
1956: A New Culinary Experience at the MCG

Exclusively for MCC Members, 1956 is a fresh dining destination at the MCG, celebrating the year Australia hosted the Olympics for the first time. Inspired by the origins of the Olympic Games, 1956 pays tribute to Greece with a Mediterranean menu that showcases the finest local ingredients.

Designed for an intimate and immersive experience, the restaurant features a state-of-the-art open kitchen, custom grills, and an imported rotisserie. The menu highlights Victoria's and Australia's freshest seasonal seafood, sustainably farmed meats, and vibrant seasonal vegetables—prepared simply and elevated with Mediterranean flavours.

Rooted in family, nostalgia, and a love for exceptional Australian produce, 1956 offers a dining experience that is both refined and welcoming, bringing the best of the Mediterranean to MCC Members.

90 Per Guest

STARTERS please select 3 for the table

Grilled Octopus | confit potato | roasted peppers | garlic aioli

Mimi's Tiropita | Mimi's cheese & filo pie | honey & mint

Zucchini Tiganita | herb salad | goats curd | kalamata olive mayo

Jumbo King Prawns | wrapped in kataifi | taramasalata | chives

Chargrilled Pork Scotch Kebab | local mussels | 'nduja glaze

Wine Pairings

Tar & Roses Pinot Grigio | Vinoque Grenache Blanc | Red Claw Pinot Noir

SUBSTANTIALS please select 2 for the table

Rotisserie Chicken | Maggie's 'lutenitsa' | fragrant herbs | charred bullhorn peppers

Wood Roasted Goat Shoulder | sumac labne | fig | grilled heirloom zucchini

Grilled Swordfish Steak | ouzo | horta | preserved lemon & garlic

Beef Kefthethes | garlic yoghurt | pickles | hot sauce | flatbread

Wine Pairings

Coldstream Hills Pinot Noir | Vinoque Grenache Blanc

Coldstream Hills Reserve Cabernet Sauvignon

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.

SIDES please select 2 for table

Baba Elka's Greek Salad | marinated feta | oregano

Roasted Chat Potatoes | rotisserie chicken drippings | garlic | rosemary

'Moussaka' | baked eggplant | sugo | braised lamb

Iceberg Salad | pomegranate | radish | dill

Hand Cut Chips | whipped feta

DESSERT a sweet way to finish your dining experience

Sweet Mezze Plate 12pp

baklava

salted honey loukoumades

crostoli | yoghurt ganache

Wine Pairings

De Bortoli Noble One | The Signature Fig Jam Martini

COCKTAILS

'Cocktails offer a glimpse into the rich history & cultural heritage behind the spirits we enjoy. Exploring the depths of flavour & the subtleties that emerge in a meticulously crafted cocktail.'

The Signature Fig Jam Martini 24

The sweetest of our cocktails on offer, the partnership of **Fig Jam** paired with **Pot & Still Fig Gin** is a delectable martini that will have you wanting more after each sip. This creation is full of flavour and yet balancing at the same time, the perfect combination.

Olympic Flame 24

A spicy cocktail that excites your taste buds with a combination of **1800 Reposado Tequila** & citrusy **lime juice**. Blended with the contrasting sweetness of **agave nectar** & finished with a **chilli salted rim** to tie all the flavours together.

Peach & Rosemary Spritz 20

A delicious & bubbly spritz filled with the sweetness of summer **peaches** & the earthy notes of **rosemary**. This sweet **Absolut Vodka** based spritz is tied together with sparkle of **prosecco** & is the perfect way to cool down on a hot summer day.

Sanguinello 24

A classic Italian cocktail composed of a sour base, mellowed out with sweetness of **blood orange**, this cocktail is a tribute to the traditions and tastes of the Mediterranean. Combining **Limoncello** with the classic **Campari Aperitif** captures the flavours & spirit of the Mediterranean during summer.

Lychee Lemonade Mocktail 18

The perfect fruity treat for someone who wants the experience and quality of a cocktail without the alcohol. **Lychee syrup** partnered with **Lemonade** form a sparkle that is balanced out with **freeze dried raspberries** throughout.

SPIRITS

Basic 13

Jameson Irish Whiskey
Absolut Vodka
Bundaberg Original Rum
St. Agnes Brandy

Jim Beam White Label Bourbon
Gordon's London Dry Gin
Bacardi Rum Carta Blanca
Akropolis Ouzo

Standard 15

Jameson Black Barrel Whiskey
Wild Turkey Rye Whiskey
1853 MCG Signature Gin

Canadian Club Blended Whisky
Jack Daniels Black Label Bourbon

Premium 17

Chivas Regal Extra Scotch Whisky
Hendricks Scottish Gin

Grey Goose Vodka
Diplomatico Reserve Rum

Aged Whisky 19

Lagavulin 16 Y.O Single Malt Scotch Whisky
Macallan Double Cask 12 Y.O Scotch Whisky
Talisker Single Malt Scotch Whisky
Starward Solera Single Malt Whisky

BEER & CIDER

Carlton Draught	12.5	Peroni Nastro Azzurro	14.5
Carlton Dry 3.5%	12.5	Asahi Super Dry	14.5
Balter XPA	14.5	Two Bays Session Ale Gluten Free	14.5
		Mountain Goat Hazy Apple Cider	13.5

NON ALCOHOLIC

Coca Cola Varieties	6.8	Lemon, Lime & Bitters	6.8
Keri Juice Varieties	6.0	Sparkling Water (750ml)	10

Asahi Super Dry 0.0% 10

Wolf Blass Zero Sparkling NV, Barossa Valley, SA	11.5 / 57.5
Wolf Blass Zero Sauvignon Blanc NV, Barossa Valley, SA	11.5 / 57.5
Wolf Blass Zero Shiraz NV, Barossa Valley, SA	11.5 / 57.5

SPARKLING & CHAMPAGNE

MCC Members Reserve Sparkling, Goulburn Valley, VIC	13.5 / 67.5
Mountadam Sparkling Pinot Noir Chardonnay NV, Eden Valley, SA	15 / 75
Salatin Superiore D.O.C.G Prosecco, Veneto, Italy	95
Longview Fortuna Sparkling Nebbiolo Rosato, Adelaide Hills, SA	115
Piper Heidsieck Champagne Cuvée Brut NV, Champagne, France	29 / 145
Veuve Fourny & Fils Blanc de Blancs, Champagne, France	150

WHITE WINE

Riesling

Longview Macclesfield Riesling, Adelaide Hills, SA	16.5 / 82.5
Rieslingfreak No.12 Flaxman Valley Riesling, Clare Valley, SA	98

Pinot Gris/Grigio

St. Hubert's 'The Stag' Pinot Grigio, Yarra Valley, VIC	14 / 70
Tahbilk Estate Varietals Pinot Gris, Goulburn Valley, VIC	14.5 / 72.5
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	77.5
Salatin Pinot Grigio, Friuli Grave, Italy	80
Longview 'Queenie' Pinot Grigio, Adelaide Hills, SA	120

Sauvignon Blanc

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC	13.5 / 67.5
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	18 / 90
Domaine Cristian Salmon Sancerre, Loire Valley, France	130

Chardonnay

Hesketh Art Series 'Lost Weekend' Chardonnay, Limestone Coast, SA	14 / 70
St. Hubert's 'The Stag' Chardonnay, Yarra Valley, VIC	14 / 70
Coldstream Hills Chardonnay, Yarra Valley, VIC	18 / 90
Penfolds Cellar Reserve Chardonnay, Multiregional, AUS	23 / 115
Port Phillip Estate 'Red Hill' Chardonnay, Mornington Peninsula, VIC	120
Domaine Thierry Mothe Chablis, Burgundy, France	140
Penfolds Bin A Chardonnay, Adelaide Hills, SA	260

White Varietal

Vinoque Grenache Blanc, Heathcote, VIC	15 / 75
Pazo Albariño, Galicia, Spain	15.5 / 77.5
Menhir Salento Pass-o Fiano, Puglia, Italy	17 / 85
Mmad Chenin Blanc, Multiregional, SA	120
Sorrenberg Sauvignon Semillon, Beechworth, VIC	150

ROSÉ

Adeline Rose, Aude Valley, France	14.5 / 72.5
il Palazzo La Curia IGT Rosato, Tuscany, Italy	16 / 80

RED WINE

Pinot Noir

Yering Station Elevations Pinot Noir, Yarra Valley, VIC	14.5 / 72.5
Airlie Bank Pinot Noir, Yarra Valley, VIC	15.5 / 77.5
Coldstream Hills Pinot Noir, Yarra Valley, VIC	90
Red Claw Pinot Noir, Mornington Peninsula, VIC	19 / 95
Montalto Pinot Noir, Macedon Ranges, VIC	130

Cabernet Sauvignon

Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC	16 / 80
Coldstream Hills Reserve Cabernet Sauvignon, Yarra Valley, VIC	130
Beringer Knights Valley Cabernet Sauvignon, Sonoma County, USA	200
Leeuwin Estate 'Art Series' Cabernet Sauvignon, Margaret River, WA	210

Shiraz

MCC Members Reserve Shiraz, Heathcote, VIC	14 / 70
Paulett Polish Hill River Shiraz, Clare Valley, SA	15 / 75
Punt Road Shiraz, Yarra Valley, VIC	85
Osicka Selection Shiraz, Heathcote, VIC	90
Craiglee Shiraz, Sunbury, VIC	140
Kaesler 'Old Vine' Shiraz, Barossa Valley, SA	220
Penfolds St. Henri Shiraz 2019, Multiregional, AUS	250
Penfolds RWT Shiraz 2022, Barossa Valley, SA	340
Henschke Mount Edelstone Shiraz, Barossa Valley, SA	370
Penfolds Grange 2021, Multiregional, AUS	1800
Penfolds Grange 2010, Multiregional, AUS	2200
Penfolds Grange 2018, Multiregional, AUS	2300

Red Varietal

Vinoque Novo Tinto, King Valley, VIC	15 / 75
il Palazzo Chianti DOCG, Tuscany, Italy	17 / 85
Paul Osicka Grenache, Heathcote, VIC	19 / 95
Bass River 'North Side' Gamay, Gippsland, VIC	110
Maretti Barolo, Piedmont, Italy	135
Penfolds Bin 389 Cabernet Shiraz 2023, Multiregional, AUS	270

DESSERT & FORTIFIED

De Bortoli Noble One, Riverina, NSW	15 / 120
Mr Pickwicks Tawny Port, Coonawarra, SA	15.5 / -
Penfolds Grandfather Rare Tawny Port, Multiregional, SA	26 / -
Penfolds Great Grandfather Rare Tawny Port, Multiregional, SA	41.5 / -

1956



Thank you for dining with us today.
We'd appreciate it if you could scan the QR code to share your feedback.