

THE
OXFORD
SCHOLAR
HOTEL

MAHONY GROUP VALUES

OUR FOOD

At The Mahony Group we always source market fresh and seasonal ingredients. It is our firm belief that local producers and suppliers must take priority over imported goods, and for that reason our contemporary menus are built around the best Australian-sourced fresh produce. For any occasion, our seasonally innovative menus will make your event truly exceptional.

OUR BEVERAGES

Proudly presenting our local selection of fine craft beers and international classics, The Mahony Group invites you to sample some of the newest and most exciting beverages on the market today. We strive to offer a collection of leading beers, wines and spirits that are guaranteed to beguile your palate and elevate any event or function.

Menu Key:

- ✧ (v) vegetarian (may contain egg, dairy products and/or honey);
- ✧ (vg) vegan (contains no animal products);
- ✧ (gluten friendly*) indicates no products containing gluten have been intentionally added; and
- ✧ (nut friendly*) indicates no nuts have been intentionally added.

** although this dish is prepared with gluten and/or nut-free products, we cannot guarantee it is 100% gluten and/or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.*

Special Requests:

If any of your guests have dietary requirements, we ask that you advise us — as soon as possible — prior to the scheduled commencement of your function or event.

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COCKTAIL MENU PACKAGE

** The pricing outlined below is with Package 1 beverages only. Please consult with us in order to upgrade to our premium range of beverages. The prices listed below are for RMIT-only functions and events, and includes a discount.*

DURATION	ITEMS	PRICE – PER PERSON <i>(incl. beverages)</i>
1 Hour	2 cold items, 2 hot items, 1 grazing dish, 1 mini dessert	P.O.A
2 Hours	3 cold items, 3 hot items, 1 grazing dish, 2 mini dessert items	P.O.A
3 Hours	4 cold items, 4 hot items, 3 grazing dishes, 2 mini desert items	P.O.A
4 Hours	5 cold items, 5 hot items, 3 hand-around dishes, 3 mini dessert items and an arrival food board	P.O.A

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COLD CANAPÉS

From the Farm

Duck parfait served with mandarin gel, chargrilled sourdough
Hoisin duck parcel, cucumber, carrot & spring onion, sriracha
Seaweed cracker, wagyu beef, pickled radish, wasabi sauce (gf)
Chardonnay poached chicken, crispy bacon, avocado, parsley, buttermilk bun
Crispy pork belly, pineapple, rice noodle, coriander, chilli RPR (gf)

From the Sea

Tuna tartare with wasabi, pickled ginger, sweet soy, lotus root (gf)
Rye bread wafer crisp, vodka cured trout, pickled red onion, crème fraiche, shaved horseradish
Cassava crisp topped with spanner crab, granny smith apple, chive, kewpie mayonnaise (gf)
Poached lobster roll, chervil & chilli, coriander mayonnaise
Sushi donuts – assorted vegetarian and/or seafood options (gf)

From the Earth – Vegetarian

Grilled eggplant with tomato, olive, goats curd, tzatziki sauce (v)(gf)
Balsamic compressed watermelon, goats curd, toasted fennel seeds, micro basil (v)(gf)
Honey & paprika-smoked pumpkin tart, candied walnuts, persian fetta (v)

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HOT CANAPÉS

From the Farm

- Korean fried chicken wingettes served with sweet & sour sauce
- Cola braised lamb ribs served with honey yoghurt, chopped parsley (gf)
- Mini-pork & fennel chipolata, mustard & tomato ketchup, brioche baguette
- Classic beef & gravy pie served with house-made tomato concasse
- Texas spiced beef brisket burger, buttermilk bun, green apple slaw, smoky bbq sauce
- Crispy pork belly, steamed bun, hoisin sauce, pickled cucumber
- Pulled peking duck bao bun, hoi sin, coriander, pickled spring onion
- Balinese chicken skewers served with coconut, peanut satay sauce (gf)

From the Sea

- Charred teriyaki salmon skewers with coriander pesto, tomato concasse (gf)
- Southern fried buttermilk flathead tails served with lime mayonnaise
- Kingfish ceviche taco, served with avocado puree, tomato salsa, baby coriander
- Marinated prawn cutlet with minted labna, pomegranate seeds (gf)

From the earth – Vegetarian

- Zucchini & haloumi fritters served with zucchini hummus (v) (gf)
- Potato croquette, coriander, pinto bean salsa (v)
- Lebanese pizza topped with hummus, za'atar, yoghurt, rocket (v)
- Crispy polenta served with sweet paprika, three cheese fondue sauce (v) (gf)

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HAND-AROUND ITEMS
ADDITIONAL \$7.50

These items are served with smaller party foods, in order to create a more substantial menu, and over a longer period. The price is per person, per item.

Savoury Dishes

Porcini mushroom & white truffle risotto served with dehydrated enoki mushroom, shaved pecorino, chopped parsley, extra virgin olive oil (v) (gf)

Lamb rogan josh served with warm chick pea salad, minted yoghurt, pappadums

Beer-battered flathead fillets served with salt & vinegar fat fries, house-made tartare sauce

Vietnamese shredded free range chicken salad, rice noodles, cherry tomato, aromatic herbs, toasted peanuts, lime, brown sugar, fish sauce dressing (gf)

12-hour braised african spiced lamb shoulder, pearl barley, eggplant, almonds, pomegranate, tahini dressing

Sweet Dishes

Lemon curd pie topped with coconut meringue

Milk chocolate tart with dark chocolate mousse, chocolate sponge, caramelised hazelnuts, honeycomb pieces

Matcha panna cotta, passionfruit sorbet, mango gel, fresh coconut, freeze-dried orange segments (gf)

Strawberries & cream crèmeux, vanilla bean cream, toasted honey granola

Banana ice-cream lollipop, dipped in coffee white chocolate, sprinkled with raspberry popping candy (gf)

FINISH
ADDITIONAL \$4.00

Espresso coffee

Jasper organic fair-trade coffee & hot chocolate prepared by our barista, served with a house-made petit four

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FOOD STATION CONCEPTS

Minimum 50 guests only and available in conjunction with a cocktail package - price per person

PIZZA BAR

ADDITIONAL \$12.00

House-made pizza with various toppings including:

Margherita – fresh vine-ripened tomato, buffalo mozzarella, basil (v)

Kipfler potato, roasted red peppers, fresh rosemary, pecorino cheese (v)

Caramelised onion, blue cheese, pine nuts, spinach (v)

Spanish sausage, chargrilled pumpkin, rocket pesto

ITALIAN STATION

ADDITIONAL \$17.5

House-made fresh pasta, potato gnocchi & risotto
served with basil, toasted pine nut pesto (v)

Tomato napoli with mini-meatballs, shaved parmesan, fresh parsley

Chicken, zucchini, spinach, parsley risotto (prepared as a vegetarian dish on request)

PEKING DUCK & SUSHI STATION

ADDITIONAL \$25.00

A classic world dish – observe our experienced chinese chefs expertly wrap crisp roast duck crepes,
along with hand-rolled sushi and a selection of ingredients including:

crisp vegetables, spring onions, various sauces

SPECIALTY PLATTERS

ADDITIONAL \$15.00

**Please select 1*

Assorted local and imported cheese varieties served with sliced fruit bread, baguette,
seasonal fruit, quince paste, mixed nuts.

Freshly sliced smoked & cured meats served with cornichons, warm local olives,
house-made fennel, grissini stick.

Freshly shucked sydney rock oysters served with lemon & lime wedges, shallot & red wine vinaigrette,
thai green chilli dressing.

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COCKTAILS & SPECIALTY DRINKS
ADDITIONAL \$15.00

- Mocktail: *Caramel Apple Pie* – Apple cider, caramel syrup, cinnamon, sparkling water garnished with rosemary, apple slices and a brown sugar rim.
- Champagne: *French Champagne* served in classic crystal glasses.
- Cocktail 1: *Espresso Martini* – Grey Goose Vodka, Kahlua & Espresso coffee garnished with coffee beans served in a traditional martini glasses.
- Cocktail 2: *Pina Colada* – Malibu white rum, coconut cream, pineapple juice garnished with dehydrated pineapple and toasted coconut flakes.
- Cocktail 3: *Mojito* – White rum, fresh lime, mint, soda & sugar garnished with lime & fresh mint
- Whiskey Station: Single malt, smoked, Japanese, Irish whiskey, ice-spheres served in an 'old school' crystal glass.

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BEVERAGE PACKAGE

SILVER

Mitchelton VIC Series:
NV Sparkling
Sauvignon Blanc
Chardonnay
Shiraz
Cabernet Sauvignon

Gage Road Single Finn:
Summer Ale
Empire Ale

Venom mid-strength Beer

Juices & Soft Drinks

Mineral Water

GOLD

Monsieur Pierre Blanc de Blanc Brut

Parnesse Sauvignon Blanc

Burns & Fuller Chardonnay

Journeys End 'Three Brothers United' Shiraz

Hogshead Cabernet Sauvignon

Bridge Road Bling IPA

Mountain Goat Steam Ale

Gage Road Single Finn:
Summer Ale
Empire Cider

Venom mid-strength Beer

Juices & Soft Drinks

Mineral Water

PLATINUM

Sec & Co. Prosecco

Fionula Pinot Grigio

Bunkers Chardonnay

Journeys End 'Bobby Dazzler' Shiraz

Golding Purveyor Pinot Noir

Bridge Road Bling IPA

Mountain Goat Steam Ale

Gage Road Single Finn:
Summer Ale
Empire Cider

Venom mid-strength Beer

Juices & Soft Drinks

Mineral Water