

sharing plates

loaded nachos	large 25
spicy beans guacamole pickled jalapeno lime sour cream cheese sauce (ve on request)	
jerk chicken ribs	20
adobo lime hot honey pickled daikon saltbush dukkha	
tartare of marinated salmon	26
smoked crème fraiche compressed cucumber yuzu ponzu sourdough croutons	
charcuterie	26
prosciutto sopressata terrine pickles beetroot relish focaccia (lg on request)	
farmhouse cheese selection	24
whipped quince paste candied walnut figs in honey lavosh (lg on request)	

large plates

chicken parmigiana + chips	34
'barkley smokehouse' ham tomato sugo 'that's amore' mozzarella coleslaw	
seafood pappardelle	36
prawns mussels calamari white wine shellfish bisque parsley + lemon	
gnocchi alla sorrentina	27
tomato sugo stracciatella di bufala basil pangrattato add spicy n'duja salami +4 (ve on request)	
beef and bacon burger	28
american cheese red onion chutney dill pickles tomato mcg burger sauce chips (ve + lg on request)	
crispy battered blue grenadier + chips	34
housemade tartare sauce lemon mushy peas	
hugh trumble 'caesar salad'	28
cos lettuce grilled chicken soft boiled egg bacon garlic croutons anchovy + parmesan dressing (v + lg on request)	
braised lamb shank pie	35
peas potatoes onion carrots red wine gravy puff pastry lid	

sides

hot chips 10
aioli

kids meals

kids bolognese (lg on request) 15

kids fish & chips 15

kids fried chicken (3) & chips 15

brunch

available before 11am

bacon + egg 34
house smoked & bbq glazed pork cutlet | potato hash
sautéed english spinach | fried egg

open smoked salmon bagel 30
house smoked ora king salmon | cream cheese
pickles | garden leaves + herbs | toasted bagel

brunch puff pastry pie 32
garlic sausages + smoked ham hock, braised with
white beans + mushrooms | soft boiled egg

pumpkin french toast 20
toasted wattle seed mascarpone | fresh figs
pumpkin seed praline | orange maple

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.

hot beverages

small	5.5
medium	6.0
large	6.3

coffee by industry beans

cappuccino | latte | flat white | magic
espresso | double espresso
short machiatto | long machiatto | piccolo
short black | long black
mocha | hot chocolate

industry beans coconut nectar chai

chai latte | dirty chai latte

tea by t2

english breakfast | earl grey | lemongrass + ginger
peppermint | sencha (green) | chamomile

milks

full cream | skinny | soy | oat | almond

syrops

caramel | hazelnut | vanilla

.40

non alcoholic

mount franklin still water	4.9
keri juice varieties	5.8
mount franklin sparkling water	6.2
coca cola varieties	6.5

wines

sparkling wine	g/b
mcc sparkling, <i>goulburn valley, vic</i>	13.5/64
cavaliere d'oro prosecco, <i>veneto, italy</i>	14.5/67.5

white wine	
mcc members reserve sauvignon blanc, <i>gippsland, vic</i>	13/61
leo burying riesling, <i>eden valley, sa</i>	13/62.5
yingering elevations chardonnay, <i>yarra valley, vic</i>	14.5/67
t'gallant cape schanck pinot grigio, <i>mornington pen, vic</i>	14.5/68
devils lair 'hidden cave' chardonnay, <i>margaret river, wa</i>	16.5/77.5
coldstream hills sauvignon blanc, <i>yarra valley, vic</i>	16.5/82.5

rose	
squealing pig rose, <i>multiregional, sa</i>	13/65

red wine	
mcc members reserve shiraz, <i>grampians/heathcote, vic</i>	13.5/64
wynns 'the gables' cabernet sauvignon, <i>connawarra, sa</i>	13.5/67.5
fickle mistress pinot noir, <i>marlborough, nz</i>	14/68
devil(ish) pinot noir, <i>multiregional, tas</i>	16/80
seppelt chalambar shiraz, <i>grampians, vic</i>	16/82.5
st. hubert's cabernet sauvignon, <i>yarra valley, vic</i>	18.5/87.5

cocktails

limoncello spritz	18
debortolli limoncello spritz poured over ice, garnished with a mint sprig + lemon wheel	

aperol spritz	18
aperol aperitivo, prosecco + soda water poured over ice, garnished with a wheel of orange	

the htc	22
created with the mcgs own 1853 signature gin, elderflower liqueur, apple juice + soda water poured over ice, garnished with a mint sprig + lime wedge	

beer on tap

	schooner
carlton draught	12
balter xpa	14
mountain goat tasty pale ale	14
brookvale union alcoholic ginger beer	14
asahi super dry	16

packaged alcohol

great northern super crisp	12
two bays session ale gluten free	14
4 pines pacific ale	14
balter cerveza	14
pirate life ultra low 0.5%	8.7
mountain goat hazy apple cider	13

spirits

basic spirit	12.5
jim beam white label bourbon	
jameson irish whiskey	
absolut vodka	
gordan's dry gin	
bundaberg original rum	
st. agnes brandy	
southern comfort	
standard spirit	14.5
jack daniels black label bourbon	
wild turkey rye whiskey	
canadian club blended whiskey	
jameson black barrel whiskey	
1853 mcg signature gin	
premium spirit	16.5
grey goose vodka	
diplomatico reserve rum	