



Members' Dining Room

Diverse, plentiful, 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

Rustica Bakery breads
cultured butter, Mount Zero sea salt

Entrée

Hiramasa Kingfish & Roasted King Prawn / \$28

Tasmanian wasabi, avocado, pickled kohlrabi,
finger limes & trout roe (GF)

Roasted Beetroot & Confit Shallots / \$19

whipped Meredith Dairy goats' cheese, aged balsamic,
micro chard, berries & pepita seed praline (V, GF)

Main Course

Braised Gippsland Beef Short Rib / \$48

glazed heritage carrots, kohlrabi & hot mustard remoulade
& Bordelaise sauce

Roasted Hazeldene's Chicken Breast / \$39.5

sweetcorn puree, confit new seasons onion
& wattle seed roasted chicken jus

Pan fried Cone Bay Barramundi Fillet / \$39.5

BBQ carrot, young leeks, tomato & crab dressing

Cauliflower Gnocchi / \$32

Pickled & roasted cauliflower, edamame,
Grana Padano

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



Sides

Fresh garden leaves / 9

Seasonal greens, radicchio, fennel & citrus dressing

Shoestring fries / 9

house-made aioli

Dessert & Cheese

Summer 'PAV' / \$19

lemon curd, Davidson plum, passionfruit custard,
meringue & yoghurt sorbet (V)

Victorian Cheese Board / \$ 22

Tarago River Shadows of Blue, Maffra cheddar,
L'Artisan le Rouge, quince, lavosh & crackers

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Champagne & Sparkling

MCC Sparkling / 12 / 56
Croser / 78
Cavaliere d'Oro Prosecco / 12.90 / 65
Georg Jenson / 96
Mumm / 23 / 125

White Wine

Riesling

Riesling Freak No. 4 / 15 / 75

Pinot Grigio

Cavaliere d'Oro Campanile Pinot grigio IGT / 11.50 / 58
T'Gallant "Grace" Pinot grigio / 68

Sauvignon Blanc

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

Chardonnay

Wolf Blass Private Release Chardonnay / 12 / 61
Coldstream Hills Chardonnay / 84
Mountadam 550 Chardonnay / 85

Rose

Squealing Pig Rose / 11.50 / 57.50

Varietal

Dog Point Section 94 Sauvignon Blanc / 95
Saltram Winemaker's selection Fiano / 65

Spirits

Traditional / 9
Premium / 12-14

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Red Wine

Pinot

Nepenthe Pinot / 13 / 65
Coldstream Hills Pinot / 84
Giant Steps Yarra Valley Vineyard Pinot / 90

Cab Sauv/Blends

Penfold's Max Cab Sauv / 85
Wynns "The Gables" Cab Sauv / 13 / 65
Redman Cab Sauv / 80
Dal Zotto Sangiovese Cabernet / 12 / 70

Shiraz

MCC Shiraz / 12 / 54
Wolf Blass Grey Label / 95
Paulett Polish Hill River Shiraz / 15 / 75
Heathcote Single Vineyard Shiraz / 125

Varietal

Cavaliere d'Oro Chianti / 81
Pertaringa GSM / 60
St Huberts The Stag Tempranillo / 85

Dessert

Henschke Noble Semillon / 70

Beer & Cider

Bottles

Great Northern (Mid) / 10.50
Cascade Light / 8.70
Peroni / 12.50
O'Brien (Gluten Free) / 12
Somersby Cider / 12

On Tap

Carlton Draught / 10.50
Balter / 12.50
Asahi / 14.5
Goat / 12.50

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Premium

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 is known for.

Penfold St. Henri / 190

Deep inky blood-red colour. Spice, savory 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 Bin 20A / 285

Penfolds Reserve Bin 20A is a cool-climate Chardonnay made from fruit sourced in the Adelaide Hills. The Reserve Bin A Chardonnay tends to spend more time on the palate than it does in the glass. this is a Chardonnay that makes its presence felt. Rich in complexity, yet gloriously refreshing thanks to that fresh-struck match and mineral line. It has levity, it has length, it will keep us interested for many years to come.

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

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small berries, and hence the vines were low yielding, with bunch numbers average & 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.

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