

MENU OPTION 4

*Sample Menu Only - Subject to change for each event

ON ARRIVAL

Brisket Rolls

Slow cooked Gippsland beef, garlic buttered 'pull apart' buttermilk rolls, cheese sauce

Grilled 'Skull Island' Prawns

Nduja butter

Freshly Dressed Royal Miyagi Oysters – 2 ways

Buttermilk, espelette dressing, avruga caviar, Yuzu kosho & pickled cucumber

Seared 'Abrolhos Island' Scallops

Celeriac puree, salmon roe

Southern Rock Lobster

Gochujang glaze

MAIN FARE

Roasted 'Southern Highlands' rack of lamb

Spicy grilled capsicum puree, wilted baby spinach, lamb sauce

Roasted Free-Range Chicken

Smoked belly bacon, braised king brown mushroom, chicken gravy

Accompanied by:

Whipped Dutch Cream Potatoes

Crispy pancetta, sage, sundried tomatoes

Honey & Fennel Seed Roasted Heirloom Carrots

Smoked Goats Cheese, elderflower dressing, fresh herbs

Radicchio Salad

Butter lettuce, heirloom radishes, dill crème fraiche dressing

Bakery Fresh Bread

Wood-fired soft Scottish Rolls, cultured butter, Murray River pink salt

HALF TIME

Country style scones (v)

With Yarra Valley strawberry jam | thick vanilla Gippsland cream

Party pies & sausage rolls

With rich tomato sauce

MCG Signature Desserts

All chocolate cube, coffee caramel, exotic coconut quenelle, raspberry delice, pistachio lime mousse, hazelnut taco

Victorian farmhouse cheese selection (v)

Quince paste, crimson grapes, candied walnuts, burgundy poached pears, lavosh crackers, warmed baguette

Coffee & Tea

Industry Beans coffee | T2 tea selection



FIVE
BOUNDS