

MEMBERS DINING

VICTORIA'S BEST, FLAVOURED BY MELBOURNE

Welcome to the Members Dining Room, where we provide small producers an opportunity to showcase on the big stage.

The MCG's culinary team celebrates the multicultural flavours that Melbourne embraces and features the very best Victoria has to offer. From selections of wild, sustainable fish and pristine shellfish, to export quality steak, dry aged and grain fed, as well as rare breed pork, Victorian lamb and free range and organic poultry.

Combine nature's unique ingredients with a melting pot of Melbourne's multicultural DNA, you get 'Victoria's best, flavoured by Melbourne.'



ENTRÉES

Bakery fresh bread

selection of Rustica Bakery breads

St Davids Dairy cultured butter | MCG Hallowed olive oil

That's Amore Burrata 28

roasted tomato | olives | basil

charred focaccia

Aurum Poultry & Co. cornfed duck 30

smoked breast | confit leg cromesquis | parfait

heirloom baby beetroots | raspberry vinaigrette

Spice crusted Port Phillip Bay calamari 32

cod roe mayonnaise | shellfish XO

lemon myrtle | pickled kohlrabi

Ora king salmon & BBQ tiger prawns 33

smoked portarlington mussel mayonnaise

yellow chilli & lime 'ceviche' dressing

MAINS

Mt Zero farro & stinging nettle 'risotto' 39

Jerusalem artichokes | vacherin cheese

fried zucchini flowers | nasturtiums

Pancetta wrapped Bendigo chicken 45

green pea & lion's mane mushroom fricassee

chicken wing 'kiev' | native thyme jus

Pan fried wild barramundi 54

fregola braised with saffron & tomatoes

pipis | king prawn | fennel | bisque

Roaring Forties rack of lamb 59

filled with black truffle | ricotta gnocchi

baby artichokes | broad beans | asparagus

Southern Ranges beef tenderloin MB4 60

braised oxtail & potato croquette | cipollini onion

green garlic puree | Bordelaise sauce

SIDES

Salad 12

organic bitter leaves | fennel | shallots
radishes | tarragon vinaigrette

Steamed spring greens 13

lemon myrtle & herb butter

Hot chips 12

salt & vinegar seasoning | aioli

DESSERTS & HALF-TIME

Crème caramel 16

mandarin compote | orange biscuit

Macadamia caramel 'Snickers' 16

milk chocolate mousse | roasted peanut gelato

Selection of local artisan made & imported cheeses 24

leatherwood honey roasted pear | fruit & nut toast
lavosh | candied walnuts (V)

Miniature dessert plate 23

All chocolate

dark chocolate mousse | whipped ganache | cocoa nib crunch

Berry delice

chantilly | raspberry compote | strawberry jelly

Pistachio

pistachio mousse | lime glace

Traditional half-time fare 20

traditional patties pies (2) | smoked tomato relish
pork & fennel sausage roll (1)

chicken, bacon & tarragon finger sandwich (1)
buttermilk scone | vanilla cream | raspberry jam (1)

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

CHAMPAGNE & SPARKLING

MCC Sparkling, Goulburn Valley, VIC 13.5 / 64
Cavaliere d'Oro Prosecco, Veneto, Italy 14.5 / 67.5
Yarrabank Creme de Cuvee, Yarra Valley, VIC 16.5 / 82.5
Coldstream Hills Pinot Chardonnay Brut, Yarra Valley, VIC - / 85
Georg Jensen Hallmark Cuvee, Multiregional, TAS - / 100.5
G.H. Mumm Cordon Rouge, Champagne, France 28 / 132.5
Taittinger Cuvee Prestige NV, Champagne, France - / 142.5

WHITE WINE

Riesling

Leo Buring Riesling, Eden Valley, SA 13 / 62.5
Penfolds Bin 51 Riesling, Eden Valley, SA - / 97.5

Pinot Grigio/Gris

St. Hubert's The Stag Pinot Grigio, Yarra Valley, VIC 13.5 / 67.5
Tahbilk Estate Varietals Pinot Gris, Goulburn Valley, VIC - / 67.5
T'Gallant 'Imogen' Pinot Gris, Mornington Pen, VIC 15 / 72.5

Sauvignon Blanc

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC 13 / 61
821 South Sauvignon Blanc, Marlborough, NZ - / 64
Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC 16.5 / 82.5

Chardonnay

St. Hubert's The Stag Chardonnay, Yarra Valley, VIC 13.5 / 66
Coldstream Hills Chardonnay, Yarra Valley, VIC 17.5 / 86.5
Stonier Chardonnay, Mornington Pen, VIC - / 90
Penfolds Bin 311 Chardonnay, Multiregional, AUS - / 102.5
Domaine Thierry Mothe Chablis, Burgundy, France - / 120
Penfolds Bin A Chardonnay, Adelaide Hills, SA - / 287.5

Varietal

Shadowfax Gewürztraminer, Macedon Ranges, VIC - / 77.5
Mmad Chenin Blanc, Multiregional, SA - / 115

Rosé

St. Hubert's The Stag Rosé, Yarra Valley, VIC 13 / 65

RED WINE

Pinot Noir

Yering Elevations Pinot Noir, Yarra Valley, VIC 14.5 / 67
Rising Pinot Noir, Yarra Valley, VIC 15.5 / 77.5
T'Gallant Cyrano Pinot Noir, Mornington Pen, VIC - / 87.5
Coldstream Hills Pinot Noir, Yarra Valley, VIC - / 90
Red Claw Pinot Noir, Mornington Pen, VIC 19 / 90
Giant Steps Pinot Noir, Yarra Valley, VIC - / 112.5

Cabernet Sauvignon

Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA 13.5 / 67.5
St. Hubert's Cabernet Sauvignon, Yarra Valley, VIC 18.5 / 87.5
Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC - / 87.5
Coldstream Hills Cabernet Sauvignon, Yarra Valley, VIC - / 97.5

Shiraz

MCC Members Reserve Shiraz, Heathcote/Grampians, VIC 13.5 / 64
Seppelt Chalambar Shiraz, Grampians, VIC 16.5 / 82.5
Osicka Selection Shiraz, Heathcote, VIC - / 90
Coldstream Hills Reserve Shiraz, Yarra Valley, VIC - / 112.5
Heathcote Estate Single Vineyard Shiraz, Heathcote, VIC - / 112.5
Penfolds St. Henri Shiraz, Multiregional, AUS - / 210
Craiglee Shiraz, Sunbury, VIC - / 210
Penfolds RWT, Barossa Valley, SA - / 287.5
Henschke Mount Edelstone, Barossa Valley, SA - / 295
Penfolds Grange, Multiregional, AUS - / 1150

Other Varietal

St. Hubert's The Stag Tempranillo, Yarra Valley, VIC 13.5 / 67.5
Cavaliere d'Oro Chianti Classico, Toscana, Italy - / 70
Pepperjack Malbec, Mendoza, Argentina - / 70
Shadowfax Nebbiolo, Macedon Ranges, VIC - / 77.5
Dal Zotto Sangiovese, King Valley, VIC 16.5 / 82
Bass River North Side Gamay, Gippsland, VIC - / 115
Maretti Barolo, Piedmont, Italy - / 130
Penfolds Bin 389 Cabernet Shiraz, Multiregional, AUS - / 192.5

DESSERT & FORTIFIED WINE

Frogmore Creek Iced Riesling, Coal River Valley, TAS 17 / 85
Mr. Pickwick's Tawny Port, Barossa Valley, SA 15 / -
Penfolds Grandfather Rare Tawny Port, Multiregional, SA 25 / -
Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA 40 / -

BEER & CIDER

Packaged Beer & Cider

- Carlton Dry 3.5% 12.5
- Peroni Nastro Azzurro 14.5
- Two Bays Session Ale (Gluten Free) 14.5
- Mountain Goat Hazy Apple Cider 13.5
- Asahi Super Dry 0.0% 10

Tap Beer

- | | | |
|-----------------|----------|---------------|
| Carlton Draught | Pot 7.5 | Schooner 12.5 |
| Balter XPA | Pot 10.5 | Schooner 14.5 |
| Asahi Super Dry | | Schooner 16.5 |

SPIRITS

Basic 13

- Jameson Irish Whiskey
- Jim Beam White Label Bourbon
- Absolut Vodka
- Gordon's London Dry Gin
- Bundaberg Original Rum
- Bacardi Rum Carta Blanca
- Southern Comfort
- St. Agnes Brandy

Standard 15

- Canadian Club Blended Whiskey
- Jameson Black Barrel Whiskey
- Wild Turkey Rye Whiskey
- Jack Daniels Black Label Bourbon
- 1853 MCG Signature Gin

Premium 17

- Chivas Regal Extra Whisky
- Grey Goose Vodka
- Hendricks Gin
- Diplomatico Reserve Rum

Aged Whisky 19

- Lagavulin 16 Y.O Old Islay Single Malt Scotch Whisky
- Talisker Single Malt Scotch Whisky
- The Macallan Double Cask 12 Y.O Scotch Whisky
- Starward Solera Single Malt Whisky