

## BAKERY

available from 7.00am

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<b>House made cookies</b>	<b>\$4.0</b>
Freshly baked cookies from our Pastry kitchen	
<b>Freshly baked muffins</b>	<b>\$4.0</b>
<b>Pastry cabinet</b>	<b>\$4.0</b>
Freshly baked sweet pastries	

## BREAKFAST

available from 7.30am - 10.30am

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<b>Fruit salad</b>	<b>\$12.0</b>
fresh seasonal fruits, Greek yoghurt, house made granola, agave nectar	
<b>Buttermilk pancakes</b>	<b>\$15.0</b>
rich amber maple syrup, cultured butter	
<b>Turkish eggs</b>	<b>\$18.0</b>
poached free-range eggs, confit garlic cream, sucuk, chilli oil, fresh herbs, toasted ciabatta	
<b>Sourdough toast</b>	<b>\$9.0</b>
toasted sourdough (2 pcs), Australian cultured butter choice of: fruit jam, honey, Vegemite, peanut butter	
<b>Smashed Avo on toast</b>	<b>\$21.0</b>
toasted pumpkin bread, avocado salsa, marinated cherry tomatoes, Meredith Dairy fetta, spiced seeds & nuts	
<b>Hash brown bacon &amp; egg roll</b>	<b>\$14.0</b>
toasted milk bun, American cheese, tomato relish, aioli	
<b>Croque monsieur</b>	<b>\$16.0</b>
Barkly Smokehouse ham, Gruyère cheese, dijon bechamel	
<b>The big breakfast</b>	<b>\$26.0</b>
two free range eggs your way, bacon, chorizo, roasted portobello mushrooms, grilled tomatoes, hollandaise, sourdough toast	
<b>Extra's</b>	<b>\$5.0</b>
Free range eggs – fried, poached or scrambled Bacon Grilled tomatoes Chorizo Portobello mushrooms Mixed winter greens Hollandaise sauce Hash browns (2pcs)	

available from 10:30am

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Freshly made baguettes, wraps, toasties, bagels & focaccia available daily.

## FROM THE KITCHEN

available from 11am - 2pm

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<b>Baked eggplant parmigiana</b> napoli sauce, That's Amore mozzarella, basil	<b>\$20.0</b>
<b>Beetroot &amp; ancient grain super salad</b> toasted almond, lemon & herb vinaigrette (chicken thigh add on - \$5.0)	<b>\$20.0</b>
<b>Old bay soft-shell crab burger</b> rainbow slaw, Sriracha mayo, hot chips	<b>\$26.0</b>
<b>Trumble pork tonkatsu</b> wombok & nashi pear slaw, toasted sesame dressing, red miso BBQ sauce, hot chips	<b>\$32.0</b>
<b>Orecchiette pasta</b> broccolini, buffalo curd, red chilli, anchovy, sourdough pangrattato	<b>\$28.0</b>
<b>Buffalo chicken tenders</b> pickled carrot & celery, ranch sauce	<b>\$19.0</b>
<b>Crispy battered blue grenadier &amp; chips</b> celeriac remoulade, lemon	<b>\$30.0</b>
<b>Beef &amp; bacon burger</b> American cheese, caramelised red onions, cucumber pickles, tomato, MCG burger sauce, chips (plant based patty available)	<b>\$26.0</b>
<b>Hot chips</b> garlic aioli	<b>\$10.0</b>

### Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

## SOFT DRINKS

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<b>Coca Cola Varieties</b>	<b>\$6.2</b>
<b>Keri Juice Varieties</b>	<b>\$5.5</b>
<b>Mount Franklin Still Water</b>	<b>\$4.7</b>
<b>Mount Franklin Sparkling Water</b>	<b>\$6.0</b>

## BEER & CIDER

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<b>Great Northern (mid)</b>	<b>\$11.5</b>
<b>Pirate Life 0.9</b>	<b>\$8.5</b>
<b>Two Bays Gluten Free</b>	<b>\$13.5</b>
<b>Mountain Goat Hazy Apple Cider</b>	<b>\$12.5</b>

## BEER ON-TAP

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<b>Carlton Draught (425ml)</b>	<b>\$11.5</b>
<b>Mountain Goat (425ml)</b>	<b>\$13.0</b>
<b>Asahi (400ml)</b>	<b>\$15.5</b>
<b>Balter XPA (425ml)</b>	<b>\$13.5</b>

## SPIRITS

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**Traditional** **\$12.0**  
Vodka, Gin, Bourbon, Scotch, Brandy, Rum, Whiskey,  
Cointreau

**Premium** **\$14.0**  
Jack Daniels Whiskey, Canadian Club Whiskey, 1853 Gin,  
Grey Goose Vodka, Jameson Black Barrel Whiskey

## Sparkling Wines

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Glass / Bottle

<b>MCC Sparkling</b>	<b>\$13.0 / \$59.0</b>
<b>Cavaliere D'oro Prosecco</b>	<b>\$14.0 / \$65.0</b>

## White Wines & Rosé

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Glass / Bottle

<b>Cape Schanck Pinot Grigio</b>	<b>\$12.5 / \$62.0</b>
<b>MCC Sauvignon Blanc</b>	<b>\$12.5 / \$58.0</b>
<b>Coldstream Hills Sauvignon Blanc</b>	<b>\$16.0 / \$80.0</b>
<b>Yering Elevations Chardonnay</b>	<b>\$12.5 / \$62.0</b>
<b>Devil's Lair Chardonnay</b>	<b>\$15.0 / \$75.0</b>
<b>Leo Buring Riesling</b>	<b>\$13.0 / \$60.0</b>
<b>Squealing Pig Rosé</b>	<b>\$12.5 / \$62.0</b>

## Red Wines

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Glass / Bottle

<b>Fickle Mistress Pinot Noir</b>	<b>\$13.5 / \$64.0</b>
<b>Nepenthe Pinot Noir</b>	<b>\$15.0 / \$70.0</b>
<b>Wynns 'The Gables' Cabernet Sauvignon</b>	<b>\$13.0 / \$65.0</b>
<b>St Huberts Cabernet Sauvignon</b>	<b>\$18.0 / \$85.0</b>
<b>MCC Shiraz</b>	<b>\$13.0 / \$59.0</b>
<b>Saltram 1859 Shiraz</b>	<b>\$15.0 / \$62.5</b>

## Hugh Trumble

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Hugh Trumble was a gentleman of cricket. Representing the MCC, Victoria and Australia, he was the first bowler to claim two Test hat-tricks with his off-spinners, both at the MCG.

Trumble was awarded MCC Honorary Life membership in 1904, later taking on the MCC secretary's job in 1911 and forging a stable and highly effective partnership with Sir Leo Cussen during his reign as president from 1907 to 1933.

It was commonplace for Trumble to write longhand letters to individual members, seeking their continued support for the Club during times of crisis. He was a most popular and respected administrator until his death in 1938.

## Events at Hugh Trumble

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Experience more of the MCG with your next celebration and create a memorable event for your guests. Hugh Trumble Bar & Cafe is the perfect space for an after hours cocktail event, with capacity for up to 350 people. The space can also be connected with Tower 6 to provide a 1000 capacity for corporate celebrations. To learn more, and to be directed to MCG Events staff, scan the QR code below.

