



MEMBERS' CHRISTMAS LUNCH

THURSDAY 25 DECEMBER,
11:30AM

CHRISTMAS MENU 2025

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

CHRISTMAS MENU 2025

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

CHRISTMAS MENU 2025

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 lamination

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 2025

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