



MENUS
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.'**

Celebration *of life*

Option One - \$32.50 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Baked cookies from our Pastry chefs
Fresh baked scones, cream, strawberry jam

Option Two - \$42.50 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Baked cookies from our Pastry chefs
Fresh baked scones, cream, strawberry jam
Pumpkin, confit leek & feta quiche
Pork, fennel & apple sausage rolls, tomato relish

Option Three - \$63 pp - served over 2 hours

Selection of sandwiches rolls and wraps
Pork, fennel & apple sausage rolls, tomato relish
Wagyu beef pie, spiced tomato relish
Mini lamington with Davidson's plum gel
Mini cheesecake, strawberry gum Chantilly
Banana bread, cream cheese frosting

All options includes tea, coffee, juices, and a glass of house Australian sparkling wine on arrival. All additional beverage on consumption



Canapé *Package Selections*

One Hour \$60 pp

Select THREE cold, TWO warm canapés

Two Hour \$86 pp

Select THREE cold, TWO warm canapés, ONE slider and ONE bowl

Three Hour \$109 pp

Select THREE cold, TWO warm canapés, TWO sliders and TWO bowls

Four Hour \$139 pp

Select THREE cold, TWO warm canapés, TWO sliders and TWO bowls, and TWO dessert

Additional Food Stations from \$26 pp
Add a food station to your menu.

Food Stations only

Includes food stations for the event duration
(Below pricing excludes the seafood stations)

One Hour-

Select TWO stations \$65 pp

Select THREE stations \$75 pp

Two Hour-

Select TWO stations \$83 pp

Select THREE stations \$93 pp

Three Hour-

Select TWO stations \$101 pp

Select THREE stations \$111 pp



Canapés

COLD

Roasted beetroot vol au vent | Meredith Dairy goats cheese, smoked black garlic puree

Sweetcorn tart | miso, crispy leeks & furikake

Cauliflower gougere | wild garlic mayo & Grana Padano parmesan

Selection of sushi | nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

Freshly shucked oysters | native mignonette, sea succulents

1853 MCG Gin cured ocean trout | crispy tendons, macadamia crumble & mandarin

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

Yellowfin tuna tartare cone | whipped St David's Dairy creme fraiche, avocado with finger limes & salmon pearls

Spanner crab | crispy potato roesti, curried mayo, & coriander

Cured Bass Strait beef | tomato focaccia, smoked egg yolk puree & pickled pearl onion ring

Poached Hazeldene chicken taco | charred corn, avocado & jalapeno

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

Confit Greact Ocean duck rillettes | brick pastry, cherry gel & hazelnuts

WARM

Smoked mac & cheese 'cube' | chimmi churri mayonnaise

Gippsland potato rosti | St David dairy crème fraiche, smoked Yarra Valley salmon roe

Sesame prawn toast | sweet & sour chilli jam & pickled spring onion

Baked Bass Strait scallops | nduja with pangrattato

BBQ Australian octopus | Davidson plum glaze

Cacio Pepe | parmesan & nasturium

Native saltbush & Victorian lamb empanada | red pepper mojo

Slow cooked lamb | smoked lamb gravy & 'yorkie' with pecorino

Caramelised onion 'donut' arancini | truffle mayo & tarragon powder

Gippsland lamb & rosemary pot pie | 'mushy' peas & salted ricotta

Spiced Victorian duck pithivier | quince & plum relish

Pulled smoked beef brisket | toasted crumpet, onion jam & green sauce

Mushie' & cheese toastie | mini toasted brioche, truffle bechamel & smoked scarmoza cheese

Sliders, Buns, Bowls and Dessert

SLIDERS

New England Southern Rock lobster slider | native finger lime & avocado

Southern fried Hazeldene chicken slider | chipotle & red cabbage slaw

Victorian Beef cheese burger slider | maple bacon, burger sauce & pickles

Crumbed Port Philip Bay whiting slider | sumac & fennel tartare sauce, herbs & soured red onion

BUNS

Spiced soft shell crab bun | Cisco's hot sauce & crispy iceberg

Otway Pork & sesame katsu bun | goma dressing & wombok slaw

Peking duck steamed bun | desert limes, Davidsons plum hoi sin

Korean fried Hazeldene chicken bun | gochujang mayonnaise & pickles

BOWLS

Bibimbap | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated egg

Grilled prawn risotto | bisque, creme fraiche & Yarra Valley salmon pearls

Truffled mushroom & taleggio tortellini | burnt butter, sage & Grana Padano parmesan

Pork & fennel sausage | Gippsland potato gnocchi, white wine cream sauce & chilli

Braised Gippsland beef rendang | steamed rice, coconut & coriander

Fried Lakes Entrance calamari salad | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

DESSERT

Lemon tart | raspberry compote

Choux bun | pistachio whipped ganache

Chocolate finger | Murray River seal salted caramel

Almond crunch | chocolate ganache

Carrot cake | cream cheese frosting

Hero Stations

Hero stations are a dressed up station with themed food designed to help yourself. Minimum of 75 people, unless specified.

Victorian Grazing table \$30pp

Selection of cured meats, terrines & parfait, marinated grilled vegetables, Victorian cheeses, Brasserie breads, pane croccante & lavosh

Victorian Cheese board \$30pp

Selection of Victorian cheese makers, served with house made pastes & chutneys, Brasserie breads, pane croccante & lavosh

That's Amore Cheesery \$35pp

An abundance of our partner That's Amore and showcasing Giorgio's signature cheeses;

- **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

Australia's finest Seafood \$42pp

- **Finest seafood** | Moreton Bay bug tails, King prawns, smoked salmon rillettes
- **Poached Victorian crayfish** | baby gem lettuce, sauce Marie Rose
- **Freshly shucked Tasmanian Royal Miyagi oysters** | native lime mignonette
- **Hervey Bay scallop 'Leche de Tigre'** | lime, amarillo chili, fried corn
- **Handpicked NT mud crab** | crustacean butter, toasted mini crumpets

Served with mini breads, blinis, crumpets & focaccia with;

Mexican \$32

Habanero salsa, smashed avocado, jalapeno relish, charred corn, plain, yellow & blue corn tortilla with;

- **Leche de tigre I** Port Phillip Bay line caught red snapper ceviche, white corn chips, Amarillo chilli
- **Tostadas de jaiba I** Fraser Isle spanner crab, crisp tortilla, avocado & jalapeno salsa
- **Empanada I** sweet potato & cashew cuts, green mango relish
- **Burnt ends I** blue corn tostada, house smoked Gippsland beef brisket, chimichurri

Smoked \$42pp

Slider rolls, apple slaw, chimichurri, house made BBQ sauce, pickles, mustards with;

- House smoked Gippsland beef & Otway pork
- Beef brisket
- Beef short rib
- Pulled pork shoulder

Yum Cha \$34

Steamed & fried dumplings, dim sum, gyoza, spring roll cigars, mini bao and prawn toasts. Served with soy, black vinegar, fermented chilli sauce, crispy chilli oil, spring onion oil

Interactive Hero Stations

**Live & Interactive stations require a minimum of 100 people required
Requires 7+ days lead time and are designed to interact with our chefs at the cooking station.**

Sushi Town \$32

Authentic and traditional sushi & sashimi made to order by our sushi chefs, using local Victorian produce & using classical Japanese techniques.

Our sushi chef will be creating California rolls, maki rolls, uramaki and temaki & slicing Australia's most sustainable and freshest sashimi
Served with Tasmanian wasabi, soy, young white pickled ginger & crisp nori

Pasta in a wheel \$30

Enjoy & watch our chef's tossing pasta, creating sauce over a 40kg Grana Padano parmesan wheel.

Select from;

- Gnocchi (potato, spinach, ricotta, or pumpkin) cooked with seasonal sauces
- Spaghetti Quattro Fromaggi

China Town chopping block \$32

Come & taste the authentic flavours of China Town.

Our chefs have cooked their specialty recipes, Peking duck & roast pork that are chopped on the butchers block & served with pancakes, condiments, rice & fermented vegetables. *Minimum 100 people.*

Chocolate Workshop \$25pp

Join our Pasty Chefs in smashing and breaking some house made chocolate barks, , rocky roads & all things chocolate, served with seasonal mini sweet treats

DIY Ice cream \$25pp

Join our pastry chefs, by filling, dipping, and topping your choice of ice creams. Ryan has his team have created a variety of flavoured magnum ice creams, that allows you to choose your coating and toppings.
Our chefs will showcase some fresh ice cream, filling mini waffle cones to order.

Cannoli Cart \$25pp

Enjoy delicate tubes of golden crunchy pastry from our friends from Cannoleria and That's Amore. Our pastry chefs will hand fill your Sicilian cannoli to order with a variety of fillings and toppings including;

- Sweet ricotta, cinnamon, crushed pistachio
- Chocolate ricotta, white chocolate dust

Minimum 100 people.



Rhys Blackley
Executive Sous Chef

Delaware
North

Dylan S.
Executive