MELBOURNE CRICKET CLUB

MEMBERS' PROGRESSIVE DINNER

Celebrating

70 YEARS

Since the 1956 Games

Canapes

ON ARRIVAL

Chicken Liver Pate
verjus jelly, lemon thyme
& grilled bread

Royal Miyagi Oysters (A)
piquant sauce & fresh lemon

Deviled Eggs & Tuna (A)
Yellowfin tuna tartare, soft
quail eggs & crisps

Retro Style Skull Island Prawn Cocktail Tower (A)
Marie Rose sauce, avocado mousse,
salmon pearls & lemon vinaigrette

Mains

SHARED

Gundagai Lamb
lamb saddle 'Belle Époque', braised
lamb shoulder and lamb crumb served
with white onion, eggplant & wild garlic

three expressions of lamb, layered
with smoke, earth and richness

Desserts

Bombe Melbourne
A theatrical celebration of Melbourne's 1956 Olympic heritage, featuring Bombe Melbourne with Geraldton wax peach, raspberry sorbet, vanilla malt parfait, toasted macadamia and meringue, ceremonially ignited and finished with nitro coconut snow.

Accompanied by miniature Olympic Torch cones and edible chocolate Gold Medals.

Victorian Range Beverage Package

Beer & Cider
Carlton Dry Mid 3.5%
Carlton Draught
Mountain Goat Hazy Apple Cider Two Bays Gluten Free Pale Ale
Asahi Super Dry Zero 0.0%

Sparkling & Wine
Tahbilk, Nagambi
The Drives Chardonnay
St. Huberts The Stag Pinot Grigio
St. Huberts The Stag Shiraz
Yarra Roots Pinot Noir

Assorted soft drinks, sparkling mineral water, juice

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 that there are no allergens in the food and beverages served from this menu.