



**MENUS**  
COLLECTION  
— 2024 —



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## 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.'**



# Committee Room

## *By Grossi*

### CANAPES

#### One Hour \$58 pp

Select TWO cold canapes, TWO warm canapes,  
ONE dessert canape

#### Two Hour \$77 pp

Select TWO cold canapes, THREE warm canapes,  
ONE bowl and ONE dessert canape

#### Three Hour \$88 pp

Select THREE cold canapes, THREE warm  
canapes, TWO bowls and TWO dessert canapes

#### Four Hour \$110 pp

Select FOUR cold canapes, FOUR warm canapes,  
TWO bowls and TWO dessert canapes

### SEATED

#### Two Course \$118 pp

Select one primi and one secondi  
Or one secondi and one dolce

#### Three Course \$138 pp

Select one primi, one secondi and one dolce

#### Sharing menu \$148 pp

Shared antipasti, select one pasta, carved  
Porchetta, cortorni and dolci

#### Canapes on arrival \$20 pp

Chefs selection of three canapes on arrival



# Canapés

## *By Grossi*

### COLD CANAPES

**Tramezzini** | Poached Chicken Sandwich Points

**Tortina** | Broad Bean, Lemon & Goats Cheese Tart (V)

**Ricciola** | Kingfish Crudo, Witlof, Citrus & Capers

**Arragosta** | Lobster Roll, Cucumber, Anchovy Mayonnaise, Salmon Roe

**Vitello Tonnato** | Seared Veal, Toasted Focaccia, Yellowfin Tuna Mayonnaise

**Ostriche** | Freshly Shucked Market Oyster, Campari & Orange Pinzimonio

### WARM CANAPES

**Panzerotti** | Spinach & Ricotta Filling, Roasted Cherry Tomato (V)

**Arancini** | Saffron, Smoked Mozzarella, Lemon Aioli (V)

**Granchio** | Spanner Crab Fritter, Fennel & Caper Mayonnaise

**Crocchette Napoletane** | Potato, Fennel Salame & Smoked Provolone Croquette

**Pasticcino di Salsiccia** | Grossi Pork & Fennel Sausage Roll, Red Pepper Relish

**Cotoletta** | Veal Schnitzel, Red Cabbage Slaw, Milk Bun

**Gamberoni** | Pancetta Wrapped Tiger Prawn, Bagna Cauda

### BOWLS

**Pollo** | Free Range Chicken Agrodolce, Mustard Green, Fregola

**Panino** | Porchetta Slider, Salsa Verde Mayonnaise, Italian Slaw

**Rigatoni** | Grossi Bolognese, Reggiano

**Gnocchi Sorrentina** | Tomato Sugo, Buffalo Mozzarella, Basil (V)

**Risotto** | Braised Duck, Porcini, Pecorino, Sage

### DESSERT CANAPES

**Bigne** | Salted Caramel Crème Profiterole

**Torta Caprese** | Almonds, lemon, mascarpone

**Cannoli** | Chocolate & Cherry, Candied Pistachio

**Panna Cotta** | Buttermilk, Balsamic Strawberries, Sbrisolona

**Tiramisu** | Coffee, Liqueur, Chocolate & Mascarpone Trifle



# Committee Room

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### PRIMI

**Ricciola alla Pizzaiola** | Kingfish, Tomato, Caper, Black Olive, Oregano

**Ravioli Maremmani** | Spinach & Ricotta Filling, Burnt Butter, Reggiano, Crisp Sage (V)

**Prosciutto e Burrata** | San Daniele Prosciutto, Burrata, Charred Asparagus, Lemon, Basil

**Vitello Tonnato** | Veal Tenderloin, Crisp Capers, Yellowfin Tuna Mayonnaise

**Polpo alla Griglia** | Grilled Octopus, 'Nduja, Potato, Salmoriglio

**Bresaola** | Wagyu Bresaola, Squacquerone, Giardiniera, Truffle Honey

### SECONDI

**Pollo Agrodolce Free-Range** | Chicken Agrodolce, Roasted Breast, Saffron, Pine Nuts, Sultanas, Baby Leek

**Maiale al Latte** | Pork Belly, Milk Sauce, Pumpkin, Sanguinaccio, Mustard Greens

**Abbacchio alla Romana** | Slow Cooked Lamb Shoulder, White Wine, Parmigiano, Breadcrumbs

**Bistecca del Giorno** | Daily Butchers Cut, Smoked Potato, Leeks, Burnt Onion, Salsa Verde

**Dentice con Frutti di Mare** | Local Snapper, Saffron Sauce, Fregola, Australian Seafood

**Costoletta di Vitello** | Veal Cutlet, Parmesan Herb Crust, Bitter Leaves, Lemon Caper Dressing



# Committee Room

## *By Grossi*

### CONTORNI - add \$7 pr person, per selection

**Insalata** | Cos Salad, Radicchio, Fennel, Orange, Green Olives

**Peperonata** | Roast Peppers, That's Amore Stracciatella, Oregano

**Patate** | Roast Potatoes, Rosemary, Garlic

**Broccolini** | Pancetta, Chilli & Lemon Pangrattato

### DOLCI E FORMAGGIO

**Tiramisu** | Coffee, liqueur, chocolate & mascarpone trifle

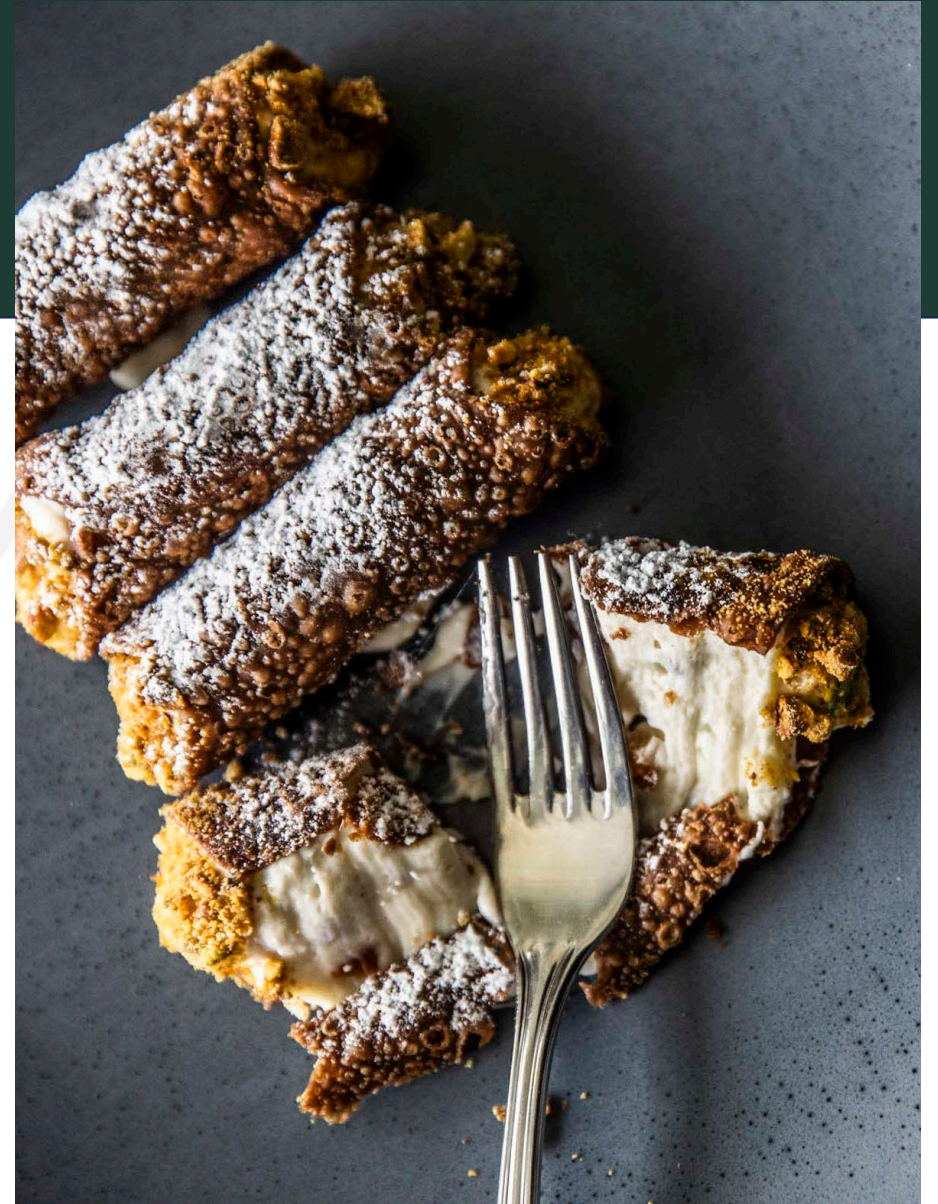
**Panna Cotta** | Buttermilk, Strawberries, Aged Balsamic, Sbrisolona

**Crostata di Pere** | Rustic Pear & Almond Tart, Cinnamon Ice Cream

**Duetto di Cannoli** | Cannoli Two Ways - Classic Ricotta & Chocolate & Cherry Filling, Crushed Pistachio, Honey Gelato

**Tartufo al Gelato** | Ice Cream Truffle, Chocolate, Pistachio, Raspberry

**Formaggio** | Finest Local & Imported Cheeses, Cotognata, Muscatels, Walnuts & House Made Rye Crackers





# Sharing *By Grossi*

## ANTIPASTO - Shared

**Marinated Olives** | Grissini, Cannellini Bean Paste

**Salumi** | Burrata, Giardiniera, Caponata

**Octopus Salad** | Baccala Croquettes, Tuna Stuffed Peppers

**Artisan Spelt Sourdough** | Buttermilk Whipped Butter

## PASTA - Individually Plated

**Ravioli Maremmani** | Spinach & Ricotta Filling, Burnt Butter, Reggiano, Crisp Sage

**Rigatoni alla Norma** | Tomato, Eggplant, Basil, Ricotta Salata

**Cavatelli al Pesto** | Basil, Pine Nuts, Grana Padano

## SECONDO - Shared

**Porchetta** | Roasted Pork Belly, Braised Cabbage, Glazed Turnips, Pork Cider Sauce

**Patate** | Italian Roasted Potatoes

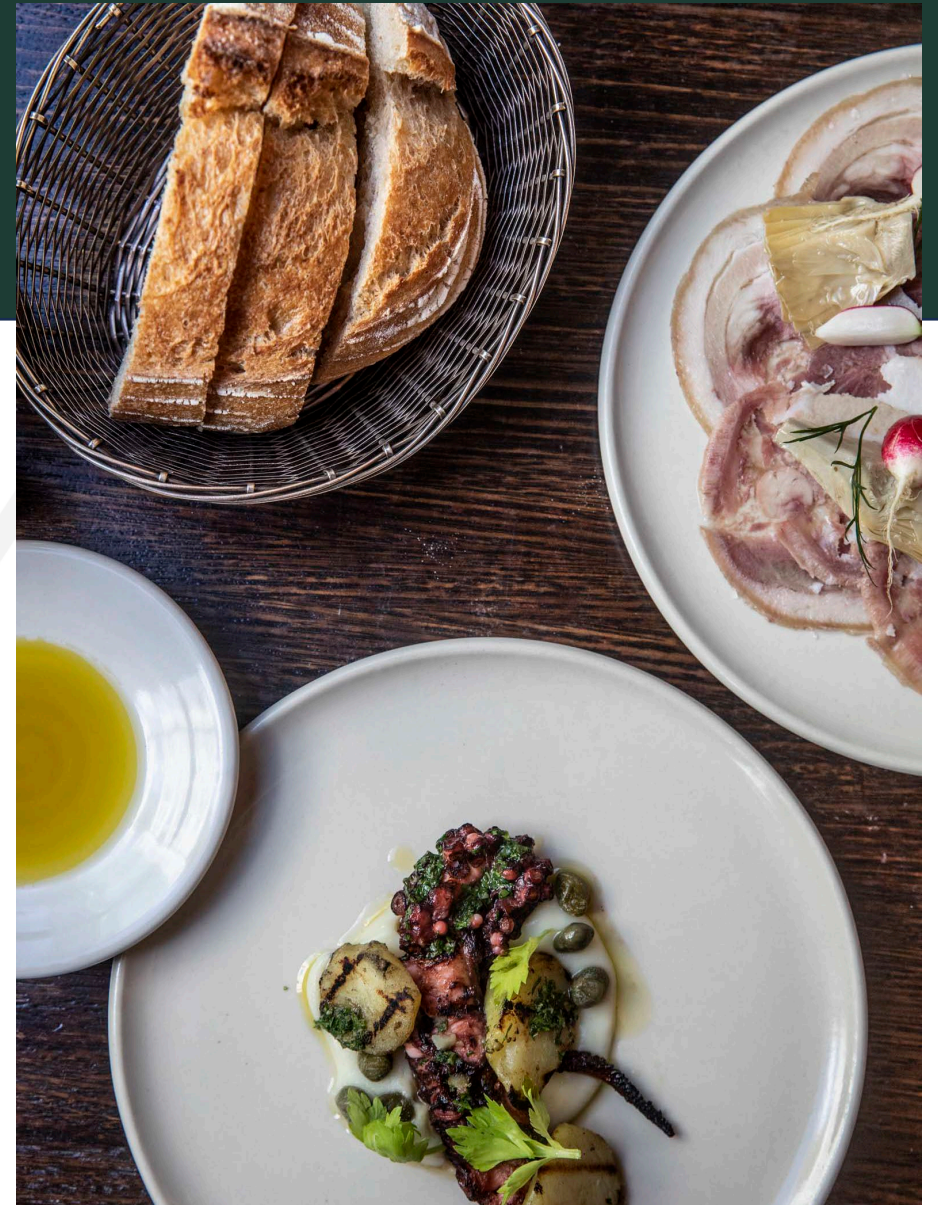
**Insalata** | Cos Salad, Radicchio, Fennel, Orange, Green Olives

## Dolci - Shared

**Bigne** | Salted Caramel Crème Profiteroles

**Cannoli** | Chocolate & Cherry Ricotta, Candied Pistachio

**Tiramisu** | Coffee, Liqueur, Chocolate & Mascarpone Trifle



# Beverage *Packages*

## OPTION ONE

**1hr \$35 | 2hr \$43 | 3hr \$51 | 4hr \$58 | 5hr \$64**

Seppelts 'Great Entertainer' Prosecco

Seppelts "The Drives" Chardonnay, 821 South Sauvignon Blanc

Capeshank Pinot Noir, Rosemount Little Berry Shiraz

Pirate Life .09, Great Northern (mid), Carlton Draught, Two Bays (Gluten free)

Somersby Cider, Peroni zero, Assorted soft drinks, sparkling mineral water, juice

## OPTION TWO

**1hr \$38 | 2hr \$46 | 3hr \$54 | 4hr \$61 | 5hr \$67**

Tahbilk Coueslant Sparkling NV

T'Gallant Cape Schanck Pinot Grigio, Yerring Station Elevations Chard

Fickle Mistress Pinot Noir, Saltram 1859 Shiraz

Mountain Goat Pirate Life .09, Great Northern (mid), Carlton Draught, Two Bays (Gluten free)

Somersby Cider, Peroni zero, Assorted soft drinks, sparkling mineral water, juice

## OPTION THREE

**1hr \$53 | 2hr \$63 | 3hr \$73 | 4hr \$82 | 5hr \$91**

Pepperjack NV Sparkling

Stonier Chardonnay, Coldstream Hills Sauvignon Blanc

Nepenthe Pinot Noir, Notes Nouveau Syrah

Peroni, Mountain Goat, Pirate Life .09, Great Northern (mid),

Carlton Draught, Two Bays (Gluten free)

Somersby Cider, Peroni zero, Assorted soft drinks, sparkling mineral water, juice



# Only Victorian *Beverage Packages*

## VICTORIAN RANGE A

**1hr \$35 | 2hr \$45 | 3hr \$54 | 4hr \$63 | 5hr \$72**

Tahbilk Coueslant Sparkling NV

McPherson Chardonnay

Yerring Elevations Pinot Noir

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## VICTORIAN RANGE B

**1hr \$45 | 2hr \$54 | 3hr \$63.5 | 4hr \$71.50 | 5hr \$79**

Yarra Bank Cuvee NV

Red Claw Sauvignon Blanc, Seppelt Regional Range Jaluka Chardonnay

Rising Pinot Noir, Sanguine Estate Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

# Beverage pricing

## Sparkling & Champagne

Dal Zotto Pucino Prosecco	\$61
Cavaliere D'Oro Prosecco	\$65
Coldstream Hills Sparkling	\$90
Georg Jensen Sparkling	\$96
Mumm NV Champagne	\$130

## Chardonnay

McPherson Chardonnay	\$61
St Huberts "The Stag" Chardonnay	\$62
Coldstream Hills Chardonnay	\$84
Seppelt Drumborg Chardonnay	\$95

## Sauvignon Blanc

Catalina Sounds Sauv Blanc	\$65
Little Berry Sauv Blanc	\$70
Shaw & Smith Sauvignon Blanc	\$84

## Other Varietals

T'Gallant Grace Pinot Grigio	\$62
Tar & Roses Riesling	\$65

## Rose

Squealing Pig Rose	\$64
Penfolds Max's Rose	\$75

## Pinot Noir

Wolf Blass Makers Project Pinot Noir	\$65
Black Grape Society Pinot Noir	\$85

## Shiraz

Seppelt Jealous Rivals Shiraz	\$65
Paulette Polish Hill River Shiraz	\$75
Wolf Blass Grey Label Shiraz	\$95

## Blends

Lindemans Henrys Sons Shiraz Cabernet	\$61
Wynns "The Gables" Cab Sauv	\$65
Flower Pot Shiraz Cab Merlot	\$80

## Beer

Pirate Life (low alcohol)	\$8.5
Great Northern	\$11.5
Carlton Draught 375ml	\$11.5
Mountain Goat	\$13
4 Pines Pacific Ale	\$13.5
Two Bays - Gluten Free 375ml	\$13.5
Peroni 330ml	\$13.5
Balter XPA	\$13.5
Somersby Cider Stubbie 330ml	\$12.5

## Non-Alcoholic

Keri Juices (Apple & Orange) 330ml	\$5.5
Soft Drinks (Coca-Cola varieties) 600ml	\$6.2
Mineral Water 600ml	\$4.7
Sparkling Water 450ml	\$6





Rhys Blackley  
Executive Sous Chef

Delaware  
North

Dylan S.  
Executive

SHANE WARNE STAND