



Members' Dining Room

Diverse, plentiful, and full of flavour. Seasonal, local, fresh, wholesome, and on-trend food forms the core menu philosophy in the MCC Members' Dining Room. Fresh ingredients are sourced from Melbourne and Victoria's finest producers, carefully selected to express the seasons from month to month.



Starter

Baker Bleu sourdough rolls, cultured butter, Mount Zero EV Olive oil

Entrée

Spiced roast pork belly / 24

Asian inspired Macedon Peking duck salad, mint, chilli, slaw, peanut crumble, with mandarin and black vinegar glaze

Oven-roasted baby root vegetable medley / 19

sheep's milk panna cotta, crisp kale, broad bean salsa

Chef's Signature Entrée

Grilled Bruny Island scallops / 24

peas, cauliflower, Italian herbs, verius dressing, chicken skin

Mains

Olive-crusted Flinders saltbush lamb / 49

potato puree, three beans, puffed amaranth, romaine lettuce

Cauliflower gnocchi / 38

seasonal mushroom ragout, pickled cauliflower and saltbush

Chargrilled chicken breast / 42

caramelised fondant potato, crisp black forest ham, peas, sherry caramel jus

Molasses 3030 infinity barramundi / 45

pigeon peas, crispy tapioca skin, Bass coastline sea herbs

Chef's Signature Main

250g O'Connor grass-fed West Gippsland aged sirloin steak / 49.5

Café De Paris butter, potato rosti, green beans, shallot jus

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



Sides

Seasonal green leaves / 9

sprouts, roasted buckwheat, raw vegetables, lemon vinaigrette

Shoestring fries / 9

house-made truffle aioli

Dessert & Cheese

Coconut, white chocolate, and lime mousse / 18

pineapple centre, caramelised pineapple salsa,
ginger crumble, coconut sorbet

Victorian cheese board / 18

Roasted peach crush, glazed fig jam, lavosh, crackers

Chef's Signature Dessert

Iced vovo parfait / 18

Raspberry gel, freeze dried raspberries, sable biscuit,
coconut marshmallow, fior di latte gelato

Half-Time

All items included / 16

Party Pie
Sausage Roll
Buttermilk scones with Yarra Valley cream & strawberry jam
Point Sandwich

Champagne & Sparkling

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



MCC Sparkling / 11.50 / 54
Croser / 78
Cavallere d'Oro Prosecco / 12.90 / 68
Georg Jenson / 96
Mumm / 23 / 125

White Wines

Riesling

Riesling Freak No. 4 / 110
Leo Buring Watervale Riesling / 110

Pinot Grigio

Cavallere d'Oro Campanile Pinot grigio IGT / 11
/ 58
T'Gallant "Grace" Pinot grigio / 68

Sauvignon Blanc

MCC Sauvignon Blanc / 11.50 / 52
Cullen Grace Medaline Sauv Sem / 90
Coldstreams Hills SB / 80

Chardonnay

Devils lair "Dance with the devil" Chardonnay /
12.50 / 55
Coldstream Hills Chardonnay / 84
Penifold bins A Chardonnay / 65

Rose

Squealing Pig Rose / 11 / 55

Varietal

Dog Point Section 94 Sauvignon Blanc / 95
Saltram Winemakers selection Fiano / 65

Red Wines

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



Pinot

Nepenthe Pinot / 12 / 63
Coldstream Hills Pinot / 84
Giant Steps Yarra Valley Vineyard Pinot / 88

Cab Sauv/Blends

Penfold's Max Cab Sauv / 85
Wynns "The Gables" Cab Sauv / 11 / 65
Geoff Merrill Reserve cab sauv / 110
Dal Zotto Sangiovese Cabernet / 12 / 70

Shiraz

MCC shiraz / 11.50 / 52
Wolf Blass Grey label / 95
Paulette hill river shiraz / 14 / 105
Heathcote single vineyard Shiraz / 125

Varietal

Cavalere d'Oro Chianti / 81
Pertaringa GSM / 60
St Huberts the stag Tempranillo / 85

Dessert

Henschke Noble Semillion / 70

Beer & Cider

Bottles

Great Northern (Mid) / 10
Cascade Light / 8.20
O'Brien / 11.50
Somersby Cider / 11.50

On Tap

Carlton Draught / 9.50
Balter Easy Hazey / 12
Peroni 300ml / 10
Peroni 500ml / 15
Goat / 12

Spirits

Traditional / 9
Premium / 12-14

Premium

Seppelts Drumborg Chardonnay 11 / 95

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Considered one of Australia's premier vineyards. The palate is pure and long, displaying grapefruit and lemon curd flavours supported by nutty oak and mouth-watering acid. A delicate yet powerful wine.

Penfolds Bin 311 Henty Chardonnay / 100

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

Penfolds Bin 389 / 190

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds in known for.

Penfold St. Henri / 190

Deep inky blood-red colour. Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

Penfolds RWT / 285

The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish

Penfolds Grange / 950

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

Cullen "Madeline" Cabernet / 230

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought like conditions resulted in the vines producing small berries, and hence the vines were low yielding – i.e. bunch numbers were average but with low berry weight. This produced a wine of elegance, balance and perfume... effortless.

Henschke Mount Edlestone / 295

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise.

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