

<b>sparkling</b>		
mcc sparkling <i>goulburn valley, victoria</i>	11.4	54
t'gallant prosecco <i>south eastern australia</i>	10.5	46
<b>white</b>		
morgan's bay sauvignon blanc <i>south eastern australia</i>	10.2	45
hardy's siegersdorf riesling <i>clare valley, south australia</i>	11	51
mcc reserve sauvignon blanc <i>west gippsland, victoria</i>	11.4	48
wolf blass private release chardonnay <i>south eastern australia</i>	11.2	51
cool woods pinot gris <i>barossa valley, south australia</i>	9.8	69
<b>rose</b>		
petal & stem <i>marlborough, new zealand</i>	11	
<b>red</b>		
morgan's bay cabernet merlot <i>south eastern australia</i>	9.8	45
the hill cabernet sauvignon <i>south australia</i>	10.8	55
wolf blass pinot three <i>multi-regional blend, australia</i>	11	49.5
mcc reserve shiraz <i>heathcote, victoria</i>	11.4	49
endless pinot noir <i>yarra valley, victoria</i>	12.6	61
<b>beer &amp; cider</b>		
carlton draught	9	
peroni	11.5	
balter xpa	11.5	
great northern	10.2	
cascade premium light	8.2	
crown lager	11.5	
o'brien's gluten free lager	11.5	
somersby cider	11.5	



Please be aware that at the MCG we prepare, cook & serve food that includes (without limitation) the following common allergens;

- Cereals gluten (i.e. wheat, rye, barley, oats, spelt)
- Eggs & egg products, some of which may be unpasteurised
- Fish & fish products
- Crustaceans & their products
- Peanuts, other nuts, soybeans & seeds
- Milk & milk products

Should you require a special meal, please speak to your Food & Beverage Attendant.

<b>to start</b>		<b>mains</b>	
<b>vine ripened tomato &amp; pesto soup</b>	<b>14.5</b>	<b>traditional fish' n' chips</b>	<b>28.5</b>
mozzarella croutons		hand battered, rocket, lemon tartare & chips	
<b>spinach &amp; cheese empanada</b>	<b>16</b>	<b>chicken parma</b>	<b>25.5</b>
lemon wedges		smoked ham, napoli sauce, mozzarella & chips	
<b>thai crab cakes</b>	<b>17</b>	<b>lamb massamum curry</b>	<b>27</b>
wombok salad, carrot, nam jim		herbed cardamom rice, garlic naan, crispy curry leaves	
<b>sides</b>		<b>hugh trumbles steak burger</b>	<b>26.5</b>
<b>triple cooked chips</b>	<b>11</b>	whisky marinated, mustard, cheese, pickles, lettuce, tomato, aioli & chips	
<b>garden lettuce salad</b>	<b>11</b>	<b>chicken san choi bao spring roll</b>	<b>27</b>
shaved parmesan cheese, extra virgin olive oil, balsamic vinegar		glass noodle & pickled vegetable salad, chill caramel	
<b>steamed greens</b>	<b>11</b>	<b>cauliflower, leek &amp; three cheese pie</b>	<b>25.5</b>
olive oil, sea salt		bubble & squeak mash, roasted vegetables	
<b>kids menu</b>	<b>14</b>	<b>pasta</b>	
party pie & sausage roll combo with french fries		<b>pumpkin &amp; spinach rotolo</b>	<b>23</b>
classic spaghetti bolognese with grated king island cheddar cheese		garlic sage butter sauce, pecorino cheese	
chicken parma with french fries		<b>potato gnocchi</b>	<b>23.5</b>
baby fish 'n' chips		spicy sausage, sweet tomato	
		<b>trumbles seafood tagliatelle</b>	<b>25.4</b>
		australian tiger prawns, mussels, white fish, sugo & extra virgin olive oil	

*If you have any specific dietary requirements, please see your waiter*