



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.'**

Conference Menu

Selection

Full Day Package - \$99pp

Select from three different menu options

Any substitutions from one menu to another incur a \$5 pp surcharge

Flavoured water stations - \$8pp

Sustainable glass water bottle – to take home as gift – with flavoured water fountains to refill from.

Pads and Pens - \$5 pp

Recycled pads and bamboo pens

Conference Kit - \$20 pp

Recycled pads and bamboo pens and mints, Sustainable glass water bottle and a Hessian market shopping bag

Post Event Canapes and Drinks - \$35 pp

One hour of drinks and chefs selection of canapes served post conference

Conference Concierge - \$1,250

A dedicated 'Conference Concierge' set up in the entrance foyer, and on hand to facilitate delegate enquiries, organise tours, book transport, liaise with hotels, provide updated flight changes, assist with cloakroom, and provide incidentals as required, such as phone charges, and personal items

Barista Coffee Cart

Pricing is determined on guest numbers and duration required



Menu One

Arrival station

Fresh baked mini muffins with seasonal fillings

Protein slices & protein balls

Yoghurt cups with seasonal fruit compote

Morning break

Cornish Victorian beef pastie | root vegetables & spiced tomato relish

Fresh baked scones | Gippsland Dairy cream, Yarra Valley strawberry jam

Lunch

Sandwiches, rolls, wraps | with seasonal fillings

Ancient grain salad | quinoa, pearl barley, freekeh, fragrant herbs, Mount Zero olives, soured red onions, Gippsland yoghurt & toasted sesame tahini

Naman's Butter chicken | rice, mango chutney, mint yoghurt & butter naan

Steamed duck bun | lemon grass, ginger & lime with chilli jam

Mini cheesecake | strawberry gum Chantilly

Fresh whole seasonal fruit

Afternoon break

Gippsland beef empanada | chimmi churri yoghurt

Banana bread | cream cheese frosting

Menu Two

Arrival station

Fresh baked mini muffins with seasonal fillings

Protein slices & protein balls

Yoghurt cups with seasonal fruit compote

Morning break

Quiche I pumpkin, confit leek & feta

Mini lamington | Davidson plum gel

Lunch

Sandwiches, rolls, wraps | with seasonal fillings

Farfalle pasta salad | roasted peppers, Mount Zero olives, basil & That's Amore Stracciatella

Moroccan style Tagine | Hazeldene chicken, Mount Zero green olives, root vegetables, citrus scented cous cous with yoghurt & herb sauce

Seafood, meat & vegetarian rice paper rolls | seasoned sushi rice, fragrant herbs

Lemon myrtle tartlet | torched meringue

Fresh whole seasonal fruit

Afternoon break

Chicken & leek pie | smoked onion & tomato chutney

Manuka honey travel cake | mountain pepper berry cream

Menu Three

Arrival station

Fresh baked mini muffins with seasonal fillings

Protein slices & protein balls

Yoghurt cups with seasonal fruit compote

Morning break

Huon smoked salmon brioche bun | fennel & dill mustard

Spiced carrot cake | cream cheese icing & walnuts

Lunch

Sandwiches, rolls, wraps I with seasonal fillings

Roasted cauliflower salad | farro, witlof, Meredith Dairy feta, soft herbs & pistachio pesto

Braised Gippsland beef rendang | steamed rice, coconut & coriander

Charred corn empanada | red mojo

Chocolate brownie | wattle seed whipped ganache

Fresh whole seasonal fruit

Afternoon break

Pork, fennel & apple sausage rolls | spiced tomato relish

Portuguese Tart

Boutique Conferencing

30 – 100 guests



Boutique conferencing is ideal for groups holding summits, workshops and networking sessions.

The menu offering is a premium selections designed to fluke your delegates through out the day.

Barista coffee cart for the day duration is included.

Lunch includes a seated option held in either Missymu by Shirley, Tom Wills Bistro or Committee Room by Grossi

Package also includes a tour of the MCG for a 45 minute duration

\$165 per person

On arrival

Select ONE station

Morning Tea

Select ONE station

Lunch

Select ONE dining option

Afternoon Tea

Select ONE station

Optional Canapes and Drinks post conference

One Hour Duration - \$35 per person

Boutique Conferencing Stations

Muesli 'Bar'

Selection of muesli, granola & Bircher
Served with macerated berries, nuts, yoghurt & fresh fruits

French Toast Bar

Soaked & pan fried Brioche dusted in cinnamon sugar & served with cherry compote, maple syrup & vanilla mascarpone cream

Donuts

Selection of 'donuts' – churros, loukoumades, bomboloni served with dulce de leche, chocolate sauce, pistachio praline, chocolate & hazelnuts, leatherwood honey, custard, house made berry jams

The Bakery

Warm fresh baked petit pastries
Pain au chocolat, Danish, seasonal mini muffins
Croissants with artisan condiments

Alex's Pie Cart

The Pithivier
Confit duck
Potato Boulangère
Traditional pork pot pie

Pancake 'Pop Up'

Fresh buttermilk pancakes served with whipped butter, maple syrup, honey, house made berry jams, sliced seasonal berries & caramelised banana

Cake Stall

The Pastry kitchen's house made Cake selection:
Lemon delicious
Chocolate chip banana cake
Poached pear frangipane tarts
Classic scones, jam & cream
Vanilla bundt cake, raspberries & white chocolate
House made coffee scrolls

Boutique Conferencing Lunch

COMMITTEE ROOM BY GROSSI

Porchetta | roasted free range pork belly, red cabbage puree, witlof, quince, apple cider

Cos Salad | radicchio, Fennel, Orange, Green Olives

Roast Peppers | That's Amore Stracciatella, Oregano

Roast Potatoes | rosemary, Garlic

MISSYMU BY SHIRLEY

"Mama Melly's" Hainanese chicken | chicken 'fat' rice, spring onion & ginger sauce, fermented chilli & compressed cucumbers

Slow cooked Roaring Forties lamb shoulder | Xin jiang spice, spring onion relish, vermicelli, aromatic herbs & smashed cucumber

"Spirit of Ah Gong's" Dan Dan noodles | Asian mushrooms, peanut butter, Prickly ash & toasted sesame

Crab & char siu pork 'claypot' rice | spanner crab, char sii pork, flying fish roe & crispy bits

TOM WILLS BISTRO

Char grilled Flinder's + Co Porterhouse (300g) | baby gem lettuce | onion ring | green peppercorn sauce (GF)

Bendigo chicken cooked in red wine | confit pearl onions | lardons | mushrooms | parsnip puree (GF)

Pommes frities

Traditional *High Tea*

\$51 per person - Select FIVE items

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

Roasted beetroot vol au vent | goats cheese & smoked black garlic puree

Baby poached chicken rolls | lemon & herbs, roasted chicken skin mayo

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

Choux bun | pistachio whipped ganache

Lemon travel cake | raspberry compote

Brioche donuts | Davidsons plum jam with Geraldton wax sugar

Strawberry tart | vanilla bean cream



Canapé Menu

One Hour

Menu One

COLD

Sweetcorn tart | miso, crispy leeks & furikake

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

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

HOT

Cacio Pepe | parmesan & nasturium

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

Menu Two

COLD

Cauliflower gougere | wild garlic mayo & Grana Padano parmesan

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

Poached Hazeldene chicken taco | charred corn, avocado & jalapeno

HOT

Smoked mac & cheese croquette 'cube' | chimmi churri mayonnaise

Spiced Victorian duck pithivier | quince & plum relish



Rhys Blackley
Executive Sous Chef

Delaware
North

Dylan S.
Executive

SHANE WARNE STAND