
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.

SOMETHING SPECIAL

Enhance your dining experience with the optional addition of fresh oysters, paired with the exclusive Fourny & Fils Champagne only available in 1956 at the MCG.

Oysters & Champagne 30

Duo of oysters

chilled with Ouzo mignonette

warm with green chilli & chorizo dressing

paired with a glass of **Veuve Fourny & Fils Blanc de Blancs Champagne**

SOMETHING SWEET have in or take away

Our team have crafted delicious take-away and dine-in option for our desserts, available to eat at your table or take to your seats and enjoy at the game.

Limoncello ‘trifle’ 16

pistachio sponge | whipped limoncello cheesecake | lemon curd | Boriana’s Baklava

Loukoumades (6) 14

honey-soaked doughnuts | slivered pistachios

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.

90 Per Guest

STARTERS please select 3 for the table

Grilled scallops | skordalia | preserved lemon | herbs | caper leaves

BBQ octopus | whipped nduja | green olive tapenade

Mimi’s tiropita | Mum’s cheese & filo pie | honey & mint

Char-grilled & smoked quail | sumac labneh | pickled black grape dressing

Jumbo King prawns | wrapped in kataifi | taramasalata | chives

SUBSTANTIALS please select 2 for the table

Rotisserie chicken | Maggie’s ‘lutenitsa’ | fragrant herbs | charred bullhorn peppers

BBQ’d & black garlic glazed beef scotch fillet | padron peppers | charred onions

Wood roasted lamb shoulder | whipped fava beans | tabouleh

Char-grilled Southern calamari | filled with prawn & saffron rice | agrodolce

SIDES please select 2 for table

Baba Elka’s Greek salad | marinated feta | oregano

Roasted chat potatoes | rotisserie chicken drippings | garlic | rosemary

Braised Runner beans | tomato | smoked almonds

Charred asparagus | horseradish vinaigrette | white anchovies

Chips | feta | oregano

COCKTAILS

‘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.’

The Signature Fig Jam Martini 24

The sweetest of our cocktails on offer, the partnership of **Fig Jam** paired with **Pot & Still Fig Gin** 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.

Olympic Flame 24

A spicy Spanish cocktail that excites your taste buds with a combination of **1800 Reposado Tequila** & citrusy **lime juice**. Blended with the contrasting sweetness of **agave nectar** & finished with a **chilli salted rim** to tie all the flavours together.

Rhubarb Sour 24

Offering a juxtaposition to the usual sweeter cocktails the fusion of **Absolut Vodka** & **lemon juice** form a sour flavour, then paired with a **rhubarb syrup** that mellows out the citrus to create a harmony of flavour.

PX Noir (served warm) 24

A symphony of warmth and depth, this decadent cocktail is a tribute to tradition and taste, infused with Mediterranean soul with **Pedro Ximenez. Walnut liqueur** & **spiced rum** paired with our **MCG 62% Dark Couverture Chocolate** capturing the enduring spirit of the 1956 Melbourne Olympics.

Lychee Lemonade Mocktail 18

The perfect fruity treat for someone who wants the experience and quality of a cocktail without the alcohol. **Lychee syrup** partnered with **Lemonade** form a sparkle that is balanced out with **freeze dried raspberries** throughout.

SPIRITS

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

Carlton Draught 12

Great Northern Super Crisp 12

Asahi Super Dry 14

Two Bay Session Ale Gluten Free 14

Mountain Goat Hazy Apple Cider 13

Peroni Nastro Azzurro 14

Carlton Dry 3.5% 12

Balter XPA 14

Pirate Life Ultra Low 0.5% 8.7

Asahi Super Dry 0.0% 9.5

NON ALCOHOLIC

Coca Cola Varieties 6.5

Keri Juice Varieties 5.8

Lemon, Lime & Bitters 6.5

Sparkling Water (750ml) 10

SPARKLING & CHAMPAGNE

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
Penfolds Thienot Brut Rose, Champagne, France - / 152.5

WHITE WINE

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 'Imogen' Pinot Gris, 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, Multiregional, AUS 22.5 / 110
Domaine Thierry Mothe Chablis, Burgundy, France - / 120
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

ROSÉ

Penfolds Maxs Rose, Adelaide Hills, SA - / 77.5
il Palazzo La Curia IGT Rosato, Tuscany, Italy 16 / 80

RED WINE

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 Shiraz, Barossa Valley, SA - / 287.5
Henschke Mount Edelstone Shiraz, Barossa Valley, SA - / 295
Penfolds Grange, Multiregional, AUS / prices vary, ask wait staff for assistance

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
il Palazzo Chianti DOCG, Tuscany, Italy 16 / 80
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

DESSERT & FORTIFIED

Frogmore Creek Iced Riesling, Coal River Valley, TAS 17 / 85
Mr Pickwicks Tawny Port, Coonawarra, SA 15 / -
Penfolds Grandfather Rare Tawny Port, Multiregional, SA 25 / -
Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA 40 / -

1956



Thank you for dining with us today.
We'd appreciate it if you could scan the QR code to share your feedback.