

BOXING DAY TEST – THE PITCH

ON ARRIVAL

Homemade petit garden vegetable quiche
Poached chicken sandwiches | lemon & tarragon
Assorted miniature fruit Danish pastries
Smoked salmon bagel | whipped cream cheese | wild roquette

Charcuterie

Chicken & leek terrine | Barossa NY style sliced pastrami
Soppressa salami | olive mortadella | confit Mt Zero olives
Barkly Smokehouse Grandmother ham | smoked tomato relish
Edamame hummus & dukkah | house made pickles
Garlic & cheese 'pull apart' buttermilk rolls & epi baguettes

Vegetarian rice paper rolls

Sweet soy dressing

Buffalo style chicken wings

Ranch dressing | dill cucumber pickles

MAIN FARE

'Build Your Own'

'Oak wood' smoke Gippsland beef brisket

Served with freshly baked soft buttermilk roll

Accompanied by

Mac & cheese | toasted breadcrumb | chopped chives
Sugarloaf cabbage & apple slaw | nigella seeds
Spiced gherkins & mustard mayo
Jalapeno jam

SUPPER

Party pies, sausage rolls & country style scones

Rich tomato sauce | Yarra Valley strawberry jam | thick vanilla Gippsland cream

Farmhouse cheese selection (v)

Charles Arnaud Comte 18 months | Fromager d'Affinois | Cashel Blue
Spiced quince paste | crimson grapes | candied walnuts | Burgundy poached pears
Lavosh crackers | warmed baguette

MCG signature desserts

Classic mini opera cake | green apple mousse | dark chocolate delice | almond macarons
Pear frangipane tarte | raspberry choux au craquelin | fruits & berries