



**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!'**



# 2024

## *Menus Collection*

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*"We are privilege to be able to create an array of menus for such a large audience at the MCG. It was always my ambition to have a suite of menus that surprise, delight, and excite each of our guests.*

*To achieve this, we needed to an immerse variety in our offering, creatively curate menu experiences, and encourage our guests to not just think about what they eat, but how they eat it".*

*– Dylan Sanding, Executive Chef*

As part of this proposal we've included a sample of menus for you to consider.

[Click here for a more extensive look into our menus collection](#)



# 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

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

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

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'**

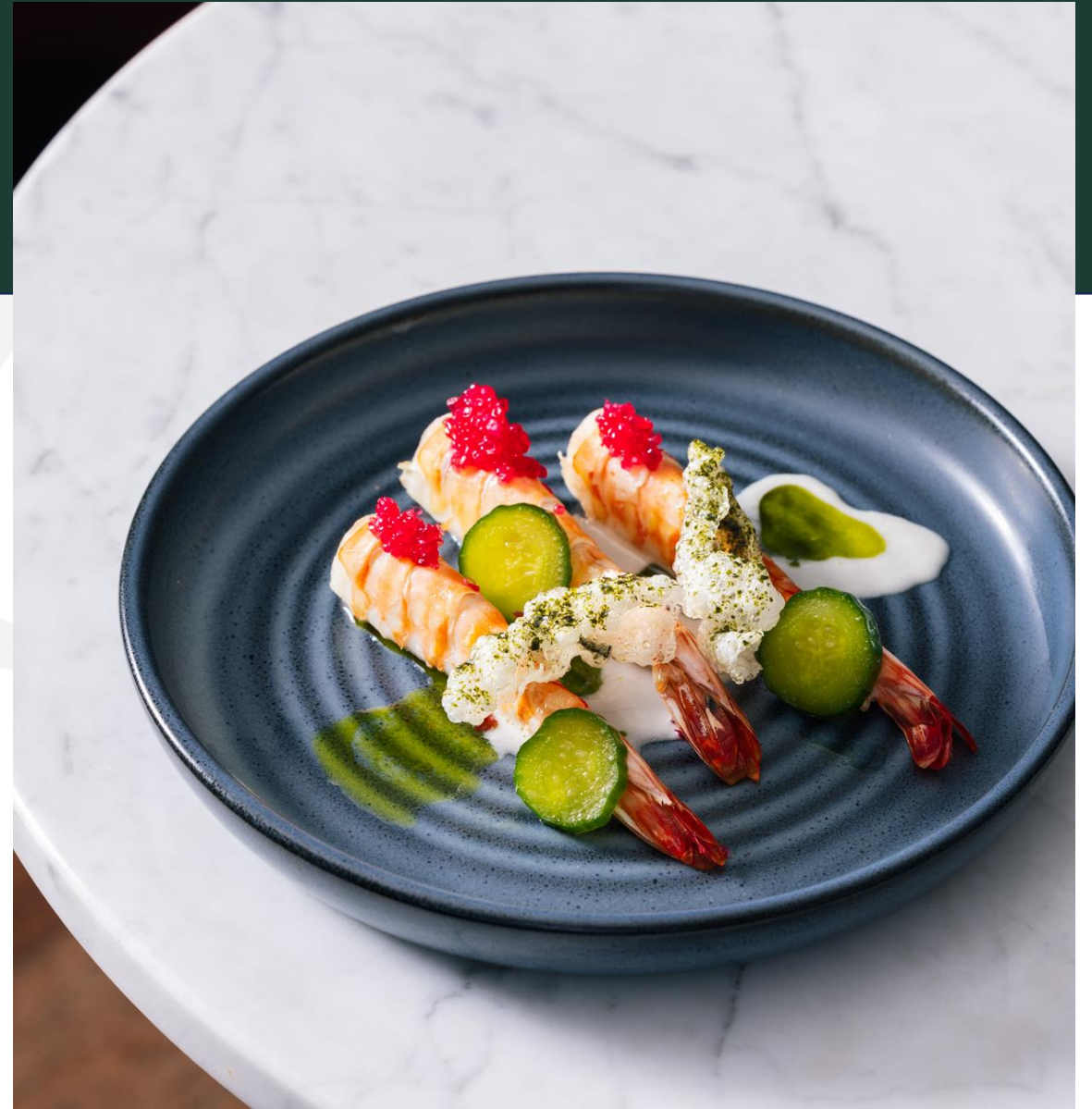
**King prawns** | confit orange emulsion, smoked beets, herbed St David dairy  
crème fraiche & Yarra Valley shiraz caviar  
*Coldstream Hills Sauvignon Blanc*

**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

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

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



# Sides

\$7 per person / per side

**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's yoghurt | fried fruits | soused red onions

**Roasted root vegetables** | salsa verde | Grana Padano parmesan

# 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