



MCC Committee Room

SAMPLE

Entrée

OYSTERS – <i>two ways</i>	17
saffron syrup, bonito vinegar & mandarin oil pickled plum, passionfruit & sparkling wine granita	
ROAST DUCK & SWEET CORN BROTH	16
confit duck & mandarin wonton, young corn, mushrooms & coriander	
CURED PORT LINCOLN KINGFISH	18
black sesame crust, sweet mustard & miso sauce, cucumber, pickled radish, shiso & yuzu pearls	
POACHED FREE RANGE CHICKEN	16
grilled pineapple, chilli, lime & mint, cashew crumble & coconut shavings	
SEARED MILK FED VEAL TENDERLOIN	18
fig jam, buffalo mozzarella, roasted cherry tomatoes, balsamic pearls, basil shoots & crisp shallots	

Main

PISTACHIO CRUSTED OCEAN TROUT	34
celeriac puree, beetroot, caramelised orange, pencil leek, buttermilk & chives	
VALENCA FREE RANGE PORK BELLY	37
roasted loin, pumpkin & ginger puree, rhubarb & pear, turnips & apple jus	
ROASTED VICTORIAN LAMB LOIN	34
cauliflower, grilled figs, zucchini blossom, goats cheese & blackberry jus	
ORANGE ROASTED WIMMERA DUCK	38
star anise spiced carrot puree, cherry jam, honey roasted carrots, baby fennel, duck jus	
GRILLED CLOVER VALLEY BEEF	38
truffle butter, broccolini & hand cut chips	

Vegetarian option available upon request



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Sides

HAND CUT CHIPS truffle salt, lime aioli	4.5
SALAD OF RADICCHIO, FRISEE & COS HEARTS apple balsamic vinaigrette & caramelised walnuts	4.5

Dessert

THE BEE'S KNEES white chocolate & honey, honeycomb, sunflower seeds	14
PASSIONFRUIT MERINGUE passionfruit curd, coconut meringue, parsley oil	14
THE STONES yuzu & chocolate, tonka bean ice cream, hazelnut cream	14
TARTE AU CITRON lemon curd, lime streusel, verjuice	14

Cheese

CHEESE SELECTION selection of three Australian & imported cheeses served with dried muscatels, fig paste, candied walnuts & selected crispbreads	
For one person	15
For two people	20
For three people	25
For four people	30

Three courses – Glass of MCC Wine – Coffee/Tea - \$60.00