



## **Members' Dining Room**

Diverse, plentiful, and full of flavour. Seasonal, local, fresh, wholesome, and on-trend food forms the core menu philosophy in the MCC Members' Dining Room.

Fresh ingredients are sourced from Melbourne and Victoria's finest producers, carefully selected to express the seasons from month to month.



## **Starter**

Rustica Bakery breads, cultured butter, Mount Zero sea salt

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## **Entrée**

### **Spice roasted pork belly and lacquered Macedon duck / 26**

Mint, papaya and chilli slaw, cashew crumble, and mandarin  
and black vinegar glaze

### **Roasted beetroots and confit shallots / 19**

Whipped Meredith goat's cheese, balsamic, herb oil,  
micro chard leaves, berries, pepita seed praline (V)

### **Slow cooked Hazeldene chicken / 24**

Macadamia dukkha, ancient grains, quandong Schultz  
yoghurt, citrus and herb dressing

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## **Chef's Signature Entrée**

### **King prawn and Hiramasa kingfish / 28**

compressed baby cucumber, avocado, Tasmanian wasabi,  
finger lime, and buttermilk dressing

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## **Mains**

### **Roasted Infinity blue barramundi / 45**

BBQ carrot, fennel, zucchini and native succulents, roasted crab  
sauce

### **Cauliflower gnocchi / 38**

Pickled and roasted cauliflower, edamame, radishes, and shaved  
Grana Padano (V)

### **Roasted Hazeldene chicken breast / 42**

Caramelised fondant potato, tarragon butter, charred sweetcorn,  
Melbourne rooftop honey glazed dutch carrots, spiced hazelnuts,  
and roasted chicken jus

### **Roaring Forties lamb / 47**

Pressed lamb shoulder wrapped in brik pastry and roasted loin,  
Mount Zero olives, roasted cauliflower, gin compressed baby  
cucumber, Yarra Valley feta and marigolds

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## **Chef's Signature Main**

### **Duo of Gippsland beef / 49.5**

Grilled beef eye fillet, braised beef short rib, pencil leeks, King  
Brown mushroom and peppered sauce

*If you have any specific dietary requirements, please see your waiter*



### **Sides**

#### **Fresh garden leaves / 9**

Seasonal greens, radicchio, shallots, fennel, fresh herbs,  
beetroot dressing

#### **Shoestring fries / 9**

Truffle aioli

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### **Dessert**

#### **Iced Vovo parfait / 18**

Hibiscus gel, meringue, macerated berries, lemon sorrel oil  
with strawberry gum sorbet

#### **Caramalised pear, caramel chocolate cremeux / 18**

Port wine glaze, honeycomb and caramel ice cream

### **Cheese**

#### **Victorian cheese board / 18**

Tarago River shadows of blue, Maffra cheddar,  
L'Artisan le Rouge quince paste, dried fruit, lavosh  
and crackers

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### **Half-Time**

#### **All items included / 16**

Party Pies and Sausage Rolls, tomato sauce  
Plain and fruit scones, Yarra Valley cream & strawberry jam  
Selection of Point Sandwiches

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## **Champagne & Sparkling**

MCC Sparkling / 11.50 / 54  
Croser / 78  
Cavallere d'Oro Prosecco / 12.90 / 68  
Georg Jenson / 96  
Mumm / 23 / 125

## **White Wines**

### **Riesling**

Riesling Freak No. 4 / 110  
Alkoomi Riesling / 13 / 110

### **Pinot Grigio**

Cavallere d'Oro Campanile Pinot grigio IGT / 11 / 58  
T'Gallant "Grace" Pinot grigio / 68

### **Sauvignon Blanc**

MCC Sauvignon Blanc / 11.50 / 52  
Cullen Grace Medaline Sauv Sem / 90  
Coldstreams Hills SB / 80

### **Chardonnay**

Devils lair "Dance with the devil" Chardonnay / 12.50 / 55  
Coldstream Hills Chardonnay / 84  
Mountadam 550 Chardonnay / 65

### **Rose**

Squealing Pig Rose / 11 / 55

### **Varietal**

Dog Point Section 94 Sauvignon Blanc / 95  
Saltram Winemakers selection Fiano / 65

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## **Red Wines**

### **Pinot**

Nepenthe Pinot / 12 / 75  
Coldstream Hills Pinot / 84  
Giant Steps Yarra Valley Vineyard Pinot / 90

### **Cab Sauv/Blends**

Penfold's Max Cab Sauv / 85  
Wynns "The Gables" Cab Sauv / 11 / 65  
Redman Cab Sauv / 90  
Dal Zotto Sangiovese Cabernet / 12 / 70

### **Shiraz**

MCC Shiraz / 11.50 / 52  
Wolf Blass Grey label / 95  
Paulett Polish Hill River Shiraz / 14 / 85  
Heathcote single Vineyard Shiraz / 125

### **Varietal**

Cavalere d'Oro Chianti / 81  
Pertaringa GSM / 60  
St Huberts The Stag Tempranillo / 85

### **Dessert**

Henschke Noble Semillion / 70

## **Beer & Cider**

### **Bottles**

Great Northern (Mid) / 10  
Cascade Light / 8.20  
O'Brien (Gluten Free) / 11.50  
Somersby Cider / 11.50

### **On Tap**

Carlton Draught / 9.50  
Balter Easy Hazy / 12  
Peroni 300ml / 10  
Peroni 500ml / 15  
Goat / 12

### **Spirits**

Traditional / 9  
Premium / 12-14

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## **Premium**

### **Penfolds Bin 311 Henty Chardonnay / 100**

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

### **Penfolds Bin 389 / 190**

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds in known for.

### **Penfold St. Henri / 190**

Deep inky blood-red colour. Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

### **Penfolds RWT / 285**

The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish

### **Penfolds Grange / 950**

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

### **Cullen "Madeline" Cabernet / 230**

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought like conditions resulted in the vines producing small berries, and hence the vines were low yielding – i.e. bunch numbers were average but with low berry weight. This produced a wine of elegance, balance and perfume... effortless.

### **Henschke Mount Edlestone / 295**

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise.

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