

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.'**

Canapé *Menus*

One Hour \$56 pp

Select either Menu One or Menu Two

Two Hour \$75 pp

Select either Menu One or Menu Two

Three Hour \$84 pp

Select either Menu One or Menu Two

Four Hour \$103 pp

Select either Menu One or Menu Two

Additional Food Stations from \$26 pp

Add a food station to your menu.

Food Stations only

Includes food stations for the event duration
(Below pricing excludes the seafood stations)

One Hour-

Select TWO stations \$65 pp

Select THREE stations \$75 pp

Two Hour-

Select TWO stations \$83 pp

Select THREE stations \$93 pp

Three Hour-

Select THREE stations \$111 pp



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

Canapé Menu

Two 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

BOWL

Bibimbap | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

SLIDER

Southern fried Hazeldene chicken slider | chipotle & red cabbage slaw

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 & jalenpeno

HOT

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

Spiced Victorian duck pithivier | quince & plum relish

BOWL

Braised Gippsland beef rendang | steamed rice, coconut & coriander

SLIDER

Otway Pork & sesame katsu bun | Goma dressing & wombok slaw

Canapé Menu

Three Hour

Menu One

COLD

Sweetcorn tart | miso, crispy leeks & furikake

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

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|

BOWL

Bibimbap | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

Fried Lakes Entrance calamari salad | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

SLIDER

Southern fried Hazeldene chicken slider | chipotle & red cabbage slaw

Crumbed Port Philip Bay whiting slider | sumac & fennel tartare sauce, herbs & soused red onion

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 & jalenpeno

HOT

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

Spiced Victorian duck pithivier | quince & plum relish

Slow cooked lamb | smoked lamb gravy & 'yorkie' with pecorino

BOWL

Braised Gippsland beef rendang | steamed rice, coconut & coriander

Grilled prawn risotto | bisque, creme fraiche & Yarra Valley salmon pearls

SLIDER

Otway Pork & sesame katsu bun | Goma dressing & wombok slaw

Korean fried Hazeldene chicken bun | gochujang mayonnaise & pickles

Canapé Menu

Four 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 & nasturtium

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

BOWL

Bibimbap | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated boiled egg

Fried Lakes Entrance calamari salad | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

SLIDER

Southern fried Hazeldene chicken slider | chipotle & red cabbage slaw

Crumbed Port Philip Bay whiting slider | sumac & fennel tartare sauce, herbs & soused red onion

DESSERT

Chocolate finger | Murray River sea salted caramel

Strawberry tartlet | vanilla bean cream

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

Slow cooked lamb | smoked lamb gravy & 'yorkie' with pecorino

BOWL

Braised Gippsland beef rendang | steamed rice, coconut & coriander

Grilled prawn risotto | bisque, creme fraiche & Yarra Valley salmon pearls

SLIDER

Otway Pork & sesame katsu bun | goma dressing & wombok slaw

Korean fried Hazeldene chicken bun | gochujang mayonnaise & pickles

DESSERT

Lemon travel cake | raspberry compote

Choux bun | pistachio whipped ganache

Canapé

Package Selections

One Hour \$60 pp

Select THREE cold, TWO warm canapés

Two Hour \$86 pp

Select THREE cold, TWO warm canapés, ONE slider and ONE bowl

Three Hour \$109 pp

Select THREE cold, TWO warm canapés, TWO sliders and TWO bowls

Four Hour \$139 pp

Select THREE cold, TWO warm canapés, TWO sliders and TWO bowls, and TWO dessert

Additional Food Stations from \$26 pp
Add a food station to your menu.

Food Stations only

Includes food stations for the event duration
(Below pricing excludes the seafood stations)

One Hour-

Select TWO stations \$65 pp

Select THREE stations \$75 pp

Two Hour-

Select TWO stations \$83 pp

Select THREE stations \$93 pp

Three Hour-

Select TWO stations \$101 pp

Select THREE stations \$111 pp



Canapés

COLD

Roasted beetroot vol au vent | Meredith Dairy goats cheese, smoked black garlic puree

Sweetcorn tart | miso, crispy leeks & furikake

Cauliflower gougere | wild garlic mayo & Grana Padano parmesan

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

Freshly shucked oysters | native mignonette, sea succulents

1853 MCG Gin cured ocean trout | crispy tendons, macadamia crumble & mandarin

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

Yellowfin tuna tartare cone | whipped St David's Dairy creme fraiche, avocado with finger limes & salmon pearls

Spanner crab | crispy potato roesti, curried mayo, & coriander

Cured Bass Strait beef | tomato focaccia, smoked egg yolk puree & pickled pearl onion ring

Poached Hazeldene chicken taco | charred corn, avocado & jalapeno

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

Confit Greentree Ocean duck rillettes | brick pastry, cherry gel & hazelnuts

WARM

Smoked mac & cheese 'cube' | chimmi churri mayonnaise

Gippsland potato rosti | St David dairy crème fraiche, smoked Yarra Valley salmon roe

Sesame prawn toast | sweet & sour chilli jam & pickled spring onion

Baked Bass Strait scallops | nduja with pangrattato

BBQ Australian octopus | Davidson plum glaze

Cacio Pepe | parmesan & nasturium

Native saltbush & Victorian lamb empanada | red pepper mojo

Slow cooked lamb | smoked lamb gravy & 'yorkie' with pecorino

Caramelised onion 'donut' arancini | truffle mayo & tarragon powder

Gippsland lamb & rosemary pot pie | 'mushy' peas & salted ricotta

Spiced Victorian duck pithivier | quince & plum relish

Pulled smoked beef brisket | toasted crumpet, onion jam & green sauce

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

Sliders, Buns, Bowls and Dessert

SLIDERS

New England Southern Rock lobster slider | native finger lime & avocado

Southern fried Hazeldene chicken slider | chipotle & red cabbage slaw

Victorian Beef cheese burger slider | maple bacon, burger sauce & pickles

Crumbed Port Philip Bay whiting slider | sumac & fennel tartare sauce, herbs & soured red onion

BUNS

Spiced soft shell crab bun | Cisco's hot sauce & crispy iceberg

Otway Pork & sesame katsu bun | goma dressing & wombok slaw

Peking duck steamed bun | desert limes, Davidsons plum hoi sin

Korean fried Hazeldene chicken bun | gochujang mayonnaise & pickles

BOWLS

Bibimbap | Korean rice bowl, Gippsland beef bulgogi, pickled vegetables, marinated egg

Grilled prawn risotto | bisque, creme fraiche & Yarra Valley salmon pearls

Truffled mushroom & taleggio tortellini | burnt butter, sage & Grana Padano parmesan

Pork & fennel sausage | Gippsland potato gnocchi, white wine cream sauce & chilli

Braised Gippsland beef rendang | steamed rice, coconut & coriander

Fried Lakes Entrance calamari salad | nahm jihm jaew, fragrant herbs, peanuts & fried shallots

DESSERT

Lemon tart | raspberry compote

Choux bun | pistachio whipped ganache

Chocolate finger | Murray River seal salted caramel

Almond crunch | chocolate ganache

Carrot cake | cream cheese frosting

Hero Stations

Hero stations are a dressed up station with themed food designed to help yourself. Minimum of 75 people, unless specified.

Victorian Grazing table \$30pp

Selection of cured meats, terrines & parfait, marinated grilled vegetables, Victorian cheeses, Brasserie breads, pane croccante & lavosh

Victorian Cheese board \$30pp

Selection of Victorian cheese makers, served with house made pastes & chutneys, Brasserie breads, pane croccante & lavosh

That's Amore Cheesery \$35pp

An abundance of our partner That's Amore and showcasing Giorgio's signature cheeses;

- **Pan-fried smoked bocconcini** | Mount Zero olives
- **Caprese salad** | Fior di latte, heritage tomatoes, basil & local aged balsamic
- **Stracciatella** | greens and zucchini blossom served with artisan breads

Australia's finest Seafood \$42pp

- **Finest seafood** | Moreton Bay bug tails, King prawns, smoked salmon rillettes
- **Poached Victorian crayfish** | baby gem lettuce, sauce Marie Rose
- **Freshly shucked Tasmanian Royal Miyagi oysters** | native lime mignonette
- **Hervey Bay scallop 'Leche de Tigre'** | lime, amarillo chili, fried corn
- **Handpicked NT mud crab** | crustacean butter, toasted mini crumpets

Served with mini breads, blinis, crumpets & focaccia with;

Mexican \$32

Habanero salsa, smashed avocado, jalapeno relish, charred corn, plain, yellow & blue corn tortilla with;

- **Leche de tigre I** Port Phillip Bay line caught red snapper ceviche, white corn chips, Amarillo chilli
- **Tostadas de jaiba I** Fraser Isle spanner crab, crisp tortilla, avocado & jalapeno salsa
- **Empanada I** sweet potato & cashew cuts, green mango relish
- **Burnt ends I** blue corn tostada, house smoked Gippsland beef brisket, chimichurri

Smoked \$42pp

Slider rolls, apple slaw, chimichurri, house made BBQ sauce, pickles, mustards with;

- House smoked Gippsland beef & Otway pork
- Beef brisket
- Beef short rib
- Pulled pork shoulder

Yum Cha \$34

Steamed & fried dumplings, dim sum, gyoza, spring roll cigars, mini bao and prawn toasts. Served with soy, black vinegar, fermented chilli sauce, crispy chilli oil, spring onion oil

Interactive Hero Stations

Live & Interactive stations require a minimum of 100 people required
Requires 7+ days lead time and are designed to interact with our chefs at the cooking station.

Sushi Town \$32

Authentic and traditional sushi & sashimi made to order by our sushi chefs, using local Victorian produce & using classical Japanese techniques.

Our sushi chef will be creating California rolls, maki rolls, uramaki and temaki & slicing Australia's most sustainable and freshest sashimi
Served with Tasmanian wasabi, soy, young white pickled ginger & crisp nori

Pasta in a wheel \$30

Enjoy & watch our chef's tossing pasta, creating sauce over a 40kg Grana Padano parmesan wheel.

Select from;

- Gnocchi (potato, spinach, ricotta, or pumpkin) cooked with seasonal sauces
- Spaghetti Quattro Fromaggi

China Town chopping block \$32

Come & taste the authentic flavours of China Town.

Our chefs have cooked their specialty recipes, Peking duck & roast pork that are chopped on the butchers block & served with pancakes, condiments, rice & fermented vegetables. *Minimum 100 people.*

Chocolate Workshop \$25pp

Join our Pasty Chefs in smashing and breaking some house made chocolate barks, , rocky roads & all things chocolate, served with seasonal mini sweet treats

DIY Ice cream \$25pp

Join our pastry chefs, by filling, dipping, and topping your choice of ice creams.

Ryan has his team have created a variety of flavoured magnum ice creams, that allows you to choose your coating and toppings.

Our chefs will showcase some fresh ice cream, filling mini waffle cones to order.

Cannoli Cart \$25pp

Enjoy delicate tubes of golden crunchy pastry from our friends from Cannoleria and That's Amore. Our pastry chefs will hand fill your Sicilian cannoli to order with a variety of fillings and toppings including;

- Sweet ricotta, cinnamon, crushed pistachio
- Chocolate ricotta, white chocolate dust

Minimum 100 people.

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
Capesbank Pinot Noir
Rosemount Little Berry Shiraz

Pirate Life .09
Great Northern (mid)
Carlton Draught
Two Bays (Gluten free)
Somersby Cider
Peroni zero

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 Chardonnay
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

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

ALL PACKAGES INCLUDE 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
Tahbilk Coueslant Sparkling NV	\$62
Seppelts 'Great Entertainer' Prosecco	\$62
Cavaliere D'Oro Prosecco	\$65
Pepperjack NV Sparkling	\$85
Coldstream Hills Sparkling	\$90
Georg Jensen Sparkling	\$96
Mumm NV Champagne	\$130

Chardonnay

McPherson Chardonnay	\$61
Seppelts 'The Drives' Chardonnay	\$61
Yerring Station Elevations Chardonnay	\$62
St Huberts "The Stag" Chardonnay	\$62
Coldstream Hills Chardonnay	\$84
Stonier Chardonnay	\$88
Seppelt Drumborg Chardonnay	\$95

Sauvignon Blanc

821 South Sauvignon Blanc	\$61
Catalina Sounds Sauvignon Blanc	\$65
Little Berry Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Shaw & Smith Sauvignon Blanc	\$84

Rose

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

Pinot Noir

Capeshank Pinot Noir	\$63
Fickle Mistress Pinot Noir	\$64
Yerring Elevations Pinot Noir	\$65
Nepenthe Pinot Noir	\$70
Black Grape Society Pinot Noir	\$85

Shiraz

Saltram 1859 Shiraz	\$62.5
Rosemount Little Berry Shiraz	\$65
Paulette Polish Hill River Shiraz	\$75
Notes Nouveau Syrah	\$85
Wolf Blass Grey Label Shiraz	\$95

Blends

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

Other Varietals

T'Gallant Grace Pinot Grigio	\$62
T'Gallant Cape Schanck Pinot Grigio	\$62
Tar & Roses Riesling	\$65

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

Johns
North

Owen
Executive