



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.'**

Indian Menus

By Naman

"Growing up in Amritsar, Punjab, I came from a large Indian business family - all of whom are big foodies. If all the family members eat together, it seems like a gathering. I Miss those days.

At the very young age of 9, I found myself watching mum in the kitchen making the base of all curries and use to ask her a lot of questions about all the spices. One thing she told me is if the base of any curry is well cooked, it'll turn out to be a very good dish, whether adding vegetable or protein. Just keep it simple and flavours will follow."

- Naman Kochhar, Chef de Cuisine

Traditional Menu - \$125 per person

Select two entrée served roving
Select three mains for the buffet
Select two desserts for the buffet
All sides served buffet style
Includes a three hour beverage package

Indian Fusion Menu - \$125 per person

Set menu served shared to the table.
Food only.



Traditional *Indian*

VEGETARIAN ENTREE

Paneer Tikka | grilled paneer tikka skewers with coriander & mint chutney (V)

Samosa | potato & green peas tossed with spices & mango chutney (V)

Hara Bahara kebab | kebab patties made with spinach, potatoes, green peas, spices & herbs (V)

Vegetable pakora | seasonal vegetables & chickpea battered fritters & tamarind chutney (V)

NON VEGETARIAN ENTREE

Crab puri | deep fried breaded sphere, curried crab

Amritsari | chickpea battered rockling fillets with secret spices, fresh coriander & garlic sauce

Chicken Tikka | roasted tandoori marinated chicken with lemon & spices

Lamb Seekh Kebab | lamb skewers with Mughlai spices & herbs with green chutney

Tandoori chicken choux bun | creamy grilled chicken in savoury pastry

VEGETARIAN MAIN

Makhmali Malai Kofta | potato & cottage cheese dumplings, cashew cream sauce (V)

Kadai Paneer | cottage cheese tossed with green & red peppers in thick tomato sauce (V)

Chana Pindi | village style chickpeas cooked with cumin, ginger, tomatoes & fresh coriander (V)

Saag Aloo | baby chat potatoes cooked with spinach & aromatic spices (V)

Methi Malai Mutter Mushrooms | mushrooms with mild creamy cashew gravy with green peas & fenugreek leaves (V)

Dal Makhni | black lentils cooked with tomatoes, cinnamon & fenugreek leaves (V)

NON VEGETARIAN MAIN

Butter Chicken | tandoori roasted chicken, mild tomato & butter cream sauce

Murg Saag Wala | chicken cooked in creamy spinach & tomato based gravy

Brunton Goat Curry | Punjabi style slow cooked goat with chillies, tomatoes, garam masala & gravy sauce

Lamb Rogan Josh | braised lamb, yogurt, toasted spices, ginger & tomatoes

Goan Fish Curry | Wyndham barramundi cooked in a sauce of coriander seeds, cumin, turmeric, coconut, mustard seeds & fresh curry leaves

Traditional *Indian - continued*

SIDES

Pulao Rice | aromatic rice, spices, herbs & nuts

Breads | basket of plain naan, butter naan & garlic naan

Garden Salad | sliced cucumber, red onion & green chilli

Raita | fresh mint yogurt

Pappadums & pickles | mixed pickles & savoury crackers

DESSERT

Gulab Jamun | milk dumplings poached in sugar & rose syrup with toasted almonds

Kheer | rice pudding with green cardamom, almonds, sultanas & pistachio nuts

Rasmalai | sponge served with thickened saffron milk

Gajjar Ka Halwa | slow cooked carrots with ghee, nuts & saffron

Rose Pistachio Kulfi | Indian ice cream flavoured with rose water, cardamom & pistachio nuts



Indian Fusion

By Naman

\$125 per person

CANAPES

Curry spanner crab puri | salmon roe & dill

Garam masala cauliflower & paneer tart | torched baby green peas

Choux bun | Hazeldene chicken tandoori

ENTREE

Machi pakora | tempura barramundi, pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

Hara bhara kebab | pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

MAIN

Murg chettinad | duo of Grilled chicken breast and chicken lollipop, basmati rice cake, charred broccolini & chettinad sauce

Charred paneer tikka | basmati rice cake, charred broccolini & chettinad sauce

DESSERT

Gulab jamun cake | pistachio mousse, rose & peach sorbet



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