

**MCC MEMBERS  
LONG ROOM - FINALS**

**BUFFET**

**ADULT \$70 (not including cheese or dessert)**

**Our selection of Victorian Charcuterie & Antipasto**  
Victorian cold meats | terrine **Contains Nuts**

Mt Zero olives | chickpea hummus | marinated  
seasonal vegetables | bocconcini **LG**

Smoked Huon salmon | celeriac & hot mustard  
remoulade **LG**

Served with focaccia | Rustica breads | Australian  
cultured butter

**From the Kitchen**

Roasted pork leg | caramelised apple | crisp crackling  
**LG**

Black Opal wagyu beef | biltong spices **LG**

Chargrilled chicken | Chef Johannes' authentic  
'monkey gland' sauce **LG**

**Hot Sides**

Roasted chat potatoes | shallots | lemon & thyme  
salt **V LG**

Pumpkin, parsnip & beetroot wedges | green beans |  
asparagus | honey mustard | toasted quinoa **V LG**

Farfalle pasta | sugo | roasted peppers | capers |  
oregano | pecorino **V**

**Condiments**

Salsa verde | chimichurri | mustards | roasted onion  
jus

**Salad bar**

Turmeric roasted carrots | charred corn | "tiger's  
milk" dressing | pickled currants | salt & vinegar  
pepitas **V LG**

Bitter leaves | roasted fennel | orange | feta | green  
olives | sherry vinegar **V**

Cos hearts | cherry tomatoes | candied pancetta |  
sourdough croutes | parmesan buttermilk dressing **V**

**Half time**

**Victorian cheeseboard \$24**

Selection of local cheeses | lavosh | quince paste |  
dried fruits | grapes | muscatels

Or

**Dessert \$19**

Dark chocolate pot au creme | blackberries **LG**