



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.'**



Shared Menu

Options

"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." – Dylan Sanding, Executive Chef

All sharing menus include a THREE course option, and presented down the tables. Each menu is individually priced, and includes an option to either substitute or add an additional main course option.

All menus include house-baked bread and Australian cultured butter

We recommend long tables for the best sharing experience.

Build your own Shared Menu starting from \$185pp



Share Menu

Option One

\$145 per person - 'Rustic'

That's Amore Cheesery

Pan-fried smoked bocconcini | Mount Zero olives

Caprese salad | Fior di latte, heritage tomatoes, basil & local aged balsamic

Stracciatella | greens and zucchini blossom served with artisan breads

Roasted Roaring Forties lamb leg | harissa, Mornington Peninsula hazelnuts, amaranth leaves

Baked King salmon | heritage tomato sauce vierge, Mount Zero olive oil & fine herbs

Roasted carrots | spiced That's Amore ricotta, burnt honey & lemon dressing

Ancient grain salad | Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Trifle | buttermilk sponge, fig and port marmalade, vanilla bean pastry cream, lemon verbena chantilly

Option to replace the salmon with;

Crispy skin Wyndham barramundi | fermented leek emulsion & fennel salad



Share Menu

Option Two

\$145 per person - 'European'

Charcuterie & antipasto

San Daniele prosciutto, Wagyu beef bresaola, Huon salmon gravlax, grilled marinated vegetables, Mount Zero olives & Rustica bread

Roasted Otway pork 'porchetta' | fennel & garlic, quince & Granny Smith apple sauce

Chateaubriand | Bass Strait beef, confit garlic, green beans & red wine jus

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Cabbage | Goulburn apple, fennel slaw & grain mustard dressing

Tiramisu | almond biscuit, mascarpone, coffee, chocolate

Replace the Chateaubriand with;

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus served with chimmi churri, horseradish & mustards (+\$15pp)



Share Menu

Option Three

\$165 per person - 'Land and Sea'

Australian seafood

Angasi oysters, Australian prawns, poached Victorian crayfish, Spanner crab, Moreton Bay bugs, cured snapper & green nahm jihm served with mignonette, yuzu ponzu, flamed prawn Marie rose

Black Opal Wagyu beef rump | Otway mushrooms, wood fired leeks & red wine jus

Hazeldene chicken galantine | sweetcorn, roasted onions & wattle seed chicken jus

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Ancient grain salad | Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Roasted root vegetables | salsa verde, Grana Padano parmesan

Black Forest | chocolate mousse, cacao biscuit, cherries vanilla

Replace the Wagyu Beef with;

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus served with chimmi churri, horseradish & mustards (+\$15pp)



Share Menu

Option four

\$155 per person - 'Festive Feast'

King prawns | Marie Rose, citrus
Coffin bay oysters | mignonette, cucumber & white soy, citrus, tabasco
Spanner crab | mini muffins, finger lime, salmon pearls
Huon cold smoked salmon | radishes, Gippsland crème fraiche, soured red onions
Southern Rock Lobsters slider rolls | gem lettuce, tabasco mayo
Cured snapper | Green nahn jihm, coconut, Thai basil

Pancetta wrapped turkey | cranberry & thyme face
Tradition Ham | clove studded, orange, honey & whisky glaze
Duck fat potatoes | vinegar salt
Peas & pancetta | tarragon butter
Roasted wedge pumpkin | honey, pepita seed

Traditional Christmas pudding | brandy anglaise
Warm Gingerbread Pain Perdu | spiced caramel sauce
Black forest yule logs | chocolate mousse, dark cherry jam, cacao biscuit
Large pavlovas | summer fruits, passionfruit curd, vanilla cream
Large Seasonal plum & port jelly trifle | vanilla bean cream, almond sponge

Option to replace turkey with **Otway Pork | Flinders + Co Roasted porchetta, mince pie stuffing, Quince & Granny smith apple sauce**



Share selection

COLD BUFFET

Victorian Charcuterie & Antipasto

Victorian cold meats, terrine, Mount Zero olives, chickpea hummus, marinated seasonal vegetables, bocconcini, focaccia, Rustica breads & Australian cultured butter

Selection of local cheeses | lavosh, quince paste, dried fruits, grapes & muscatels

Ancient grain salad | dried fruits, fragrant herbs, green goddess dressing

Steamed potato | sour cream & grain mustard dressing, spring onions

Roasted vegetable salad | feta, spinach, aged balsamic

FROM THE OCEAN

Australian King prawns | lemon & lime, Marie rose sauce

House smoked salmon | celeriac & hot mustard remoulade

Sushi board I assorted sushi, sashimi & nigiri served with soy, wasabi & pickled ginger

MAIN (SELECT TWO)

Black Opal Wagyu beef cap | Otway mushrooms, wood fired leeks, red wine jus

Chateaubriand | Bass Strait beef, confit garlic, green beans, red wine jus

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus with chimmi churri, horseradish & mustards (+\$15pp)

Roasted Otway pork 'porchetta' | fennel & garlic, quince & Granny Smith apple sauce

Hazeldene chicken galantine | sweetcorn, roasted onions & wattle seed chicken jus

Smoked Roaring Forties lamb shoulder | salt bush, garlic, chickpea puree

Roasted Roaring Forties lamb leg | harissa, Morning Peninsula hazelnuts, amaranth leaves

Baked King salmon | heritage tomato sauce vierge, Mount Zero olive oil & fine herbs

Crispy skin Wyndham barramundi | fermented leek emulsion & fennel salad

SIDES (SELECT TWO)

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Cabbage | Goulburn apple, fennel slaw & grain mustard dressing

Roasted carrots | spiced That's Amore ricotta, burnt honey & lemon dressing

Ancient grain salad | toasted sesame Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Roasted root vegetables | salsa verde, Grana Padano parmesan

FINISHED WITH (SELECT ONE)

Tiramisu | almond biscuit, mascarpone, coffee, chocolate

Trifle | buttermilk sponge, fig and port marmalade, vanilla bean pastry cream, lemon verbena chantilly

Black Forest | chocolate mousse, cacao biscuit, cherries vanilla

Victoria's Best – Buffet style

ENTREE (SELECT ONE)

Victorian Farmers table

Local artisan cured meats, hand crafted terrines and parfait, Barkly Smokehouse Grandmothers ham, pickled mustard & soft rolls

Accompanied by That's Amore cheese, burrata, stracciatella, buffalo mozzarella, Mt Zero olives, seasonal dips, roasted & marinated vegetables Served with focaccia, Scottish burnt rolls, Australian cultured butter

Australian seafood bar

Australian King prawns, Lemon, lime, Marie Rose sauce
Freshly opened Pacific oysters, native lime mignonette

HOT BUFFET (SELECT THREE)

Housemade Otway Porchetta | fennel, garlic & herbs

Otway pork shoulder | mustard & herbs

Victorian beef rump | burnt onions

Victorian beef sirloin | black garlic & rosemary

Roasted lamb leg | harissa, hazelnut dukkah

Smoked Lamb shoulder | saltbush, garlic & chickpea

Grilled Hazeldene butterflied chicken | lemon thyme, honey & dijon

Hazeldene chicken | almond romesco

Served with salsa verde, chimmi churri, mustards, roasted onion jus

COLD SIDES (SELECT TWO)

Grains | roasted pumpkin, raw zucchini, herbs & smoked almonds

Gem leaves | baby fennel, orange, red onion & white balsamic

Cabbage, apple, fennel slaw | grain mustard dressing

Cos | boiled egg, radishes, fresh herbs, lemon & crème fraiche dressing

Roasted cauliflower | farrow, witlof, feta, soft herbs

HOT SIDES (SELECT TWO)

Roasted potatoes | garlic, lemon, herbs

Glazed pumpkin | pepita seeds, feta, pomegranate

Kipfler potatoes | capers, lemon & herbs

Roasted carrots | spiced That's Amore Ricotta, burnt honey & lemon dressing

Seasonal pea | pancetta, tarragon butter emulsion

DESSERT

Selection of desserts from our Pastry kitchen

Selection of mignardises:

Lemon travel cake | raspberry compote

Choux bun | pistachio whipped ganache

Strawberry tartlet | vanilla bean cream

Bowls of Grossi Tiramisu

Sicilian cannoli filled with |

- Sweet ricotta, cinnamon & crushed pistachio

- Chocolate ricotta & white chocolate dust

Ice Cream cart | selection of our chefs favourite ice creams, gelato and sorbets served in dixie cups with housemade sauces, toppings, honeycomb & brownie bites

Chocolate fountain | enjoy our chocolate fountain with both milk and white chocolate served with fresh fruits, honeycomb, marshmallows and churros

\$99pp – All courses, excluding dessert

All served with fresh fruits, honeycomb and marshmallow

\$125pp – All courses

Entrée, Hot Buffet, Cold Sides, Hot Sides and Dessert

Exclusively available to AFL Dining Room

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