



**MENUS**  
COLLECTION  
— 2024 —



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## 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.'**



# Vegetarian Menu

## ENTRÉE

**Smoked carrot** | fermented black garlic whipped tofu, burnt orange reduction, olive oil, puffed wild rice

**Roasted beetroot 'carpaccio'** | spiced olive & maple caramel, coconut milk, sorrel & basil gel

**Miso glazed King brown 'scallops'** | crushed edamame, pickled shimeji & perilla leaf

**Ox heart tomato** | fried zucchini flowers, caponata & black olive dressing

## MAIN

**Confit cauliflower steak** | BBQ turnip, spinach, Otway shiitake & porcini puree

**Roasted celeriac** | bruised salsa verde, celeriac puree & grilled onions

**Pumpkin** | white bean & truffle puree, quinoa granola, pickles & umami jus

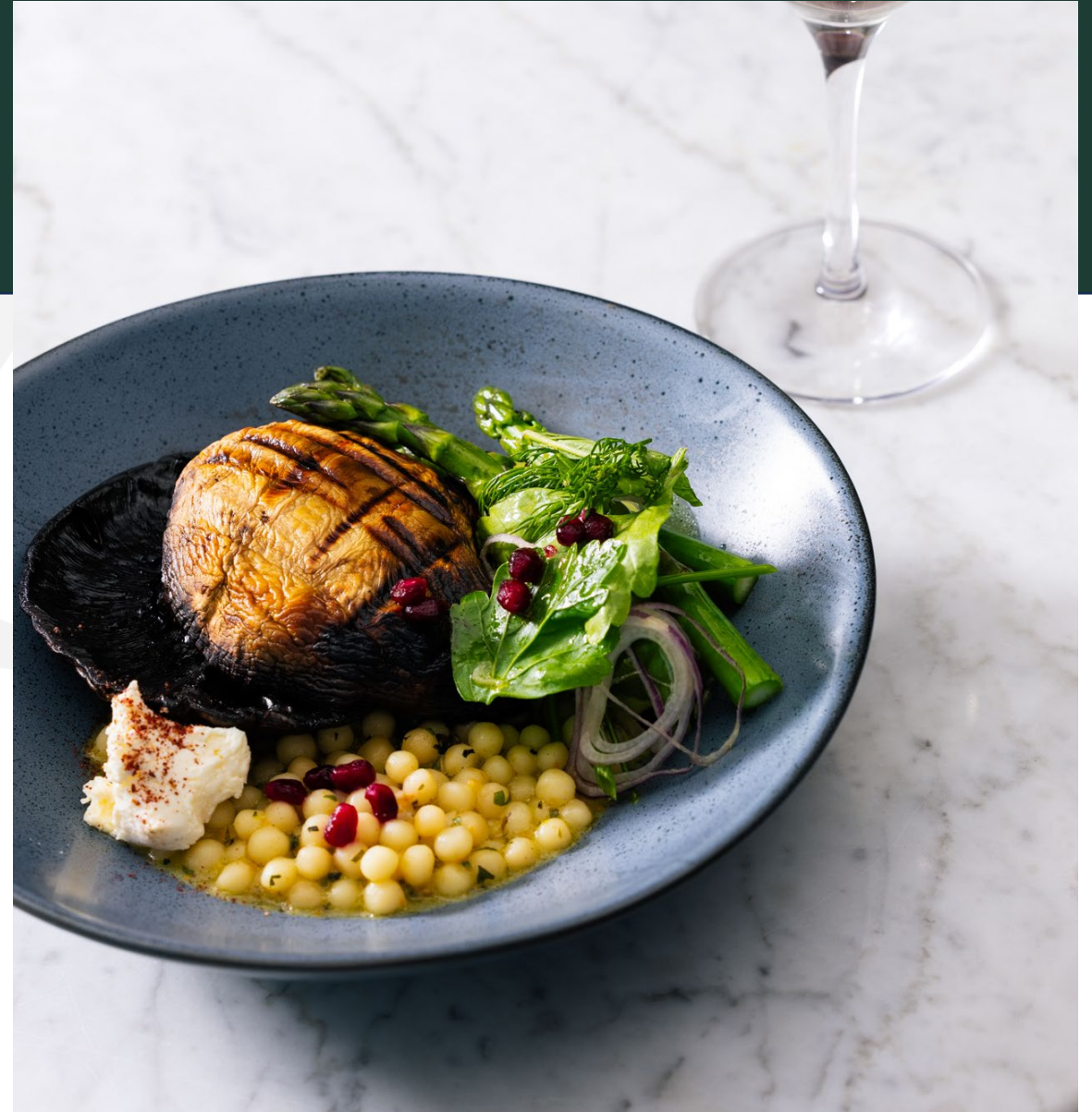
**Chickpea panisse** | seasonal mushroom stuffed cabbage, carrot puree & fennel salad

## DESSERT

**Coconut sago pudding** | passionfruit, compressed fruits & lime

**Caramelised pineapple** | coconut sorbet, puffed black rice

**Chocolate mousse** | raspberries & toasted coconut



# 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