





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'.



Breakfast *Menu*

MELBOURNE BREAKFAST \$59 per person

ONE selection from the **PLATED MENU** Served with Mini banana, honey & yoghurt smoothies Mini Apple, cinnamon & oat muffins Freshly diced fruit salad cups

BOXED BREAKFAST \$39 per person Select THREE BOXED BREAKFAST ITEMS

NETWORKING BREAKFAST \$54 per person

Select **THREE COLD & THREE HOT ITEMS**. Served cocktail style whilst your guests network

All menus include brewed coffee, artisan teas, and a selection of juice and mineral water

ADDITIONAL ITEMS

Espresso coffee cart Add a Barista coffee cart to your breakfast event Pricing is determined on guest numbers and duration required.

Cocktail or mocktail \$11 pp Add a Mimosa, Bloody Mary or Virgin Mary on consumption

Sparkling wine \$10.5 pp





2024 MENUS COLLECTION

Melbourne *Breakfast*

PLATED

The Mighty 'G | Free range scrambled eggs, smoked Barkly smokehouse bacon, grilled chorizo, tomatoes, mushrooms, green goddess & toasted pumpkin bread

Pulled Otway pork | crisp potato roesti, free range scrambled eggs, orange & fennel salad with citrus hollandaise

'Chilli' scrambled eggs | crushed avocado, pickled radish salad, Meredith Dairy goats milk feta & toasted sourdough bread

Trout & Eggs 'Benny' | two free range poached eggs, flaked Alpine Farm trout, sauteed spinach, hollandaise & smoked salmon pearls

Smashed avo | wood fired cauliflower, spiced chickpea hummus, Mornington Peninsula hazelnut dukkah, pickled beets & potato roesti

Frittata | baked zucchini, pea & herb frittata, whipped Meredith Dairy goats cheese, housemade focaccia, trussed tomatoes & salsa verde

Mushies on toast | scrambled eggs, roasted garlic & herb butter forest mushrooms & That's Amore stracciatella





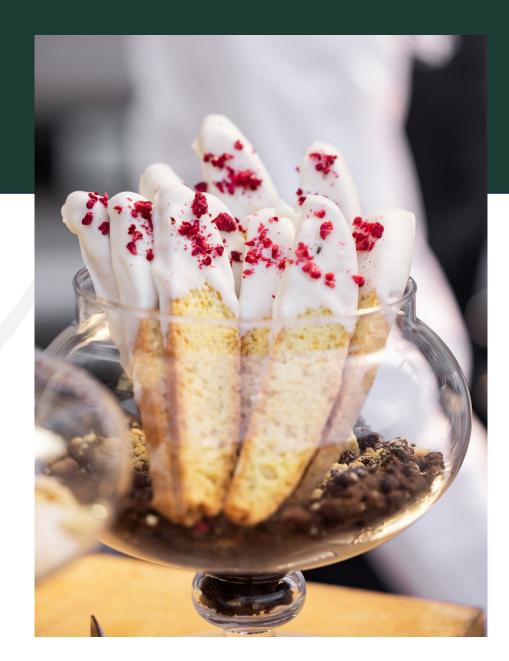
Boxed Breakfast

Goulburn apple muffins | cinnamon & oats

Pain au chocolat

Bircher muesli cups | St David dairy yoghurt, Granny smith apples & poached fruits
Granola | St David dairy yoghurt, poached berries & pistachio granola
Acai pudding | Melbourne rooftop honey, coconut yoghurt & poached fruits
Pastrami bagel | pastrami, house mustard, butter pickles & L'Artisan gruyere
BLT roll | smoked bacon lettuce, Roma tomato, aioli & tomato relish
Caramelised onion tart | That's Amore bocconcini & spiced tomato chutney

Includes whole fruit and bottled water





Networking Breakfast

WARM BREAKFAST CANAPE ITEMS

Barkly Smokehouse cheese kransky slider | sauerkraut, house mustard & caramelised onion relish

The mini 'G' sausage & egg muffin | fluffy omelette, Spiced Hazeldene's chicken pattie, cheese & relish

Pulled Gippsland beef | toasted cornbread waffle & chimmi churri

Scrambled egg slider | maple bacon & provolone cheese

Frittata | baked zucchini, pea and herb frittata, whipped Meredith Dairy goats' cheese & salsa verde

Mushroom 'melt' toastie | sauteed mushrooms, truffle bechamel, That's Amore smoked scamorza cheese

Caramelised onion tart | That's Amore bocconcini & spiced tomato chutney

Jaffle | truffle mac & cheese

COLD BREAKFAST CANAPE ITEMS

Mini BLT roll | smoked bacon lettuce, Roma tomato, aioli & tomato relish
Smoothie | banana, honey & St David dairy yoghurt
Bircher muesli cups | St David dairy , Granny smith apples & poached fruits
Goulburn apple | cinnamon & oat muffins
Spiced banana bread | whipped St David dairy butter & spice maple
Pastrami bagel | pastrami, house mustard, butter pickle & L'Artisan gruyere
Waffle | compressed berries, vanilla That's Amore mascarpone & mint
Compressed fruit skewers | passionfruit syrup & lemon verbena



