



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.'**

Native *By Dylan*

WOMINJEKA !

"We celebrate Aboriginal and Torres Strait Islander culture. we acknowledge the deep connection with land, sea and sky and the importance of caring for the environment around us. The spirit of the land shares a bounty of native ingredients with us and when we share food, we share a common story, and culture that has been part of this land for thousands of years.

Canapes - \$9.5 pp
Hand Held - \$13.5 pp
Two Course - \$99 pp
Three Course - \$125 pp

Sharing a meal creates a connection between all of us, creating friends of strangers, bringing us closer and connecting us to the spirit of Naarm and mobs throughout the land. We hope you enjoy the indigenous, and uniquely Australian, flavours we bring to you."

- Dylan Sanding Executive Chef



Native *by Dylan*

CANAPES

Roasted beetroot vol au vent | Meredith Dairy goats cheese, ribberries, & saltbush (V)

Lemon myrtle smoked Paroo kangaroo 'cornetto' | wattle seed Meredith Dairy goats curd & blood plum

Mini Saltbush poached Hazeldene chicken rolls | Geraldton wax mayo

Purple yam croquettes | bush tomato relish

Native Saltbush & Victorian lamb empanada | red pepper sauce

Spiced Victorian duck pithivier | Kakadu & lemon myrtle relish

GRAZING BOWLS

Spiced kumera curry | chickpeas, riberry yoghurt, bread, sea parsley & pepperberry

Paroo kangaroo | grains, Mount Zero olives, kutjera yoghurt & saltbush

ENTREE (SELECT ONE)

Alpine farm trout | dessert lime emulsion, saltbush smoked beets, herb crème fraiche & finger limes

Salmon gravlax | citrus cured Ora King salmon, lemon myrtle & cultured crème fraiche, finger lime & pickled breakfast radish

Pepperberry crusted Roaring Forties lamb loin | whipped Meredith Dairy goats curd, riberry & macadamia crumble with witlof leaves

Hazeldene's Chicken | native bush dukka, That's Amore ricotta & smoked Kutjera bush tomato tapioca cracker

MAIN (SELECT ONE)

Roaring Forties lamb loin | macadamia crusted shoulder, beetroots, rosella & wattle seed jus

Chicken breast | potato & Mountain Pepper leaf gratin, Otway mushrooms, baby king browns, Warrigal greens & wattle seed jus

Slow cooked Otway Pork loin | Kakadu plum glazed pork belly, apple & muntrie gastrique with cinnamon myrtle pork scratchings

Confit Huon salmon | charred pepperberry & macadamia dukkah cauliflower, charred carrot & amaranth leaves

Braised Victorian beef cheek | smoked pearl onions, watercress & Warrigal greens puree, wattle seed crumble, bush tomato & potato croquette with quandong sauce

DESSERT (SELECT ONE)

Lemon cake | lemon myrtle curd, torched lime meringue, Davidsons plum gel & pistachio ice cream

Cheesecake | desert lime marmalade & mandarin sorbet

Carrot cake | cream cheese mousse, Mountain pepperberry carrot cake, candied macadamia, apricot & Geraldton wax sorbet

Pavlova | native seasonal fruits, passionfruit cream & strawberry gum gelato

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