



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.'**



Missymu

By Shirley

"My passion for food began with the generations before me – my mother and grandmother. Growing up in Jakarta, Indonesia, with an Indonesian/ Chinese background, the family kitchen became the place I best connected with my loved ones.

Family is the reason that I love to cook, I love food and I love to make people happy. It fills me such pride when I see people enjoying the food I serve and create. Missymu by Shirley provides the opportunity to share the dishes and express the memories that I cherish with those that dine with us. Still today we create bonds with people over food and this is something I find extremely fulfilling".

- Shirley Summakwan, Head Chef

Missymu, an affectionate name for daughter, tells the story of chef, Shirley Summakwan, and her connection to family, culture and heritage. This is Shirley's flavour of Asia.

\$99pp – Two Course and Sides

Starter – chefs choice of two

Main - chefs choice of two with chicken fat rice

Side hustle – chefs choice of one

Add dessert - \$15 per person



Missymy *by Shirley*

STARTER

"Dede's" Crispy eggplant | mala sauce & toasted sesame

Yellowfin tuna tartare | soy cured egg yolk, perilla, bonito mayonnaise, pomelo, black tobiko, ginger & fried lotus

"After Church" prawn 'toast' | Chinese donut, yuzu, spring onion & coriander

Glazed free range pork 'sugar cane' | nouc cham, peanuts, crisp shallot, lemongrass sate, shiso & perilla herb salad

MAIN

Red cooked Otway pork belly | mandarin, black vinegar, puffed rice & chicharron

"Mama Melly's" Hainanese chicken | spring onion & ginger sauce, fermented chilli & compressed cucumbers

Hibachi scorched Wagyu beef short rib | furikake, burnt miso, peanut sate & chilli

Slow cooked Roaring Forties lamb shoulder | Xin jiang spice, spring onion relish, vermicelli, aromatic herbs & smashed cucumber

All mains served with chicken 'fat' rice

SIDE HUSTLE

Grilled Hispi cabbage | miso butter, perilla sauce, furikake & puffed rice

"Spirit of Ah Gong's" Dan Dan noodles | Asian mushrooms, peanut butter, Prickly ash & toasted sesame

King prawn slaw | lychee, gem lettuce, young leaves, kewpie mayo, lime & furikake

Crab & char siu pork 'claypot' rice | spanner crab, char sii pork, flying fish roe & crispy bits

DESSERT

Ice cream sandwich | miso butterscotch & roasted white chocolate parfait | umeboshi plum gel

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