



Members Dining Room
MCG Open Day 2017

TO START

Crispy chicken ribs root beer barbecue sauce	14.0
Roasted pumpkin & ginger soup chive crème fraiche	13.5
Smoked salmon bruschetta capers, extra virgin olive oil, ciabatta	10.5

MAINS

All main courses served with potato fries & salad greens

Seared grain fed 250gm beef sirloin pumpkin puree & caramelised onion jus	31.5
Grilled Atlantic salmon dill & caper butter	32.0
Spiced chicken tikka pickled red onion, garlic & chive labna	25.0
Char grilled pork cutlet caramelised apple, spiced cider jus	30.5
Traditional fish 'n' chips battered flathead & lemon tartar	26.0
Mushroom & black olive ravioli spinach & walnut pesto, granda padana, pangratatto	23.5
Children's Menu – please ask your waiter for choices <i>(choices are served with a regular soft drink & ice cream)</i>	19.0

SIDES

Triple cooked chips	7.0
Mixed lettuce leaves apple, walnuts, cranberries, calvados dressing	7.0

DESSERTS

Lemon merengue zesty curd, burnt butter ice cream, shortcrust	16.5
Mini dessert selection, served as platters to the table rhubarb & lime friand chai latte chocolate spoon	9.5pp

Please see your waiter if you have any specific dietary requirements