





# Seated

### **DYNAMIC PRICING**

Our seated menus are priced based on the main course you select. This allows you to be flexible with the price per person.

### **TWO COURSE**

## From \$91 per person

Select one MAIN COURSE to determine your pricing, and add either a ENTRÉE or DESSERT

### THREE COURSE

# From \$111 per person

Select one MAIN COURSE to determine your pricing, and add an ENTRÉE and DESSERT

## **ADD SIGNATURE CANAPES ON ARRIVAL**

\$18 per person

## **ALTERNATE SERVICE**

## \$7.5 per person, per course

Add a second option to be served alternately.

Price is per person and will vary based on the two main dishes selected.

# Entree

**ROB'S CAPONATA** That's Amore burrata, candied fennel, burrata crisps & tomato oil

**HIRAMASA KINGFISH** Scorched qukes, green curry & coconut dressing, curry leaves & puffed rice

**SPANNER CRAB** King prawns, tamarind, coconut milk gel, wild rice & chilli

**POACHED BENDIGO CHICKEN** Beetroot terrine, buttermilk gel & fermented black garlic

**DRUNKEN HAZELDENE CHICKEN BREAST** Roasted miso mayo, pickled daikon & ginger infused white soy dressing

**SALTBUSH LAMB** Crispy garlic & saltbush crusted Gippsland lamb loin, parsnip mayonnaise, snow pea tendril & leek and herb emulsion

**SMOKED GIPPSLAND LAMB LOIN** Green hummus, pickled cucumber, pistachio dukkha & red shiso

**SOI JU BEEF** Bass Strait beef, nam jim jeaw, green papaya, chilli, mint, caramel fried peanut & shallots



# Mains

**CRISPY SKIN WYNDHAM BARRAMUNDI** Confit leek agnolotti, smoked potato, spice tomato & Port Arlington mussel broth \$99

**ROASTED OTWAY RANGES PORK CUTLET** Grilled hispi cabbage & guanciale, caramelised apple & Charcuterie sauce \$96

**SMOKED FREE RANGE CHICKEN** Desert lime peri peri, spiced carrot puree, carrot fondant & charred onion **\$91** 

**CHICKEN DUO** Roasted free range chicken, parmesan crusted & green garlic butter chicken, Paris mash, BBQ leeks with lemon thyme jus **\$91** 

**ROARING FORTIES LAMB DUO** Lamb cutlet, crusted braised lamb belly, sunflower & mint jelly **\$102** 

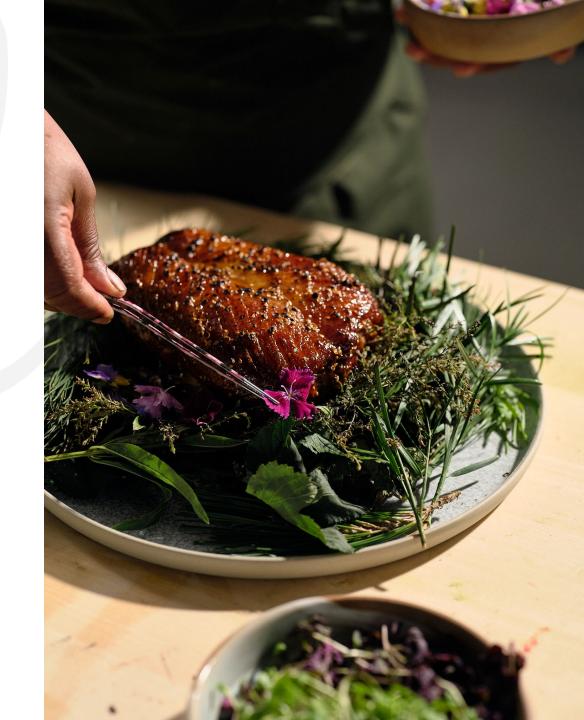
**GIPPSLAND LAMB RUMP** Macadamia crust, watercress puree, polenta & lamb jus \$99

**GRILLED BASS STRAIT BEEF EYE FILLET** Smoked radicchio & PX ox cheek, parsnips, walnut & coco nib & fermented black garlic jus **\$102** 

**CHARGRILLED BEEF EYE FILLET** Crispy dauphinoise chips, King brown mushroom, caramelised onion & pepper sauce **\$102** 

Prices listed are for TWO courses (Entrée and Main or Main and Dessert).

For THREE courses, add an additional \$20 per person



# Dessert

**COCONUT ROUGH** Roasted coconut, milk chocolate creme brulee, coconut parfait with rum & lime gel

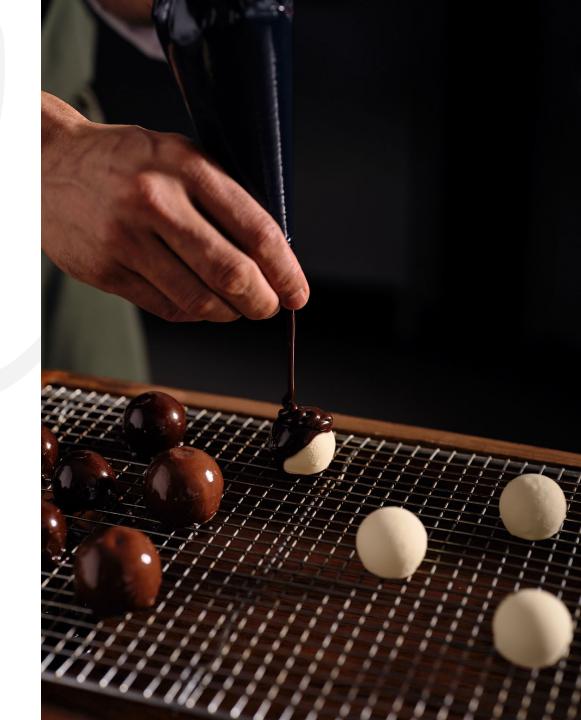
**SIGNATURE 'NOIR' CHOCOLATE CAKE** Rich chocolate, sacher biscuit, mandarin marmalade, whipped chocolate ganache & apricot sorbet

**PASSIONFRUIT TRIFLE** Passionfruit lychee jelly, lemon sponge, vanilla bean mousse, passionfruit curd & fresh berries

MCG CHOCOLATE MOUSSE Signature chocolate, gingerbread, gingerbread creme brulee & French vanilla bean ice cream

YARRA VALLEY RASPBERRY CHEESECAKE White chocolate & mascarpone cheesecake, raspberry coulis, vanilla sable & fresh raspberries

**MACADAMIA SNICKERS** Roasted macadamia caramel, milk chocolate mousse, cocoa biscuit, caramelised peanut gelato & chocolate shards



# Dessert Jars

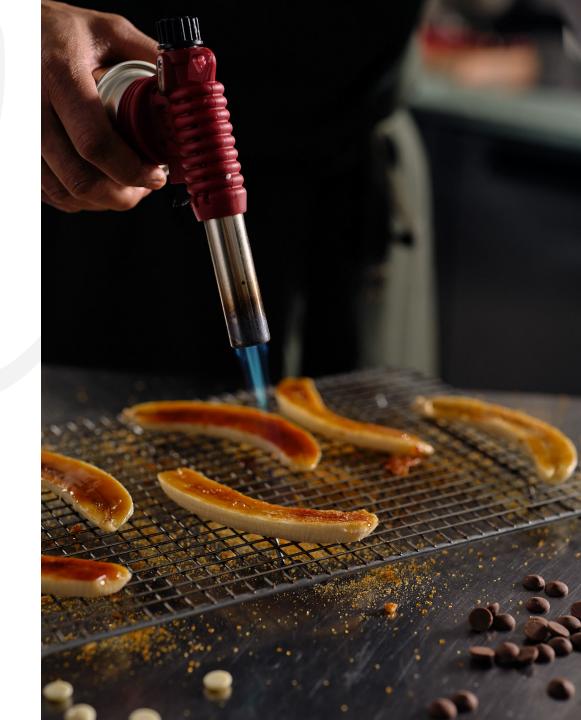
\$16 per person

**COCONUT ROUGH** Roasted coconut biscuit, milk chocolate mousse, coconut cream

**SIGNATURE 'NOIR' CHOCOLATE CAKE** Rich chocolate, sacher biscuit, mandarin marmalade, whipped chocolate ganache

MCG CHOCOLATE MOUSSE Signature chocolate, gingerbread, gingerbread creme brulee

**PASSIONFRUIT TRIFLE** Passionfruit lychee jelly, lemon sponge, vanilla bean mousse, passionfruit curd & fresh berries



# Upgrades

### **SIDES** \$7.5 per person

**ROASTED BABY FENNEL** Agrodolce, radicchio, shallots & parmesan

VANILLA & ORANGE ROASTED HEIRLOOM BEETROOTS Mint labneh, toasted seeds & nuts

CHOPPED SALAD Iceberg, cherry tomatoes, cucumbers, dried olives, oregano, fried pita & lemon

**CHAT POTATOES** Garlic, lemon & rosemary

**CRUSHED KIPFLER POTATOES** Garlic & herb butter

**ROASTED WINTER ROOT VEGETABLES** Salsa verde

### SIGNATURE COCKTAIL ON ARRIVAL \$15 per person

**MCG 1853 GIN** Distilled by Mountain Goat in collaboration with the MCG. Inspired by the aromas of expertly mown grass and the native botanicals of surrounding Yarra Park, 1853 is a herbaceous, vibrant and aromatic gin that captures the essence of this special place of connection in every sip.

### **SIGNATURE CANAPES ON ARRIVAL \$18 per person**

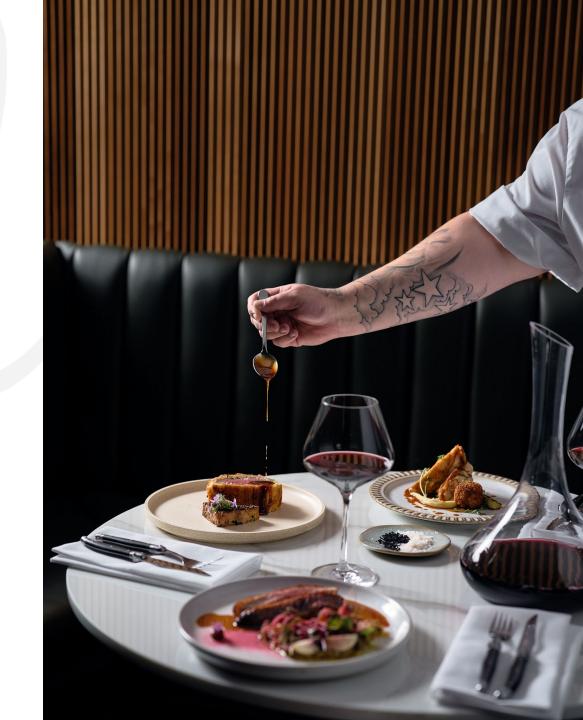
SHIRLEY'S "AFTER CHURCH" PRAWN TOAST Chinese donut, yuzu, garlic chives & coriander

POTATO CHURRO'S salt & vinegar, red pepper mojo

**SEARED SCALLOP** Nduja butter & pangrattato

### **SIGNATURE BREAD \$5.5** per person

**BREAD & OLIVE OIL** Scotch rolls with our unique 'Hallowed' olive oil blend created with Mt Zero Olive Oil and served with flavoured salts.



# Shared to the table

### \$145 per person

#### **VICTORIAN CHARCUTERIE & ANTIPASTO**

Victorian cold meats, terrine, Mount Zero olives, chickpea hummus Marinated seasonal vegetables, bocconcini, focaccia, Rustica breads Local cheeses, lavosh, quince paste, dried fruits, grapes & muscatels

#### FROM THE OCEAN

Australian King prawns, lemon & lime, Marie rose sauce

House smoked salmon, celeriac & hot mustard remoulade

Assorted sushi, sashimi & nigiri served with soy, wasabi & pickled ginger

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

### **MAIN (SELECT TWO)**

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

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 kipfler potatoes | coconut ranch dressing | fried saltbush.

Oven roasted carrots | harissa hummus | dukkha.

Fried cauliflower | golden raisin agrodolce | fine herbs

Roasted winter root vegetables | fragrant red chimichurri.

Kale and red cabbage slaw | honey and yoghurt dressing | hazelnut crumb.

Roasted pumpkin tabouleh | buckwheat | pumpkin | goats' cheese | pepitas

### **FINISHED WITH (SELECT THREE)**

Passionfruit tart | mango & passionfruit glaze

Mini pavlova, compressed berries, vanilla Chantilly

Pannacotta verrine | textures of berries

Choux bun | pistachio crème diplomat & cherry

Chocolate brownie | 'peanut butter & jelly' – peanut butter ganache, raspberry gel & peanut praline

Smore's | Sable Breton, dulce de leche, whipped chocolate & torched marshmallow

# Served from the buffet

### \$130 per person

#### **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)**

**SLOW ROASTED OTWAY RANGES PORK SHOULDER** Spiced apple chutney

**ROAST PORK BELLY 'PORCHETTA'** Chestnut & sage farce

HERB & MUSTARD SEED CRUSTED BEEF SIRLOIN Yorkshire pudding & gravy

**SLOW ROASTED WAGYU BEEF RUMP** Black garlic & rosemary glaze

ROSEMARY & GARLIC ROASTED LEG OF LAMB Smoked lamb gravy

SMOKED ROARING FORTIES LAMB SHOULDER Garlic & preserved lemon labneh

**CHAR GRILLED BENDIGO CHICKEN** Peri peri sauce

WOOD ROASTED CHICKEN Chipotle BBQ sauce & pickles

**BUTTERMILK FRIED CHICKEN** Hot sauce & ranch dressing

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

### **HOT SIDES (SELECT TWO)**

**CHAT POTATOES** Garlic, lemon & rosemary

**CRUSHED KIPFLER POTATOES** Garlic & herb butter

**DUCK FAT ROASTED RUSSET BURBANK POTATOES** garlic & herbs

MAPLE ROASTED PUMPKI, goats' cheese & spiced pepitas

GLAZED HEIRLOOM CARROTS Buffalo ricotta, burnt honey & lemon dressing

**ROASTED WINTER ROOT VEGETABLES** Salsa verde

CARAMELISED BRUSSELS SPROUTS green peas, pancetta, chestnuts & tarragon

GREEN PEAS bacon, onions, lettuce & mint

### **COLD SIDES (SELECT TWO)**

**ROASTED BABY FENNEL** Agrodolce, radicchio, shallots & parmesan

**BABY GEM SALAD** Egg, radishes, herbs & crème fraiche dressing

VANILLA & ORANGE ROASTED HEIRLOOM BEETROOTS Mint labneh, toasted seeds & nuts

CHOPPED SALAD Iceberg, cherry tomatoes, cucumbers, dried olives, oregano, fried pita & lemon

SPICED CAULIFLOWER & COUS COUS Mint, currents, pinenuts & tahini

**ROASTED PEAR & ROCKET GORGONZOLA** Walnuts & balsamic

### **DESSERT TABLE**

PASSIONFRUIT TART Mango & passionfruit glaze

MINI PAVLOVA Compressed berries, vanilla Chantilly

**PANNACOTTA VERRINE** Textures of berries

**CHOUX BUN** Pistachio crème diplomat & cherry

CHOCOLATE BROWNIE Peanut butter ganache, raspberry gel & peanut praline

SMORE'S Sable Breton, dulce de leche, whipped chocolate & torched marshmallow

