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### **1956: A New Culinary Experience at the MCG**

Exclusively for MCC Members, 1956 is a brand-new dining destination at the MCG, celebrating the year Australia hosted the Olympics for the first time. Inspired by the origins of the Olympic Games, 1956 pays tribute to Greece with a Mediterranean menu that showcases the finest local ingredients.

Designed for an intimate and immersive experience, the restaurant features a state-of-the-art open kitchen, custom grills, and an imported rotisserie. The menu highlights Victoria's and Australia's freshest seasonal seafood, sustainably farmed meats, and vibrant seasonal vegetables—prepared simply and elevated with Mediterranean flavours.

Rooted in family, nostalgia, and a love for exceptional Australian produce, 1956 offers a dining experience that is both refined and welcoming, bringing the best of the Mediterranean to MCC Members.

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90 Per Guest

## STARTERS

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please select 3 for the table

**Taramasalata** | rainbow trout roe | potato 'churros'

**BBQ calamari** | black garlic | aleppo pepper | bresaola

**Mimi's tiropita** | Mum's cheese & filo pie | honey & mint

**Smoked quail** | sumac labneh | picked radishes

**BBQ king prawns** | heirloom tomatoes | sobrassada | olives

## SUBSTANTIALS

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please select 2 for the table

**Rotisserie chicken** | Maggie's 'lutenitsa' | fragrant herbs | chicken fat sauce

**Confit Murray cod** | bbq clams | 'pil pil' sauce | fried garlic & chili

**Slow cooked lamb shoulder** | tzatziki | pickles | pita breads

**Porchetta** | stuffed with vine leaves, garlic & lemon | pickled grape dressing

## SIDES

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please select 2 for table

**Heirloom tomatoes** | stracciatella | basil

**Chips** | feta | oregano

**'Moussaka'** whole fried eggplant | sugo | cheese | lamb sauce

**Char-grilled cauliflower** | crispy chickpeas | hummus

Craving something extra?

## APPETISERS

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**Pacific oysters** 7

ouzo mignonette | citrus

**Anchovies on Toast** 7

Don Bocarte anchovy | pepperonata | grilled bread

**Soft shell crab sando** 7

whipped cod roe tartare

**Nduja filled crispy chicken wing** 7

honey glaze | wild oregano

## DESSERTS

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**Limoncello 'trifle'** 21

pistachio sponge | whipped limoncello cheesecake | lemon curd | Boriانا's Baklava

**Loukoumades (6)** 18

honey-soaked doughnuts

### 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.

LG\* - Low Gluten | V - Vegetarian | VE - Vegan

\*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

# SPARKLING & CHAMPAGNE

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MCC Sparkling, Goulburn Valley, VIC 13.5 / 64

Cavaliere D'Oro Prosecco, Veneto, Italy 14.5 / 67.5

Salatin Superiore D.O.C.G Prosecco, Veneto, Italy - / 86.5

Georg Jensen Hallmark Cuvee, TAS - / 100.5

Veuve Fourny & Fils Blanc de Blancs, Champagne, France - / 120

G.H Mumm Cordon Rouge, Champagne, France 28 / 132.5

Champagne Thienot X Penfolds Brut, Champagne, France - / 152.5

## WHITE WINE

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### Riesling

Seppelt Great Western Riesling, Grampians, VIC 13 / 62.5

Longview Macclesfield Riesling, Adelaide Hills, SA - / 82

### Pinot Gris/Grigio

Tahbilk Estate Varietals Pinot Gris, Goulburn Valley, VIC 13.5 / 67.5

T'Gallant 'Grace' Pinot Grigio, Mornington Pen, VIC 15 / 72.5

Salatin Pinot Grigio, Friuli Grave, Italy - / 80

### Sauvignon Blanc

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC 13 / 61

821 South Sauvignon Blanc, Marlborough, NZ - / 64

Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC 16.5 / 82.5

### Chardonnay

Seppelt Regional Range Jaluka Chardonnay, Henty, VIC 14.5 / 72.5

Coldstream Hills Chardonnay, Yarra Valley, VIC 17.5 / 86.5

Yering Estate Chardonnay, Yarra Valley, VIC - / 90

Penfolds Bin 311 Chardonnay, Multiregional, SA - / 102.5

Penfolds Cellar Reserve Chardonnay, Northern TAS 22.5 / 110

Penfolds Bin A Chardonnay, Adelaide Hills, SA - / 287.5

### White Varietal

Saltram Winemakers Selection Fiano, Barossa Valley, SA - / 67.5

Pazo Albariño, Galicia, Spain 14 / 68

Hillbilly Fiano, Adelaide Hills, SA 15 / 70

Vinoque Grenache Blanc, Heathcote, VIC 17 / 75

Menhir Salento Pass-o Fiano, Puglia, Italy - / 87.5

Domaine Thierry Mothe Chablis, Burgundy, France - / 120

# ROSÉ

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Penfolds Maxs Rose, Yarra Valley, VIC - / 77.5  
il Palazzo La Curia IGT Rosato, Tuscany, Italy 16 / 80

## RED WINE

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### Pinot Noir

Devil(ish) Pinot Noir, Multiregional, TAS 16 / 80  
Black Grape Society Pinot Noir, Multiregional, NZ - / 87  
T'Gallant Cyrano Pinot Noir, Mornington Pen, VIC - / 87.5  
Coldstream Hills Pinot Noir, Yarra Valley, VIC 19 / 90  
Giant Steps Pinot Noir, Yarra Valley, VIC - / 112.5  
Penfolds Bin 23 Pinot Noir, Multiregional, TAS - / 152.5

### Cabernet Sauvignon

Wynns The Gables Cabernet Sauvignon, Coonawarra, SA 13.5 / 67.5  
Penfolds Max Cabernet Sauvignon, Adelaide Hills, SA - / 87.5  
Penfolds Cellar Reserve Cabernet Sauvignon, Multiregional, SA 22.5 / 107.5  
Beringer Knights Valley Cabernet Sauvignon, Multiregional, USA - / 120

### Shiraz

MCC Members Reserve Shiraz, Heathcote/Grampians, VIC 13.5 / 64  
Wolf Blass Grey Label Shiraz, McLaren Vale, SA - / 97.5  
Penfolds Bin 28 Shiraz, Multiregional, SA 22.5 / 107.5  
Heathcote Estate Single Vineyard Shiraz, Heathcote, VIC - / 112.5  
Craiglee Shiraz, Sunbury, VIC - / 210  
Penfolds St. Henri Shiraz, Multiregional, AUS - / 210  
Penfolds RWT, Barossa Valley, SA - / 287.5  
Henschke Mount Edelstone, Barossa Valley, SA - / 295  
Penfolds Grange, Multiregional, AUS - / 1150

### Red Varietal

St. Huberts The Stag Tempranillo Shiraz, Yarra Valley, VIC 13.5 / 67.5  
Cavaliere d'Oro Chianti Classico, Toscana, Italy 14 / 70  
Pepperjack Malbec, Mendoza, Argentina - / 70  
Vinoque Novo Tinto, King Valley, VIC - / 75  
Paul Osicka Grenache, Heathcote, VIC 18 / 90  
Bass River Gamay, Gippsland, VIC - / 115  
Meretti Barolo, Piedmont, Italy - / 130  
Penfolds Bin 389 Cabernet Shiraz, Multiregional, AUS - / 192.5

### Fortified Wines

Mr Pickwicks Tawny Port, Coonawarra, SA 15 / -  
Penfolds Grandfather Rare Tawny Port, Multiregional, SA 25 / -  
Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA 40 / -

# SPIRITS

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## Basic 12.5

Jameson Irish Whiskey  
Absolut Vodka  
Bundaberg Original Rum  
St. Agnes Brandy

Jim Beam White Label Bourbon  
Gordon's Dry Gin  
Bacardi Rum Carta Blanca  
Akropolis Ouzo

## Standard 14.5

Jameson Black Barrel Whiskey  
Wild Turkey Rye Whiskey  
1853 MCG Signature Gin

Canadian Club Blended Whisky  
Jack Daniels Black Label Bourbon

## Premium 16.5

Chivas Regal Extra Whisky  
Hendricks Gin

Grey Goose Vodka  
Diplomatico Reserve Rum

## Aged Whisky 18

Lagavulin 16 Y.O Single Malt Scotch Whisky  
Macallan Double Cask 12 Y.O Scotch Whisky  
Talisker Surge Single Malt Scotch Whisky  
Starward Solera Single Malt Whisky

# BEER & CIDER

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Carlton Draught 12  
Great Northern Super Crisp 12  
Two Bay Session Ale Gluten Free 14  
Mountain Goat Hazy Apple Cider 13

Peroni Nastro Azzurro 14  
Asahi Super Dry 14  
Pirate Life Ultra Low 0.5% 8.7

# NON ALCOHOLIC

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Coca Cola Varieties 6.5  
Keri Juice Varieties 5.8

Lemon, Lime & Bitters 6.5  
Sparkling Water (750ml) 10

# COCKTAILS

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'Cocktails offer a glimpse into the rich history & cultural heritage behind the spirits we enjoy. Exploring the depths of flavour & the subtleties that emerge in a meticulously crafted cocktail.'

## **Pera'dise 24**

This delicious holiday cocktail is an enticing combination of smooth **Nonino il Pirus Pear** & citrusy **lime juice**. With a bubbly **Prosecco** fizz & a soft **St. Germain Elderflower Liqueur**, this cocktail is sure to make you feel like you're sitting at a restaurant in the vibrant streets of Italy.

## **Negroni Sbagliato 24**

Just like a classic Negroni but with a 'bungled' element as the name suggests. Unlike the traditional, we have added a fruity **Prosecco** to form a sparkle in the usually still & bitter **Campari**. All of this tied together with a classic **sweet vermouth** is a perfect twist on the traditional Negroni.

## **Fig Jam & Vodka Martini 24**

The sweetest of our cocktails on offer, the partnership of **Fig Jam & Grey Goose Vodka** is a delectable martini that will have you wanting more after each sip. This creation is full of flavour and yet balancing at the same time, the perfect combination.