



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.'**



Native *By Dylan*

WOMINJEKA !

"We celebrate Aboriginal and Torres Strait Islander culture. we acknowledge the deep connection with land, sea and sky and the importance of caring for the environment around us. The spirit of the land shares a bounty of native ingredients with us and when we share food, we share a common story, and culture that has been part of this land for thousands of years.

Canapes - \$9.5 pp
Hand Held - \$13.5 pp
Two Course - \$99 pp
Three Course - \$125 pp

Sharing a meal creates a connection between all of us, creating friends of strangers, bringing us closer and connecting us to the spirit of Naarm and mobs throughout the land. We hope you enjoy the indigenous, and uniquely Australian, flavours we bring to you."

- Dylan Sanding Executive Chef



Native *by* Dylan

CANAPES

Roasted beetroot vol au vent | Meredith Dairy goats cheese, ribberries, & saltbush (V)

Lemon myrtle smoked Paroo kangaroo 'cornetto' | wattle seed Meredith Dairy goats curd & blood plum

Mini Saltbush poached Hazeldene chicken rolls | Geraldton wax mayo

Purple yam croquettes | bush tomato relish

Native Saltbush & Victorian lamb empanada | red pepper sauce

Spiced Victorian duck pithivier | Kakadu & lemon myrtle relish

GRAZING BOWLS

Spiced kumera curry | chickpeas, riberry yoghurt, bread, sea parsley & pepperberry

Paroo kangaroo | grains, Mount Zero olives, kutjera yoghurt & saltbush

ENTREE (SELECT ONE)

Alpine farm trout | dessert lime emulsion, saltbush smoked beets, herb crème fraiche & finger limes

Salmon gravlax | citrus cured Ora King salmon, lemon myrtle & cultured crème fraiche, finger lime & pickled breakfast radish

Pepperberry crusted Roaring Forties lamb loin | whipped Meredith Dairy goats curd, riberry & macadamia crumble with witlof leaves

Hazeldene's Chicken | native bush dukka, That's Amore ricotta & smoked Kutjera bush tomato tapioca cracker

MAIN (SELECT ONE)

Roaring Forties lamb loin | macadamia crusted shoulder, beetroots, rosella & wattle seed jus

Chicken breast | potato & Mountain Pepper leaf gratin, Otway mushrooms, baby king browns, Warrigal greens & wattle seed jus

Slow cooked Otway Pork loin | Kakadu plum glazed pork belly, apple & muntrie gastrique with cinnamon myrtle pork scratchings

Confit Huon salmon | charred pepperberry & macadamia dukkah cauliflower, charred carrot & amaranth leaves

Braised Victorian beef cheek | smoked pearl onions, watercress & Warrigal greens puree, wattle seed crumble, bush tomato & potato croquette with quandong sauce

DESSERT (SELECT ONE)

Lemon cake | lemon myrtle curd, torched lime meringue, Davidsons plum gel & pistachio ice cream

Cheesecake | desert lime marmalade & mandarin sorbet

Carrot cake | cream cheese mousse, Mountain pepperberry carrot cake, candied macadamia, apricot & Geraldton wax sorbet

Pavlova | native seasonal fruits, passionfruit cream & strawberry gum gelato

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