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 organice poultry.

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

MELBOURNE CRICKET CLUB

ENTRÉES

Bakery fresh bread
selection of Rustica Bakery breads
St. David Dairy cultured butter | MCG Hallowed olive oil

Leek & Smoked Gruyère Puff Pastry Tart 28
caramelised onion | smoked gruyère custard | herb salad

Punt Road Chardonnay, Yarra Valley, VIC 18.5 | 92.5

Dry Aged Loddon Estate Duck 31
blackberry purée | sherry glazed witlof | red vein sorrel

Red Claw Pinot Noir, Mornington Peninsula, VIC 19.5 | 97.5

Salt & Pepper Crusted Port Phillip Bay Calamari (A) 32
fregola | confit fennel | preserved lemon | rocket

Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC 16 | 80

Yellowfin Tuna Crudo (A) 33
whipped cod roe | chilli oil | prawn remoulade | espelette

Longview 'Macclesfield' Riesling, Adelaide Hills, SA 17 | 85

MAINS

Handmade Potato Gnocchi 39
parmesan cream | soft egg | zucchini blossom

Punt Road Chardonnay, Yarra Valley, VIC 18.5 | 92.5

Hazeldene's Chicken 46
black truffle filled breast | braised chicken pithivier
sweet corn fricassée

In Dreams Pinot Noir, Port Phillip, VIC 16.5 | 82.5

Roasted John Dory (A) 55
fioretta cauliflower | clams | bottarga
lemon beurre noisette

Longview 'Macclesfield' Riesling, Adelaide Hills, SA 17 | 85

Loddon Estate Lamb 59
roasted rack | shoulder croquette
maple glazed pumpkin | smoked onion jus

Rockbare 'The Barossa Valley' Shiraz, Barossa Valley, SA 16.5 | 82.5

Beef Tenderloin 60
celeriac purée | roasted mushrooms
lardo | peppercorn jus

Redman Cabernet Sauvignon, Coonawarra, SA 17.5 | 87.5

SIDES

Cos Wedge 13
chive mayo | pickled shallots | radishes | parmesan

Hot Chips 13
BBQ seasoning | black garlic aioli

Steamed Seasonal Greens 13
confit garlic | chilli & herb butter

DESSERT & CHEESE

Baked Custard Tart 18
poached rhubarb | clotted cream

Frogmore Creek Iced Riesling, Coal River Valley, TAS 17.5 | 70.5

Chocolate Ripple 18
ginger anglaise | poached pear

De Bortoli Noble One, Riverina, NSW 15.5 | 92.5

Miniature Dessert Plate 19
coconut rough bar
raspberry lychee tart
cherry ripe cheesecake

Frogmore Creek Iced Riesling, Coal River Valley, TAS 17.5 | 70.5

Victorian cheese section 26
selection of artisan locally made cheese
leatherwood honey roasted pear | fruit & nut toast
lavosh | candied walnuts

Penfolds Grandfather Rare Tawny Port, Multiregional, SA 26.5

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)