



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.'**

Shared Menu

Options

"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." – Dylan Sanding, Executive Chef

All sharing menus include a THREE course option, and presented down the tables. Each menu is individually priced, and includes an option to either substitute or add an additional main course option.

All menus include house-baked bread and Australian cultured butter

We recommend long tables for the best sharing experience.

Build your own Shared Menu starting from \$185pp



Share Menu

Option One

\$145 per person - 'Rustic'

That's Amore Cheesery

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

Roasted Roaring Forties lamb leg | harissa, Mornington Peninsula hazelnuts, amaranth leaves

Baked King salmon | heritage tomato sauce vierge, Mount Zero olive oil & fine herbs

Roasted carrots | spiced That's Amore ricotta, burnt honey & lemon dressing

Ancient grain salad | Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Trifle | buttermilk sponge, fig and port marmalade, vanilla bean pastry cream, lemon verbena chantilly

Option to replace the salmon with;

Crispy skin Wyndham barramundi | fermented leek emulsion & fennel salad



Share Menu

Option Two

\$145 per person - 'European'

Charcuterie & antipasto

San Daniele prosciutto, Wagyu beef bresaola, Huon salmon gravlax, grilled marinated vegetables, Mount Zero olives & Rustica bread

Roasted Otway pork 'porchetta' | fennel & garlic, quince & Granny Smith apple sauce

Chateaubriand | Bass Strait beef, confit garlic, green beans & red wine jus

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Cabbage | Goulburn apple, fennel slaw & grain mustard dressing

Tiramisu | almond biscuit, mascarpone, coffee, chocolate

Replace the Chateaubriand with;

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus served with chimmi churri, horseradish & mustards (+\$15pp)



Share Menu

Option Three

\$165 per person - 'Land and Sea'

Australian seafood

Angasi oysters, Australian prawns, poached Victorian crayfish, Spanner crab, Moreton Bay bugs, cured snapper & green nahm jihm served with mignonette, yuzu ponzu, flamed prawn Marie rose

Black Opal Wagyu beef rump | Otway mushrooms, wood fired leeks & red wine jus

Hazeldene chicken galantine | sweetcorn, roasted onions & wattle seed chicken jus

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Ancient grain salad | Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Roasted root vegetables | salsa verde, Grana Padano parmesan

Black Forest | chocolate mousse, cacao biscuit, cherries vanilla

Replace the Wagyu Beef with;

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus served with chimmi churri, horseradish & mustards (+\$15pp)



Share Menu

Option Four

\$155 per person - 'Festive Feast'

King prawns | Marie Rose, citrus
Coffin bay oysters | mignonette, cucumber & white soy, citrus, tabasco
Spanner crab | mini muffins, finger lime, salmon pearls
Huon cold smoked salmon | radishes, Gippsland crème fraiche, soured red onions
Southern Rock Lobsters slider rolls | gem lettuce, tabasco mayo
Cured snapper | Green nahn jihm, coconut, Thai basil

Pancetta wrapped turkey | cranberry & thyme face
Tradition Ham | clove studded, orange, honey & whisky glaze
Duck fat potatoes | vinegar salt
Peas & pancetta | tarragon butter
Roasted wedge pumpkin | honey, pepita seed

Traditional Christmas pudding | brandy anglaise
Warm Gingerbread Pain Perdu | spiced caramel sauce
Black forest yule logs | chocolate mousse, dark cherry jam, cacao biscuit
Large pavlovas | summer fruits, passionfruit curd, vanilla cream
Large Seasonal plum & port jelly trifle | vanilla bean cream, almond sponge

Option to replace turkey with **Otway Pork | Flinders + Co Roasted porchetta, mince pie stuffing, Quince & Granny smith apple sauce**



Share selection

COLD BUFFET (SELECT ONE)

Victorian Charcuterie & Antipasto

Victorian cold meats, terrine, Mount Zero olives, chickpea hummus, marinated seasonal vegetables, bocconcini, focaccia, Rustica breads & Australian cultured butter

Selection of local cheeses | lavosh, quince paste, dried fruits, grapes & muscatels

Ancient grain salad | dried fruits, fragrant herbs, green goddess dressing

Steamed potato | sour cream & grain mustard dressing, spring onions

Roasted vegetable salad | feta, spinach, aged balsamic

FROM THE OCEAN (SELECT ONE)

Australian King prawns | lemon & lime, Marie rose sauce

House smoked salmon | celeriac & hot mustard remoulade

Sushi board I assorted sushi, sashimi & nigiri served with soy, wasabi & pickled ginger

MAIN (SELECT TWO)

Black Opal Wagyu beef cap | Otway mushrooms, wood fired leeks, red wine jus

Chateaubriand | Bass Strait beef, confit garlic, green beans, red wine jus

Beef Tomahawk | Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus with chimmi churri, horseradish & mustards (+\$15pp)

Roasted Otway pork 'porchetta' | fennel & garlic, quince & Granny Smith apple sauce

Hazeldene chicken galantine | sweetcorn, roasted onions & wattle seed chicken jus

Smoked Roaring Forties lamb shoulder | salt bush, garlic, chickpea puree

Roasted Roaring Forties lamb leg | harissa, Morning Peninsula hazelnuts, amaranth leaves

Baked King salmon | heritage tomato sauce vierge, Mount Zero olive oil & fine herbs

Crispy skin Wyndham barramundi | fermented leek emulsion & fennel salad

SIDES (SELECT TWO)

Roasted Gippsland chat potatoes | confit garlic & truffle mayonnaise

Cabbage | Goulburn apple, fennel slaw & grain mustard dressing

Roasted carrots | spiced That's Amore ricotta, burnt honey & lemon dressing

Ancient grain salad | toasted sesame Meredith Dairy sheep yoghurt, fried fruits & soused red onion

Roasted root vegetables | salsa verde, Grana Padano parmesan

FINISHED WITH (SELECT ONE)

Tiramisu | almond biscuit, mascarpone, coffee, chocolate

Trifle | buttermilk sponge, fig and port marmalade, vanilla bean pastry cream, lemon verbena chantilly

Black Forest | chocolate mousse, cacao biscuit, cherries vanilla

Victoria's Best *Buffet Style*

*We provide small producers an opportunity to showcase on the big stage.
We align with industry icons to deliver concepts that epitomise greatness.
We source innovative products, support local and reward providers with a focus on sustainability, and we seek out only the best producers and products to elevate our offering.*

\$99pp – All courses, excluding dessert

All served with fresh fruits, honeycomb and marshmallow

\$125pp – All courses

Entrée, Hot Buffet, Cold Sides, Hot Sides and Dessert

Exclusively available to AFL Dining Room



Victoria's Best – Buffet style

ENTRÉE (SELECT ONE)

Victorian Farmers table

Local artisan cured meats, hand crafted terrines and parfait, Barkly Smokehouse Grandmothers ham, pickled mustard & soft rolls

Accompanied by That's Amore cheese, burrata, stracciatella, buffalo mozzarella, Mt Zero olives, seasonal dips, roasted & marinated vegetables Served with focaccia, Scottish burnt rolls, Australian cultured butter

Australian seafood bar

Australian King prawns, Lemon, lime, Marie Rose sauce
Freshly opened Pacific oysters, native lime mignonette

HOT BUFFET (SELECT THREE)

Housemade Otway Porchetta | fennel, garlic & herbs

Otway pork shoulder | mustard & herbs

Victorian beef rump | burnt onions

Victorian beef sirloin | black garlic & rosemary

Roasted lamb leg | harissa, hazelnut dukkah

Smoked Lamb shoulder | saltbush, garlic & chickpea

Grilled Hazeldene butterflied chicken | lemon thyme, honey & dijon

Hazeldene chicken | almond romesco

Served with salsa verde, chimmi churri, mustards, roasted onion jus

COLD SIDES (SELECT TWO)

Grains | roasted pumpkin, raw zucchini, herbs & smoked almonds

Gem leaves | baby fennel, orange, red onion & white balsamic

Cabbage, apple, fennel slaw | grain mustard dressing

Cos | boiled egg, radishes, fresh herbs, lemon & crème fraiche dressing

Roasted cauliflower | farrow, witlof, feta, soft herbs

HOT SIDES (SELECT TWO)

Roasted potatoes | garlic, lemon, herbs

Glazed pumpkin | pepita seeds, feta, pomegranate

Kipfler potatoes | capers, lemon & herbs

Roasted carrots | spiced That's Amore Ricotta, burnt honey & lemon dressing

Seasonal pea | pancetta, tarragon butter emulsion

DESSERT

Selection of desserts from our Pastry kitchen

Selection of mignardises:

Lemon travel cake | raspberry compote

Choux bun | pistachio whipped ganache

Strawberry tartlet | vanilla bean cream

Bowls of Grossi Tiramisu

Sicilian cannoli filled with |

- Sweet ricotta, cinnamon & crushed pistachio

- Chocolate ricotta & white chocolate dust

Ice Cream cart | selection of our chefs favourite ice creams, gelato and sorbets served in dixie cups with housemade sauces, toppings, honeycomb & brownie bites

Chocolate fountain | enjoy our chocolate fountain with both milk and white chocolate served with fresh fruits, honeycomb, marshmallows and churros

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
Capesank 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

Delaware
North

Dylan S.
Executive

SHANE WARNE STAND