcini, Pecorino, Sage

DESSERT CANAPES

Bigne | Salted Caramel Crème Profiterole

Torta Caprese | Almonds, lemon, mascarpone

Cannoli | Chocolate & Cherry, Candied Pistachio

Panna Cotta | Buttermilk, Balsamic Strawberries, Sbrisolona

Tiramisu | Coffee, Liqueur, Chocolate & Mascarpone Trifle

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

Johns
North

Owen
Executive