

PLATES
TO SHARE

Freshly baked Rustica sourdough
Mt Zero ‘hallowed’ olive oil | St Davids Dairy
cultured butter | smoked salt

That’s Amore burrata 30
charred spring greens | grilled focaccia
zhoug dressing

BBQ pork belly & octopus skewers (3) 32
5 spice-orange glaze | ‘nduja aioli

Jim Stynes Grill charcuterie 36
pork & pistachio terrine | wagyu bresaola
duck parfait | venison salami | smoked tomato butter
pickles | chutney | grilled bread

BBQ Qld king prawns 36
sambal butter sauce | fried garlic & herbs

Txistorra - Basque chorizo style sausage 38
mini buns | gremolata | crispy onions

Mt Zero farro & stinging nettle ‘risotto’ 39
Jerusalem artichokes | vacherin cheese
fried zucchini flowers | nasturtiums

Wood roasted half chicken 46
charred carrots & onions | salsa verde | orange sauce

Herb crusted John Dory 52
asparagus | kipfler potatoes
warm ‘tartare’ butter sauce

LARGE
PLATES

GRASS &
GRAIN

ACCOMPANIED BY CHOICE OF SAUCE & TODAYS
SEASONAL GARNISHES

Rostbiff (rump) 62
Westholme wagyu, MB6-7 (350g)

Porterhouse 66
Pure Black, grain-fed, MB2 (300g)

Eye fillet 68
O’Connor, grain-fed, MB5 (250g)

Scotch fillet 68
Southern Ranges, grass-fed, MB4 (300g)

Rib eye, dry aged 82
O’Connor, grain-fed, MB3 (450g)

T.Bone 170
Collinson & Co, grass-fed, MB2 (1kg)
Serves 2

SAUCES

PLEASE SELECT ONE

red wine jus | green peppercorn jus
béarnaise | Café de Paris butter

SIDES

all 10 each

Baby gem lettuce
chopped egg | crisp pancetta
parmesan dressing | anchovy pangrattato

Hot chips
truffle salt | smoked garlic aioli

Beer battered onion rings
BBQ seasoning | smoked paprika mayo

Wood roasted beetroots
herb labneh | pistachio dressing

Char-grilled asparagus
parmesan custard | green olive & walnut salsa

Mac & cheese
macaroni | gruyere sauce
smoked paprika pangratatto

SOMETHING SWEET

Crème caramel 16
mandarin compote | orange biscuit

Warm chocolate soft centre cookie 16
salted pecan | vanilla ice cream

Selection of local artisan made & imported cheeses (3) 25
roasted pear | fruit & nut toast | lavosh
candied walnuts

HALF TIME

Pork & fennel sausage rolls | tomato relish (6) 28

Beef brisket & cheddar pies | tomato relish (6) 28

Scones | jam & cream (4) 20

BLT sliders (6) 28

Half time platter (2 of each) 38

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.

COCKTAILS

APEROL SPRITZ

18

Aperol, prosecco & soda water poured over ice, garnished with an orange wheel

LIMONCELLO SPRITZ

18

Limoncello Spritz poured over ice, garnished with mint & lemon

MOJITO

20

Bacardi, lime & soda water, garnished with mint & lime

NEGRONI

24

1856 MCG Signature Gin, Campari & sweet vermouth, garnished with orange twist

OLD FASHIONED

24

Talisker Single Malt, bitters & sugar syrup, garnished with orange twist

IRISH ESPRESSO MARTINI

24

Baileys Irish Cream, Grey Goose Vodka & cold drip Coffee

SPIRITS

GIN

Gordon’s London Dry Gin

12.5

1853 MCG Signature Gin

14.5

Hendricks Gin

16.5

VODKA

Absolut Vodka

12.5

Grey Goose Vodka

16.5

RUM

Bacardi Rum Carta Blanca

12.5

Bundaberg Original Rum

12.5

Diplomatico Reserve Rum

16.5

RYE

Wild Turkey Rye Whiskey

14.5

BOURBON

Jim Beam White Label

12.5

Jack Daniel’s Black Label

14.5

WHISKY

Jameson Irish Whiskey

12.5

Jameson Black Barrel

14.5

Chivas Regal Extra

16.5

Canadian Club Blended

14.5

Starward Solera Single Malt

18.0

Talisker Single Malt Scotch

18.0

Lagavulin 16 Y.O Single Malt Scotch

18.0

The Macallan Double Cask 12 Y.O Scotch

18.0

BRANDY

St Agnes Brandy

12.5

LIQUEUR

Baileys Irish Cream

12.5

Campari

12.5

BEER & CIDER

ON TAP

Carlton Draught	12
Balter XPA	14
Mountain Goat Tasty Pale Ale	14
Asahi Super Dry	16

PACKAGED

Peroni Nastro Azzurro	14
Great Northern Super Crisp	12
Two Bays Session Ale Gluten Free	14
Pirate Life Ultra Low 0.5%	8.7
Mountain Goat Hazy Apple Cider	13
Asahi Super Dry 0.0%	9.5

NON ALCOHOLIC

Coca-Cola Varieties	6.5
Keri Juice Varieties	5.8
Raspberry Lemonade	6.5
Lemon, Lime & Bitters	6.5
Mt Franklin Sparkling Water (750ml)	10

CHAMPAGNE & SPARKLING

MCC Sparkling, Goulburn Valley, VIC 13.5 / 64
Cavaliere d’Oro Prosecco, Veneto, Italy 14.5 / 67.5
Coldstream Hills Pinot Chardonnay Brut, Yarra Valley, VIC - / 85
Georg Jensen Hallmark Cuvee, Multiregional, TAS - / 100.5
G.H Mumm Cordon Rouge, Champagne, France 28 / 132.5
Taittinger Cuvee Prestige NV, Champagne, France - / 142.5
Penfolds Thienot Brut Rose, Champagne, France - / 152.5

WHITE WINE

RIESLING

Longview Macclesfield Riesling, Adelaide Hills, SA 17 / 82
Penfolds Bin 51 Riesling, Eden Valley, SA - / 97.5

PINOT GRIS/GRIGIO

Tahbilk Estate Varietals Pinot Gris, Goulburn Valley, VIC 13.5 / 67.5
T’Gallant ‘Imogen’ Pinot Gris, Mornington Pen, VIC - / 72.5
Longview ‘Queenie’ Pinot Grigio, Adelaide Hills, SA 16 / 80

SAUVIGNON BLANC

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

821 South Savignon Blanc, Marlborough, NZ - / 64

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

CHARDONNAY

Devils Lair 'Hidden Cave' Chardonnay, Margaret River, WA 16.5 / 77.5

Coldstream Hills Chardonnay, Yarra Valley, VIC - / 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

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 13.5 / 67.5

Mmad Vineyard Chenin Blanc, Multiregional, SA - / 115

ROSE

Penfolds Maxs Rose, Adelaide Hills, SA 15.5 / 77.5

il Palazzo La Curia IGT Rosato, Tuscany, Italy - / 80

RED WINE

PINOT NOIR

Yering Elevations Pinot Noir, Yarra Valley, VIC 14.5 / 68

Rising Pinot Noir, Yarra Valley, VIC 15.5 / 77.5

Black Grape Society Pinot Noir, Multiregional, NZ - / 87

Red Claw Pinot Noir, Mornington Pen, VIC 19 / 90

Coldstream Hills Pinot Noir, Yarra Valley, VIC - / 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

St. Hubert's Cabernet Sauvignon, Yarra Valley, VIC - / 87.5

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

Cullen 'Diana Madeline' Cabernet Sauvignon, Margaret River, WA - / 200

SHIRAZ

MCC Members Reserve Shiraz, Heathcore/Grampians, VIC 13.5 / 64

Paulett Polish Hill River Shiraz, Clare Valley, SA 15 / 75

Osicka Selection Shiraz, Heathcote, VIC - / 90

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. Hubert's The Stag Tempranillo Shiraz, Yarra Valley, VIC 13.5 / 67.5

Pepperjack Malbec, Mendoza, Argentina - / 70

Cavaliere d'Oro Chianti, Toscana, Italy 14 / 70

il Palazzo Chianti DOCG, Tuscany, Italy - / 80

Maretti Barollo, Piedmont, Italy - / 130

Penfolds Bin 389 Cabernet Shiraz, Multiregional, AUS 40.5 / 192.5

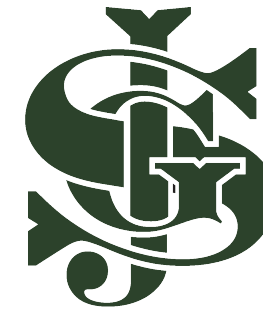
DESSERT & FORTIFIED

Frogmore Creek Iced Riesling, Coal River Valley, TAS 17 / 85

Mr. Pickwick's Tawny Port, Coonawarra, SA 15 /-

Penfolds Grandfather Rare Tawny Port, Multiregional, SA 25 /-

Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA 40 / -



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