



## Members' Dining Room

Diverse, plentiful, and full of flavour. Seasonal, local, fresh, wholesome, and on-trend food forms the core menu philosophy in the MCC Members' Dining Room.

Fresh ingredients are sourced from Melbourne and Victoria's finest producers, carefully selected to express the seasons from month to month.



## Starter

Rustica Bakery breads, cultured butter, Mount Zero sea salt

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## Entrée

### Hiramasa Kingfish and King prawn / 24

Tasmanian wasabi, avocado,  
pickled kohlrabi, finger limes, trout roe (GF)

### Macedon lacquered duck breast / 24

Melbourne rooftop honey lacquered duck breast, confit duck rilette, compressed Davidson plum and rhubarb, native ice plant, hazelnut and cocoa nib crumble (GF)

### Roasted beetroots and confit shallots / 19

whipped Meredith goat cheese, balsamic, herb oil, micro chard leaves,  
berries, petita seed praline (V) (GF)

## Chef's Signature Entrée

### Roaring Forties pressed lamb shoulder / 26

wrapped in brik pastry, Mt Zero olives, barbecued cauliflower,  
gin compressed baby cucumber, Yarra Valley feta and marigold

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## Mains

### Roasted blue eye cod / 45

barbecued carrot, fennel, zucchini, native succulents, roasted crab sauce (GF)

### Cauliflower gnocchi / 38

pickled cauliflower, edamame, radishes, Gran Padano (V)

### Roasted Hazeldene chicken / 42

caramelised fondant potato, crisp black forest ham, peas,  
sherry caramel jus (GF)

### Crusted Otway pork cutlet / 47

braised red cabbage and raddichio, parsnip, witlof and apple salad, madeira jus

## Chef's Signature Main

### Duo of Gippsland beef / 49.5

roasted O'Connor beef fillet, braised beef short rib,  
pumpkin and roasted miso puree, glazed pearl onions, jus

*If you have any specific dietary requirements, please see your waiter*



## Sides

### Fresh garden leaves / 9

seasonal greens, radicchio, shallots, fennel, fresh herbs, blood orange dressing (GF)

### Twice cooked potatoes / 9

confit garlic, herbs, lemon



## Dessert & Cheese

*Can also be ordered for half-time*

### Iced Vovo parfait / 18

raspberry gel, sable biscuits, coconut marshmallow, for di latte gelato

### Caramelised figs, caramel chocolate cremeux / 18

port wine glaze, honeycomb and caramel ice cream

### Victorian cheese board / 18

Tarago River Shadows of Blue, Maffra cheddar, L'Artisan le Rouge whipped quince, fruit chutney, lavosh, crackers



## Half-Time

### All items included / 16

Party Pie

Sausage Rolls with tomato sauce

Plain and fruit scones with Yarra Valley cream & strawberry jam

Point Sandwiches

*If you have any specific dietary requirements, please see your waiter*



## Champagne & Sparkling

MCC Sparkling / 11.50 / 54  
Croser / 78  
Cavaliere d'Oro Prosecco / 12.90 / 68  
Georg Jenson / 96  
Mumm / 23 / 125

## White Wines

### **Riesling**

Rieslingfreak No. 4 / 75  
Alkoomi Riesling / 13 / 110

### **Pinot Grigio**

Cavaliere d'Oro Campanile Pinot grigio IGT / 11 / 58  
T'Gallant "Grace" Pinot grigio / 68

### **Sauvignon Blanc**

MCC Sauvignon Blanc / 11.50 / 52  
Cullen Grace Medaline Sauv Sem / 90  
Coldstreams Hills SB / 80

### **Chardonnay**

Devil's lair "Dance with the devil" Chardonnay / 12.50 / 55  
Coldstream Hills Chardonnay / 84  
Mountadam 550 Chardonnay / 85

### **Rose**

Squealing Pig Rose / 11 / 55

### **Varietal**

Dog Point Section 94 Sauvignon Blanc / 95  
Saltram Winemaker's selection Fiano / 65

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## Red Wines

### **Pinot**

Nepenthe Pinot / 12 / 75  
Coldstream Hills Pinot / 84  
Giant Steps Yarra Valley Vineyard Pinot / 90

### **Cab Sauv/Blends**

Penfold's Max Cab Sauv / 85  
Wynns "The Gables" Cab Sauv / 11 / 65  
Redman Cab Sauv / 90  
Dal Zotto Sangiovese Cabernet / 12 / 70

### **Shiraz**

MCC Shiraz / 11.50 / 52  
Wolf Blass Grey label / 95  
Paulett Polish Hill River Shiraz / 14 / 85  
Heathcote single Vineyard Shiraz / 125

### **Varietal**

Cavaliere d'Oro Chianti / 81  
Pertaringa GSM / 60  
St Huberts The Stag Tempranillo / 85

### **Dessert**

Henschke Noble Semillon / 70

## Beer & Cider

### **Bottles**

Great Northern (Mid) / 10  
Cascade Light / 8.20  
O'Brien (Gluten Free) / 11.50  
Somersby Cider / 11.50

### **On Tap**

Carlton Draught / 9.50  
Balter Easy Hazey / 12  
Peroni 300ml / 10  
Peroni 500ml / 15  
Goat / 12

### **Spirits**

Traditional / 9  
Premium / 12-14

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## Premium

### Penfolds Bin 311 Henty Chardonnay / 100

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

### Penfolds Bin 389 / 190

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.

First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

### Penfold St. Henri / 190

Deep inky blood-red colour. Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

### Penfolds Bin 20A / 285

Penfolds Reserve Bin 20A is a cool-climate Chardonnay made from fruit sourced in the Adelaide Hills. The Reserve Bin A Chardonnay tends to spend more time on the palate than it does in the glass. this is a Chardonnay that makes its presence felt.

Rich in complexity, yet gloriously refreshing thanks to that fresh-struck match and mineral line. It has levity, it has length, it will keep us interested for many years to come.

### Penfolds RWT / 285

The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish

### Penfolds Grange / 950

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

### Cullen "Madeline" Cabernet / 230

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought-like conditions resulted in the vines producing small berries, and hence the vines were low yielding – i.e. bunch numbers were average but with low berry weight.

This produced a wine of elegance, balance, and perfume... effortless.

### Henschke Mount Edlestone / 295

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry, and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry, and Satsuma plum, layered with sage, black pepper and star anise.

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