

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 & pristine shellfish, to export-quality steak, dry-aged & grain-fed, as well as rare breed pork, Victorian lamb & free-range and organic poultry.

Combine nature's unique ingredients with the 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. David Dairy cultured butter | MCG Hallowed olive oil

smoked Gruyère puff pastry tart 28

caramelised onion | smoked Gruyère custard

herb salad | leeks

dry-aged Loddon Estate duck 30

blackberry purée | sherry-glazed witlof | red vein sorrel

yellowfin tuna crudo (A) 32

whipped cod roe | chilli oil | prawn remoulade | espelette

salt & pepper Port Phillip Bay calamari (A) 32

fregola | confit fennel | preserved lemon | rocket

MAINS

handmade potato gnocchi 39

parmesan cream | soft egg | porcini

Hazeldenes chicken 46

black truffle-filled breast | braised chicken pithivier

sweet corn fricassee

roasted John Dory (A) 55

fioretta cauliflower | clams | bottarga

lemon beurre noisette

Loddon Estate lamb 58

macadamia-crust cutlet | roasted saddle

maple-glazed pumpkin | smoked onion jus

Southern Ranges chateaubriand (500g) 120

celeriac purée | roasted mushrooms

lardo | peppercorn jus

serves 2

SIDES

cos wedge 12
Caesar garnishes

hot chips 12
BBQ seasoning | black garlic aioli

broccolini 13
whipped feta | fried garlic

DESSERTS & HALF TIME

baked custard tart 17
poached rhubarb | clotted cream

chocolate ripple 17
vanilla brûlée | rice bubble crunch | chocolate parfait

miniature dessert plate 21
coconut rough bar
lemon delice
lychee & raspberry tart

Victorian cheese selection 24
selection of locally made artisan cheeses
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 (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.

A / I / M:

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

M = Mixed (contains both Australian and imported seafood)