



Culinary Centre Experience

ENTRÉE

Raw

Whole fresh kingfish, salmon & Bluefin tuna fillets on ice, broken down by our highly skilled chefs.
Served raw or torched with assorted accompaniments of black vinegar, soy, fresh Tasmanian wasabi, Davidsons plum teriyaki sauce, young pickled ginger, yuzu kosho & green onion relish

Artisan meat & cheese

A selection of Victoria's & Australia's finest terrines charcuterie meats sliced fresh on our Berkel flywheel slicer
Alex's "MEAT FRUIT" served with pickled vegetables & Artisan breads

That's Amore soft cheeses served with marinated seasonal tomatoes, olives with toasted focaccia

Tete de Moine, clothbound cheddar, pecorino dolce quince, muscatels, walnuts, crusty sourdough baguette & house made grissini sticks

MAIN – MCG signature A la carte experience

Lamb en croute

Confit belly | lamb shoulder pithivier | charred baby gem

Grilled King George whiting

Scallop mousse | charred Skull Island prawns | Swiss chard | caviar butter sauce

Southern Ranges beef tenderloin MB4

Braised oxtail & onion tarte tatin | smoked carrot | Bordelaise sauce

Vegetarian Option

Whole eggplant 'schnitzel'

agrodolce | vadouvan spice | puffed sorghum | roasted sourdough sauce

Served with

Pomme puree

chicken gravy | crisp chicken skin

Salad

Organic bitter leaves | fennel | shallots | radishes | tarragon vinaigrette

DESSERT

Break & make "Rocky Road" experience in the pastry kitchen

Join our pastry team in smashing & breaking chocolate & building your own rocky road

MCG signature chocolate | roasted nuts | dried fruits house-made torched marshmallows | cookies | honeycomb shards | salted caramel

(Wines will be paired with each course)

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.