



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.'**

Missymu

By Shirley

"My passion for food began with the generations before me – my mother and grandmother. Growing up in Jakarta, Indonesia, with an Indonesian/ Chinese background, the family kitchen became the place I best connected with my loved ones.

Family is the reason that I love to cook, I love food and I love to make people happy. It fills me such pride when I see people enjoying the food I serve and create. Missymu by Shirley provides the opportunity to share the dishes and express the memories that I cherish with those that dine with us. Still today we create bonds with people over food and this is something I find extremely fulfilling".

- Shirley Summakwan, Head Chef

Missymu, an affectionate name for daughter, tells the story of chef, Shirley Summakwan, and her connection to family, culture and heritage. This is Shirley's flavour of Asia.

\$99pp – Two Course and Sides

Starter – chefs choice of two

Main - chefs choice of two with chicken fat rice

Side hustle – chefs choice of one

Add dessert - \$15 per person



Missymu *by Shirley*

STARTER

"Dede's" Crispy eggplant | mala sauce & toasted sesame

Yellowfin tuna tartare | soy cured egg yolk, perilla, bonito mayonnaise, pomelo, black tobiko, ginger & fried lotus

"After Church" prawn 'toast' | Chinese donut, yuzu, spring onion & coriander

Glazed free range pork 'sugar cane' | nouc cham, peanuts, crisp shallot, lemongrass sate, shiso & perilla herb salad

MAIN

Red cooked Otway pork belly | mandarin, black vinegar, puffed rice & chicharron

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

Hibachi scorched Wagyu beef short rib | furikake, burnt miso, peanut sate & chilli

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

All mains served with chicken 'fat' rice

SIDE HUSTLE

Grilled Hispi cabbage | miso butter, perilla sauce, furikake & puffed rice

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

King prawn slaw | lychee, gem lettuce, young leaves, kewpie mayo, lime & furikake

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

DESSERT

Ice cream sandwich | miso butterscotch & roasted white chocolate parfait | umeboshi plum gel

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

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

Chardonnay

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

Sauvignon Blanc

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

Other Varietals

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

Rose

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

Pinot Noir

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

Shiraz

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

Blends

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

Beer

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|------------------------------|--------|
| 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

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| 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