



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.'**

Seated Menu

Option One

\$118 per person - 'Chef's Favourites'

King prawn & spanner crab | avocado wasabi, radishes, soused red onion, shiso leaves with puffed prawn & tapioca cracker
Catalina Sounds Sauvignon Blanc

16-hour Wanderer beef short rib | celeriac with thyme butter, smoked celeriac puree & pickled mustard seeds
Saltram 1859 Shiraz

Passionfruit and Coconut | passionfruit mouse, passionfruit compote, coconut sponge, coconut sorbet
Lark Hill Regional Pinot Noir

Reduce by \$20 pp for TWO course
Add \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter
Wine pairings are suggestions based on Beverage Package Two



Seated Menu

Option Two

\$106 per person - 'Light & Fresh'

Smoked Altair Wagyu beef | green mango, chilli, crispy tendons
& curry leave emulsion
821 South Sauvignon Blanc

Confit Huon salmon | charred cauliflower, carrot barigoule & chickpea cress
Seppelts "The Drives" Chardonnay

Passionfruit pavlova | seasonal fruits, passionfruit cream, vanilla bean gelato
& white chocolate
Yerring Station Elevations Pinot Noir

Reduced by \$20 pp for TWO course
Add \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter
Wine pairings are suggestions based on Beverage Package One



Seated Menu

Option Three

\$116 per person - 'Big & Bold'

Poached Hazeldene chicken | compressed radicchio, Davidsons plum, wattle seed crumble

821 South Sauvignon Blanc

Braised Victorian beef cheek | smoked pearl onions, watercress puree, herb pangrattato, jamon & potato croquette with red wine sauce

Rosemount Little Berry Shiraz

All Chocolate | dark chocolate cream, cacao almond biscuit, chocolate crumble & Gianduja gelato *Yerring Station Elevations Pinot Noir*

Reduce by \$20 pp for TWO course
Add \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter
Wine pairings are suggestions based on Beverage Package One



Seated Menu

Option Four

\$106 per person - 'Flavour burst'

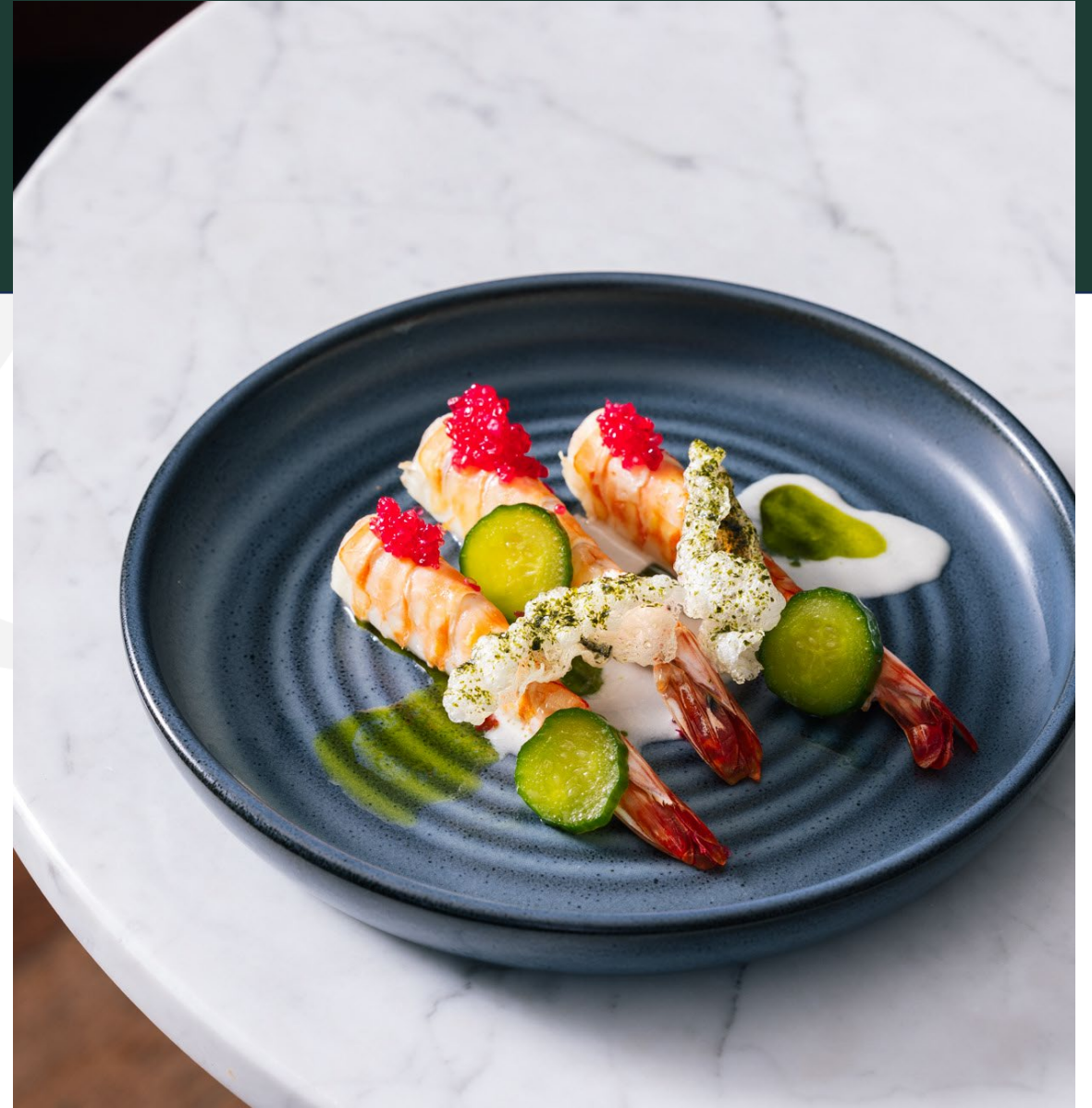
King prawns | confit orange emulsion, smoked beets, herbed St David dairy
crème fraiche & Yarra Valley shiraz caviar
Coldstream Hills Sauvignon Blanc

Confit Otway pork belly | caramelised Goulburn apple & thyme
'tarte tatin', choucroute, spiced pumpkin & 'beet' puffed pork
Nepenthe Pinot Noir

Cheesecake | grapefruit & mandarin marmalade, cheesecake, crème
fraiche gelato
Coldstream Hills Chardonnay

Reduce by \$20 pp for TWO course
Add \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter
Wine pairings are suggestions based on Beverage Package Three



Seated Menu

Option Five

\$114 per person - 'Regional heroes'

Cured Bass Strait beef | beetroot jelly, marigold, beef marrow with salt & vinegar crumble & whipped avocado
Nepenthe Pinot Noir

Great Ocean duck breast | duck & chestnut ravioli, spinach, parsnip cream & roast duck & quince jus
Pepperjack Shiraz

Lemon cake | sunrise lime curd, cream fraiche, butter crumbs, lemon gelato
Coldstream Hills Chardonnay

Reduce by \$20 pp for TWO course
Add \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter
Wine pairings are suggestions based on Beverage Package Three



Seated Menu

Full selection

"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!" – Dylan Sanding, Executive Chef

Combine nature's unique ingredients with a melting pot of Melbourne's multicultural DNA, you get 'Victoria's best, flavoured by Melbourne.'

All main courses are priced individually, and based on THREE courses.
Reduce by \$20 pp for TWO course
+ \$7 pp per course for an alternate course

All menus include house-baked bread and Australian cultured butter



Main selection

Wyndham barramundi | spanner crab croquette, chickpea & fennel salad with burnt onion & finger lime butter sauce **\$115 pp**

Confit Huon salmon | charred cauliflower, carrot barigoule & chickpea cress **\$115 pp**

Slow cooked Otway Pork loin | glazed pork belly, fennel, apricot gastrique with salt & vinegar pork scratching's **\$106 pp**

Confit Otway pork belly | caramelised Goulburn apple & thyme 'tarte tatin', choucroute, spiced pumpkin & 'beet' puffed pork **\$106 pp**

Bendigo Chicken & truffle roulade | braised leg, BBQ turnip, spinach, Otway shiitake & porcini puree **\$105 pp**

Victorian Chicken breast | kohlrabi & potato mille feuille, Otway mushroom puree, baby king browns & truffle jus **\$105 pp**

Roasted Hazeldene chicken | Gippsland potato gnocchi | pea puree, pancetta, asparagus & native succulents **\$105 pp**

Great Ocean duck breast | duck & chestnut ravioli, spinach, parsnip cream & roast duck & quince jus **\$114 pp**

Roaring Forties lamb rump | macadamia crusted shoulder, beetroots, hibiscus & wattle seed jus **\$115 pp**

Smoked Roaring Forties lamb shoulder | smoked eggplant, lemon puree, pickled onions, Mount Zero olive powder & zucchini blossom **\$114 pp**

Roaring Forties Lamb | lamb cutlet, harissa, Mornington Peninsula hazelnuts & amaranth leaves **\$115 pp**

Braised Victorian beef cheek | smoked pearl onions, watercress puree, herb pangrattato, jamon & potato croquette with red wine sauce **\$116 pp**

16-hour Wanderer beef short rib | celeriac with thyme butter, smoked celeriac puree & pickled mustard seeds **\$118 pp**

Victorian beef eye fillet | truffle & Gippsland potato gratin, peas & tarragon, smoked onion & jus gras **\$119 pp**

Victorian beef eye fillet | pickled mushrooms, mushroom crème, truffled potato fondant & salsa verde **\$119 pp**

Bass Strait beef eye fillet | sweetcorn puree, charred corn, corn fritters, chorizo & spiced jus **\$122 pp**

Entrée selection

King prawn & spanner crab | avocado wasabi, radishes, soused onion, shiso leaves with puffed prawn & tapioca cracker

Salmon gravlax | 1853 MCG x Mountain Goat gin cured Ora King salmon, St David dairy crème fraiche, bergamot gel & pickled breakfast radish

Torched Kingfish ceviche | black radish, Asian herbs, toasted coconut, St David dairy buttermilk & herb emulsion

King prawns | confit orange emulsion, smoked beets, herbed St David dairy crème fraiche & Yarra Valley shiraz caviar

Cured Lakes Entrance baby snapper | compressed melon, Yarra Valley trout roe, cultured cream with mandarin ponzu

Spanner Crab | tomato jelly, blackened onions, fried pickled onion, nasturtium oil & St David dairy creme fraiche

Cured Bass Strait beef | beetroot jelly, marigold, beef marrow with salt & vinegar crumble & whipped avocado

Poached Hazeldene chicken | chickpea battered zucchini flower, pea & feta salad with fermented leek emulsion

Smoked Hazeldene chicken roulade | curried sweetcorn, fried curry leaves, curry leave oil & whey emulsion

Hazeldene Chicken | elements of cauliflower & smoked tomato tapioca cracker

Poached Hazeldene Chicken | compressed radicchio, Davidsons plum, wattle seed crumble

Great Ocean duck breast | whipped duck parfait, verjuice pear, candied walnuts, That's Amore ricotta & fennel fronds

Smoked Aylesbury duck breast | beetroot & wattle seed sable 'tart' & Meredith blue cheese crumble

Roaring Forties lamb loin | whipped Meredith Dairy goats curd, pistachio crumble & witlof

Smoked Roaring Forties lamb | horseradish, red wine vinegar onion & St David dairy buttermilk

Smoked Altair Wagyu beef | green mango, chilli, crispy tendons & curry leaf emulsion

Dessert selection

Spiced Heritage carrot cake | cream cheese mousse, walnut praline cream, apricot coulis & apricot sorbet

Chocolate Crème Brulée | crème Brulee, port macerated fruits, milk chocolate & blackberry gelato

All Chocolate | dark chocolate cream, cacao almond biscuit, chocolate crumble & Gianduja gelato

Tiramisu | buttermilk sponge, coffee cream, mascarpone mousse, grated chocolate, coffee caramel

Black Forest | Cacao Almond biscuit, sour cherry compote, Belgium chocolate mousse, vanilla bean cream

Lemon cake | Lemon cake, sunrise lime curd, cream fraiche, butter crumbs, lemon gelato

Cheesecake | grapefruit & mandarin marmalade, cheesecake, crème fraiche gelato

Hazelnut crème brulee | Tasmanian honey biscuit, almond praline crumble & honey gelato

Passionfruit pavlova | seasonal fruits, passionfruit cream, vanilla bean gelato & white chocolate

Pistachio and lime | Pistachio cake, lime mousse, desert lime, pistachio tuille, lime sorbet

Apple Tatin | caramelized apple and rhubarb, puff pastry, rhubarb caramel, vanilla bean gelato

Chocolate mousse | vanilla bean crème brulee, chocolate shard, chocolate crumble, yuzu & white chocolate gelato

Apricot Tart | pistachio frangipane, yuzu apricots, vanilla ricotta cream, salted caramel gelato

Fig cake | fig gateau, mandarin caramel, fig pannacotta, crushed candied pecan, lemon gelato

Passionfruit and Coconut | passionfruit mouse, passionfruit compote, coconut sponge, coconut 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

SHANE WARNE STAND