

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

leek & San Simon puff pastry tart 28

caramelised onion | San Simon custard | herb salad

crown roasted duck breast 30

beetroot pickle | heirloom beetroots

blueberry & hazelnut jus

cured Goldband snapper 30

heirloom tomato | basil oil | anchovy pangrattato

fried caper leaves

salt & pepper crusted Port Phillip Bay calamari 32

fregola | confit fennel | preserved lemon | rocket

MAINS

handmade potato gnocchi 39

parmesan cream | soft egg | porcini

corn fed chicken 46

black truffle filled breast | braised chicken pithivier

sweet corn fricassee

glazed O'Connors beef cheek 54

parsley & bone marrow puree | sauteed mustard greens

braised onion & kaiser | port jus

roasted John Dory 55

fioretta cauliflower | clams | bottarga

lemon beurre noisette

Lodden Estate lamb 58

macadamia crusted cutlet | roasted saddle

maple glazed pumpkin | smoked onion jus

Southern Ranges chateaubriand (500g) 120

celeriac puree | roasted mushrooms

lardo | peppercorn jus

Serves 2

SIDES

cos wedge 12

chive mayo | pickled shallots
radishes | parmesan

hot chips 12

bbq seasoning | black garlic aioli

steamed seasonal greens 13

confit garlic | chili & herb butter

DESSERTS & TEA BREAK

vanilla & passionfruit millefeuille 17

caramelised puff pastry | vanilla cream

Jaffa torte 17

Earl Grey cream | mandarin jam | chocolate mousse

miniature dessert plate 20

mini macadamia Snickers bar
lemon & rhubarb delice
strawberries & cream pavlova

Victorian cheese section 24

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

traditional half-time fare 21

traditional patties pies (2) | smoked tomato relish
pork & fennel sausage roll (1)
chicken, bacon & tarragon finger sandwich (1)
buttermilk scone | vanilla cream | raspberry jam

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.