



# 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.'**





# Indian Menu

## *By Naman*

*"Growing up in Amritsar, Punjab, I came from a large Indian business family - all of whom are big foodies. If all the family members eat together, it seems like a gathering. I Miss those days.*

*At the very young age of 9, I found myself watching mum in the kitchen making the base of all curries and use to ask her a lot of questions about all the spices. One thing she told me is if the base of any curry is well cooked, it'll turn out to be a very good dish, whether adding vegetable or protein. Just keep it simple and flavours will follow."*

*- Naman Kochhar, Chef de Cuisine*

Traditional Menu - \$115 per person  
Select Two entrée served roving  
Select two mains for the buffet  
Select two desserts for the buffet  
Includes all sides served buffet style

Indian Fusion Menu - \$125 per person  
Select three entrée served roving  
Select three mains for the buffet  
Select two desserts for the buffet  
Includes all sides served buffet style



# Indian Fusion

## *By Naman*

\$125 per person

### CANAPES

**Curry spanner crab puri** | salmon roe & dill

**Garam masala cauliflower & paneer tart** | torched baby green peas

**Choux bun** | Hazeldene chicken tandoori

### ENTREE

**Machi pakora** | tempura barramundi, pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

**Hara bhara kebab** | pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

### MAIN

**Murg chettinad** | duo of Grilled chicken breast and chicken lollipop, basmati rice cake, charred broccolini & chettinad sauce

**Charred paneer tikka** | basmati rice cake, charred broccolini & chettinad sauce

### DESSERT

**Gulab jamun cake** | pistachio mousse, rose & peach sorbet



# Traditional *Indian*

## VEGETARIAN ENTREE

**Paneer Tikka** | grilled paneer tikka skewers with coriander & mint chutney (V)

**Samosa** | potato & green peas tossed with spices & mango chutney (V)

**Hara Bahara kebab** | kebab patties made with spinach, potatoes, green peas, spices & herbs (V)

**Vegetable pakora** | seasonal vegetables & chickpea battered fritters & tamarind chutney (V)

## NON VEGETARIAN ENTREE

**Crab puri** | deep fried breaded sphere, curried crab

**Amritsari** | chickpea battered rockling fillets with secret spices, fresh coriander & garlic sauce

**Chicken Tikka** | roasted tandoori marinated chicken with lemon & spices

**Lamb Seekh Kebab** | lamb skewers with Mughlai spices & herbs with green chutney

**Tandoori chicken choux bun** | creamy grilled chicken in savoury pastry

## VEGETARIAN MAIN

**Makhmali Malai Kofta** | potato & cottage cheese dumplings, cashew cream sauce (V)

**Kadai Paneer** | cottage cheese tossed with green & red peppers in thick tomato sauce (V)

**Chana Pindi** | village style chickpeas cooked with cumin, ginger, tomatoes & fresh coriander (V)

**Saag Aloo** | baby chat potatoes cooked with spinach & aromatic spices (V)

**Methi Malai Mutter Mushrooms** | mushrooms with mild creamy cashew gravy with green peas & fenugreek leaves (V)

**Dal Makhni** | black lentils cooked with tomatoes, cinnamon & fenugreek leaves (V)

## NON VEGETARIAN MAIN

**Butter Chicken** | tandoori roasted chicken, mild tomato & butter cream sauce

**Murg Saag Wala** | chicken cooked in creamy spinach & tomato based gravy

**Brunton Goat Curry** | Punjabi style slow cooked goat with chillies, tomatoes, garam masala & gravy sauce

**Lamb Rogan Josh** | braised lamb, yogurt, toasted spices, ginger & tomatoes

**Goan Fish Curry** | Wyndham barramundi cooked in a sauce of coriander seeds, cumin, turmeric, coconut, mustard seeds & fresh curry leaves



# Traditional *Indian - continued*

## SIDES

**Pulao Rice** | aromatic rice, spices, herbs & nuts

**Breads** | basket of plain naan, butter naan & garlic naan

**Garden Salad** | sliced cucumber, red onion & green chilli

**Raita** | fresh mint yogurt

**Pappadums & pickles** | mixed pickles & savoury crackers

## DESSERT

**Gulab Jamun** | milk dumplings poached in sugar & rose syrup with toasted almonds

**Kheer** | rice pudding with green cardamom, almonds, sultanas & pistachio nuts

**Rasmalai** | sponge served with thickened saffron milk

**Gajjar Ka Halwa** | slow cooked carrots with ghee, nuts & saffron

**Rose Pistachio Kulfi** | Indian ice cream flavoured with rose water, cardamom & pistachio nuts



# Traditional *High Tea*

**\$51 per person - Select FIVE items**

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

**Roasted beetroot vol au vent** | goats cheese & smoked black garlic puree

**Baby poached chicken rolls** | lemon & herbs, roasted chicken skin mayo

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

**Choux bun** | pistachio whipped ganache

**Lemon travel cake** | raspberry compote

**Brioche donuts** | Davidsons plum jam with Geraldton wax sugar

**Strawberry tart** | vanilla bean cream



# Indian *High Tea*

**\$25 pp - Select THREE items**

**\$35 pp - Select FOUR items**

Vada pav  
Samosas  
Egg curry sandwich  
Tandoori chicken slider  
Crab Puri  
Pulled lamb & fetta shells

Assorted Macaroons  
Petite desserts

*Includes tea, coffee, juices, with 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

SHANE WARNE STAND