

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

Lodden Estate duck 31

smoked breast | confit leg cromesquis | parfait

heirloom baby beetroots | raspberry vinaigrette

Bush spice crusted Port Phillip Bay calamari 32

native pepper mayonnaise | shellfish XO

lemon myrtle compressed kohlrabi

MAINS

Handmade ricotta gnocchi 39

green garlic | courgette flowers

young leeks | smoked gouda

Pancetta wrapped Bendigo chicken 45

parsnip puree | chicken wing 'kiev'

asparagus | native thyme jus

Pan fried wild barramundi 54

fregola braised with saffron & tomatoes

pipis | king prawn | fennel | bisque

Char-grilled O'Connor beef sirloin MB3 60

braised oxtail & potato croquette | cipollini onion

wild garlic puree | Bordelaise sauce

SIDES

Salad 12

organic bitter leaves | fennel | shallots
radishes | tarragon vinaigrette

Hot chips 12

salt & vinegar seasoning | aioli

DESSERT & INNINGS BREAK

Macadamia caramel 'Snickers' 17

milk chocolate mousse | roasted peanut gelato

Victorian cheese selection 24

selection of Artisan local made cheese
Leatherwood honey roasted pear | fruit & nut toast
lavosh | candied walnuts

Miniature dessert plate 24

All chocolate

dark chocolate mousse | whipped ganache | cocoa nib crunch

Berry delice

chantilly | raspberry compote | strawberry jelly

Hazelnut 'taco'

hazelnut brulee | choc-hazelnut crumb | chocolate sable

Innings break 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.