
1956: A New Culinary Experience at the MCG

Exclusively for MCC Members, 1956 is a fresh dining destination at the MCG, celebrating the year Australia hosted the Olympics for the first time. Inspired by the origins of the Olympic Games, 1956 pays tribute to Greece with a Mediterranean menu that showcases the finest local ingredients.

Designed for an intimate and immersive experience, the restaurant features a state-of-the-art open kitchen, custom grills, and an imported rotisserie. The menu highlights Victoria's and Australia's freshest seasonal seafood, sustainably farmed meats, and vibrant seasonal vegetables—prepared simply and elevated with Mediterranean flavours.

Rooted in family, nostalgia, and a love for exceptional Australian produce, 1956 offers a dining experience that is both refined and welcoming, bringing the best of the Mediterranean to MCC Members.

90 Per Guest

STARTERS please select 3 for the table

Scallop Crudo (A) | grapefruit | green olive | cucumber

Fried Haloumi | caramelised honey | hazelnut | pickled grapes

Zucchini & Corn Tiganita | mint labne | lemon

Jumbo King Prawns (A) | wrapped in kataifi | taramasalata | chives

Lamb Kofta | smoked eggplant | black garlic | pomegranate

Wine Pairings

Tar & Roses Pinot Grigio | Vinoque Grenache Blanc | Red Claw Pinot Noir

SUBSTANTIALS please select 2 for the table

Rotisserie Chicken | lemon labne | smoked chicken jus | hot sauce

Smoked Lamb Cutlets | olive | mustard | oregano

Grilled Swordfish (A) | bullhorn pepper | lemon | olive oil

Milk-Braised Pork Scotch | orzo & sausage ragù | vine leaves

all mains are served with our house-made flatbread

Wine Pairings

Coldstream Hills Pinot Noir | Vinoque Grenache Blanc

Coldstream Hills Reserve Cabernet Sauvignon

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.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)

M = Mixed (contains both Australian and imported seafood)

SIDES please select 2 for table

Grilled Zucchini | whipped fava beans | pine nuts | mint

Roasted Chat Potatoes | rotisserie chicken drippings | garlic | rosemary

Horta | seasonal greens | lemon | olive oil

Iceberg Salad | pomegranate | radish | dill

Hand-Cut Chips | whipped feta mayo

DESSERT a sweet way to finish your dining experience

Sweet Mezze Plate 12pp

pistachio baklava

broken filo & orange cake

medjool date & caramelised chocolate

Wine Pairings

De Bortoli Noble One | The Signature Fig Jam Martini | PX Noir

COCKTAILS

'Cocktails offer a glimpse into the rich history & cultural heritage behind the spirits we enjoy. Exploring the depths of flavour & the subtleties that emerge in a meticulously crafted cocktail.'

The Signature Fig Jam Martini 24

The sweetest of our cocktails on offer, the partnership of **Fig Jam** paired with **Pot & Still Fig Gin** is a delectable martini that will have you wanting more after each sip. This creation is full of flavour and yet balancing at the same time, the perfect combination.

Olympic Flame 24

A spicy cocktail that excites your taste buds with a combination of **1800 Reposado Tequila** & citrusy **lime juice**. Blended with the contrasting sweetness of **agave nectar** & finished with a **chilli salted rim** to tie all the flavours together.

PX Noir 24

This combination of **Pedro Ximénez**, **walnut liqueur** & **spiced rum** are served warm, creating a rich & aromatic digestif reminiscent of a Mediterranean feast at dusk.

The experience begins with a piece of **MCG Chocolate**. Allow it to melt slowly on the palate before taking a sip of the cocktail. The warmth of the spirits & the richness of the chocolate merge effortlessly, revealing notes of fig, toasted walnut, caramel & baking spice. A winter warmer & indulgent finale that transforms dessert & cocktail into a single moment.

Santorini Sky 24

Inspired by the deep blue waters of the Mediterranean, this elegant sour combines **Voir Blueberry Vodka** with fresh **lemon juice**, **Blue Curaçao** and a silky **egg white foam**. Layers of ripe berry and bright citrus unfold across the palate, finishing clean and refreshing with a hint of lime.

Lychee Lemonade Mocktail 18

The perfect fruity treat for someone who wants the experience & quality of a cocktail without the alcohol. **Lychee syrup** partnered with **Lemonade** form a sparkle that is balanced out with **freeze dried raspberries** throughout.

Add a shot of **Bols Lychee Liqueur** +4

SPIRITS

Basic 13

Jameson Irish Whiskey
Absolut Vodka
Bundaberg Original Rum
St. Agnes Brandy

Jim Beam White Label Bourbon
Gordon's London Dry Gin
Bacardi Rum Carta Blanca
Akropolis Ouzo

Standard 15

Jameson Black Barrel Whiskey
Wild Turkey Rye Whiskey
1853 MCG Signature Gin

Canadian Club Blended Whisky
Jack Daniels Black Label Bourbon

Premium 17

Chivas Regal Extra Scotch Whisky
Hendricks Scottish Gin

Grey Goose Vodka
Diplomatico Reserve Rum

Aged Whisky 19

Lagavulin 16 Y.O Single Malt Scotch Whisky
Macallan Double Cask 12 Y.O Scotch Whisky
Starward Solera Single Malt Whisky

BEER & CIDER

Carlton Draught	12.5	Peroni Nastro Azzurro	14.5
Carlton Dry 3.5%	12.5	Asahi Super Dry	14.5
Balter XPA	14.5	Two Bays Session Ale Gluten Free	14.5
		Mountain Goat Hazy Apple Cider	13.5

NON ALCOHOLIC

Coca Cola Varieties	6.8	Lemon, Lime & Bitters	6.8
Keri Juice Varieties	6.0	Sparkling Water (750ml)	10
Asahi Super Dry 0.0%	10		
Wolf Blass Zero Sparkling NV, Barossa Valley, SA			11.5 / 57.5
Wolf Blass Zero Sauvignon Blanc NV, Barossa Valley, SA			11.5 / 57.5
Wolf Blass Zero Shiraz NV, Barossa Valley, SA			11.5 / 57.5

SPARKLING & CHAMPAGNE

MCC Members Reserve Sparkling, Goulburn Valley, VIC	13.5 / 67.5
Mountadam Sparkling Pinot Noir Chardonnay NV, Eden Valley, SA	15 / 75
Salatin Superiore D.O.C.G Prosecco, Veneto, Italy	95
Longview Fortuna Sparkling Nebbiolo Rosato, Adelaide Hills, SA	115
Piper Heidsieck Champagne Cuvée Brut NV, Champagne, France	29 / 145
Veuve Fourny & Fils Blanc de Blancs, Champagne, France	150

WHITE WINE

Riesling

Longview Macclesfield Riesling, Adelaide Hills, SA	16.5 / 82.5
Rieslingfreak No.12 Flaxman Valley Riesling, Clare Valley, SA	98

Pinot Gris/Grigio

St. Hubert's 'The Stag' Pinot Grigio, Yarra Valley, VIC	14 / 70
Tahbilk Estate Varietals Pinot Gris, Goulburn Valley, VIC	14.5 / 72.5
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	77.5
Salatin Pinot Grigio, Friuli Grave, Italy	80
Longview 'Queenie' Pinot Grigio, Adelaide Hills, SA	120

Sauvignon Blanc

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC	13.5 / 67.5
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	18 / 90
Domaine Cristian Salmon Sancerre, Loire Valley, France	130

Chardonnay

Hesketh Art Series 'Lost Weekend' Chardonnay, Limestone Coast, SA	14 / 70
St. Hubert's 'The Stag' Chardonnay, Yarra Valley, VIC	14 / 70
Coldstream Hills Chardonnay, Yarra Valley, VIC	18 / 90
Penfolds Cellar Reserve Chardonnay, Multiregional, AUS	23 / 115
Port Phillip Estate 'Red Hill' Chardonnay, Mornington Peninsula, VIC	120
Domaine Thierry Mothe Chablis, Burgundy, France	140
Penfolds Bin A Chardonnay, Adelaide Hills, SA	260

White Varietal

Vinoque Grenache Blanc, Heathcote, VIC	15 / 75
Pazo Albariño, Galicia, Spain	15.5 / 77.5
Menhir Salento Pass-o Fiano, Puglia, Italy	17 / 85
Mmad Chenin Blanc, Multiregional, SA	120
Sorrenberg Sauvignon Semillon, Beechworth, VIC	150

ROSÉ

Adeline Rose, Aude Valley, France	14.5 / 72.5
il Palazzo La Curia IGT Rosato, Tuscany, Italy	16 / 80

RED WINE

Pinot Noir

Yering Station Elevations Pinot Noir, Yarra Valley, VIC	14.5 / 72.5
Airlie Bank Pinot Noir, Yarra Valley, VIC	15.5 / 77.5
Coldstream Hills Pinot Noir, Yarra Valley, VIC	90
Red Claw Pinot Noir, Mornington Peninsula, VIC	19 / 95
Montalto Pinot Noir, Macedon Ranges, VIC	130

Cabernet Sauvignon

Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC	16 / 80
Coldstream Hills Reserve Cabernet Sauvignon, Yarra Valley, VIC	130
Beringer Knights Valley Cabernet Sauvignon, Sonoma County, USA	200
Leeuwin Estate 'Art Series' Cabernet Sauvignon, Margaret River, WA	210

Shiraz

MCC Members Reserve Shiraz, Heathcote, VIC	14 / 70
Paulett Polish Hill River Shiraz, Clare Valley, SA	15 / 75
Punt Road Shiraz, Yarra Valley, VIC	85
Osicka Selection Shiraz, Heathcote, VIC	90
Craiglee Shiraz, Sunbury, VIC	140
Kaesler 'Old Vine' Shiraz, Barossa Valley, SA	220
Penfolds St. Henri Shiraz 2019, Multiregional, AUS	250
Penfolds RWT Shiraz 2022, Barossa Valley, SA	340
Henschke Mount Edelstone Shiraz, Barossa Valley, SA	370
Penfolds Grange 2021, Multiregional, AUS	1800
Penfolds Grange 2010, Multiregional, AUS	2200
Penfolds Grange 2018, Multiregional, AUS	2300

Red Varietal

Vinoque Novo Tinto, King Valley, VIC	15 / 75
il Palazzo Chianti DOCG, Tuscany, Italy	17 / 85
Paul Osicka Grenache, Heathcote, VIC	19 / 95
Bass River 'North Side' Gamay, Gippsland, VIC	110
Maretti Barolo, Piedmont, Italy	135
Penfolds Bin 389 Cabernet Shiraz 2023, Multiregional, AUS	270

DESSERT & FORTIFIED

De Bortoli Noble One, Riverina, NSW	15 / 90
Mr Pickwicks Tawny Port, Coonawarra, SA	15.5 / -
Penfolds Grandfather Rare Tawny Port, Multiregional, SA	26 / -
Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA	41.5 / -

1956



Thank you for dining with us today.
We'd appreciate it if you could scan the QR code to share your feedback.