



MEMBERS' CHRISTMAS LUNCH

DECEMBER 25, 2026

CHRISTMAS MENU 2026

THE SEAFOOD BAR

Pacific oysters

native finger lime, champagne mignonette & fermented chilli oil (A)

Poached Australian King prawns

smoked lemon aioli & sea parsley (A)

Tasmanian Ocean trout crudo

blood orange, pink peppercorn & Mount Zero extra virgin olive oil (A)

Abrolhos Island scallops

lightly cured, yuzu kosho, cucumber & wakame (A)

MCG gin 1853 cured salmon

horseradish crème fraiche, dill & rye crumb (A)

Warrnambool lobster roll

toasted brioche, champagne mayo, chives & lemon (A)

ARTISAN TABLE

Summer Stone fruit & That's Amore burrata

roasted peach, almond crumb & aged balsamic

Prosciutto & rockmelon

mint & sherry vinegar glaze

Italian Mortadella

That's Amore stracciatella & Mount Zero olive oil

Wood roasted baby beets

sheep's milk yoghurt, walnut oil & pickled mustard seed

Grilled zucchini flowers

whipped ricotta, lemon thyme & chilli honey

Cured Cape Grim beef carpaccio

bagna cauda, fried capers & pecorino

Duck & pistachio terrine

verjuice jelly, cornichons & crisp sourdough

(A) Australian (I) Imported (V) Vegetarian

CHRISTMAS MENU 2026

CHRISTMAS LUNCH

CARVERY

Festive stuffed leg of lamb

porcini, shallot & thyme stuffing, redcurrant jus

Otway pork 'Porchetta'

fennel, garlic & citrus, crackling with Christmas spices

Glazed Christmas ham

glazed with clove, orange & pineapple

Traditional roast turkey breast

carved from the crown, pistachio, apricot & sage stuffing

Christmas vegetable wellington

spinach, mushroom, pinenuts & sage (V)

CONDIMENTS

Red wine & shallot jus, truffle mustard, fig & balsamic relish

SIDES

Duck fat roasted potatoes

garlic & rosemary

Roasted Jerusalem artichoke & carrots salad

honey & thyme vinaigrette, macadamia cream & spiced pepitas

Roasted pumpkin

maple, sage & burnt butter with toasted seeds

Spiced capsicum rice

currants, fresh herbs & pine nut crumb

Baby gem lettuce

radishes, shallot vinaigrette & fine herbs

Sauteed summer greens

sugar snaps, snow peas, zucchini, spinach & tarragon butter

Wood fired soft Scottish rolls, cultured butter & Tasman Sea salt

CHRISTMAS MENU 2026

CHRISTMAS DESSERTS

Summer berry trifle

soaked sponge, vanilla custard, macerated summer berries & whipped cream

Pear, vanilla & gingerbread pavlova

crisp meringue, poached pear, vanilla cream & gingerbread crumb

Jelly slice cheesecake

a festive twist on the classic

Lemon & passionfruit lemon meringue tart

torched meringue, lemon curd with passionfruit syrup

Black forest yule log

chocolate sponge, cherry compote & cream

Red Christmas fruits

cherries, blood plums, mission figs, black sapphire grapes, raspberries, pomegranates & strawberries

MCG SIGNATURE CHOCOLATE DESSERTS

Pistachio & cherry nougat

Chocolate oranges

Candy canes

Christmas cookies

Traditional fruit mince pies

Rocky road

Boozy rum balls with coconut

WARM CHRISTMAS DESSERTS

Traditional spiced fruit Christmas pudding

orange & brandy anglaise

Panettone 'Pain Perdu' French toast

vanilla custard & warm spice notes

CHRISTMAS MENU 2026

BEVERAGE PACKAGE

SPARKLING

MCC Sparkling NV

WHITE

MCC Sauvignon Blanc

Seppelts “The Drives” Chardonnay

RED

MCC Reserve Shiraz

Fickle Mistress Pinot Noir

BEER & CIDER

Carlton Dry 3.5%

Carlton Draught

Mountain Goat Hazy Apple Cider

Asahi Super Dry Zero 0.0%

Two Bays Gluten Free Pale Ale

NON-ALCOHOLIC

Assorted soft drinks, sparkling mineral water & juice

TO FINISH

Freshly brewed coffee & selection of tea