



# MEMBERS' CHRISTMAS MENU

WEDNESDAY 25 DECEMBER 2024, 12PM

# CHRISTMAS MENU 2024

## THE SEAFOOD BAR

Australia's freshest and best seafood served on ice with desired Christmas condiments. Freshly shucked oysters:

Coffin bay

Appellation

Served with Davidsons plum mignonette,  
yuzu ponzu & Tabasco 'Bloody Mary'

**Australian tiger prawns** | yabby tails | Marie Rose

**Scallop ceviche** | cucumber, jalapeno & lime

**Citrus & sugar-cured salmon gravlax** | horseradish & Dijon with dill

**Warrnambool Rock lobster** | creme fraiche dressing, lemon & fresh  
fragrant herbs

## ARTISAN TABLE

**Grill asparagus** | lemon & grain mustard dressing,  
parmesan & toasted hazelnuts

**Summer tomatoes** | basil, "hallowed" olive oil & balsamic reduction

**Grilled haloumi** | honey, lemon thyme & freshly torn figs

**That's Amore burrata** | compressed nectarines, basil,  
Mount Zero olive jam

**Freshly sliced Jamon** | guindilla peppers

**Wagyu beef bresaola** | capocollo

**Duck terrine** | prune & pistachio

**Mortadella sliders** | pickled green tomatoes & provolone

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## CHRISTMAS LUNCH

### CARVERY

**Roasted Turkey roulades** | chestnuts, bacon, herbs  
& sourdough croutons

**Whiskey glazed Otway ham** | mandarin & rosemary marmalade

**Roasted Otway pork loin** | black pudding, spices  
& soaked Christmas fruits

**Pithivier** | Otway mushroom & potato boulangere

### CONDIMENTS

**Red wine sauce** | House made stewed apple sauce  
| mustards | horseradish

### SIDES

**Hasselback potatoes** | roasted onions, garlic & thyme

**Roasted pumpkin** | wattleseed & maple glaze, fresh herbs

**Fried Brussel sprouts** | peas, confit onions & pancetta lardons

**Honey glazed orange Dutch carrots** | salsa verde

**Gem lettuce** | sous red onion, pear, radishes & toasted walnuts

**Burnt Scottish dinner rolls** | cultured butter & “hallowed” olive oil

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## **CHRISTMAS DESSERTS**

**Native Fruit Trifle** | Davidson's plum gel | vanilla cream | desert lime biscuit

**Macadamia Choux bun** | blood lime

**Apricot & Pistachio Tart** | vanilla mascarpone

**Caramel Coffee Yule log**

**Cherry pavlova** | vanilla cream

**Lemon myrtle cheesecake** | passionfruit gel

**Large lemon tart** | blood lime meringue

**Gingerbread people**

## **MCG SIGNATURE CHOCOLATE DESSERTS**

**Loaded chocolate lamington**

**Chocolate & cherry Gugelhupf**

**Christmas Baubles**

**Rocky Road**

**Honeycomb**

**After Eight Dinner mints**

**Gingerbread houses**

## **WARM CHRISTMAS DESSERTS**

**Traditional Christmas pudding** | armagnac anglaise

**Sticky toffee pudding** | caramel sauce

**Yellow peach tatin** | Sable breton

**Traditional mince pies**

# CHRISTMAS MENU 2024

## **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 Draught

Great Northern Super Crisp

Pirate Life .09 355ml

Somersby Cider

### **NON-ALCOHOLIC**

Assorted soft drinks, sparkling mineral water & juice

### **TO FINISH**

Freshly brewed coffee & selection of tea