

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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CORPORATE MENU PACKAGE

** prices include RMIT discount*

STANDARD PACKAGE 1

Tea, coffee, fresh juice, house-made biscuits, or sweet/ savoury pastry – P.O.A

STANDARD PACKAGE 2

Tea, coffee, fresh juice, morning tea items (2pp) – P.O.A

WORKING LUNCH PACKAGE 1

Tea & coffee, fresh juice, soft drinks, mineral water, assorted sandwiches & rolls,
fresh fruit – P.O.A

WORKING LUNCH PACKAGE 2

Tea & coffee, fresh juice, soft drink, mineral water, assorted sandwiches & rolls,
salad, fresh fruit – P.O.A

WORKING LUNCH HOT & COLD PACKAGE 1

Tea & coffee, fresh juice, soft drink, mineral water, morning tea (1pp), assorted sandwiches & rolls,
salads (1 option), fresh fruit – P.O.A

WORKING LUNCH HOT & COLD PACKAGE 2

Tea & coffee, fresh juice, soft drink, mineral water, hot items (2pp), assorted sandwiches & rolls
salads (1 option), fresh fruit – P.O.A

FULL DAY PACKAGE 2

All day tea & coffee, fresh Juice, soft drink, mineral water, morning tea (2 pp), assorted sandwiches &
rolls, hot items (4pp), salads (2 options), fruit, afternoon tea (1pp) – P.O.A

**Jasper fair-trade barista coffee on Request*

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MORNING TEA

Orange & poppy-seed cake with orange ganache glaze (v) (gf)
Mini coconut milk-soaked chia, berry compote, toasted pepitas seeds cups (v) (gf)
Smoked ham, swiss cheese, dijon mustard mini croissant
Baked egg, ham hock & spinach tartlet topped with cardamom tomato relish
Warm nutella, banana & walnut crepe dusted with snow sugar
Chicken tarragon butter filo parcel topped with persian feta
Coconut milk & cinnamon sugar rice pudding topped with toasted coconut & granola

LUNCH ITEMS

Chef selection of house-made sandwiches, rolls, wraps, turkish bread & crispy baguettes, delicious fillings changing daily, also offer *gluten free* and assistance with any dietary requirement on request.

HOT ITEMS

Thai chicken sliders with melted cheese, pickled cucumber, yoghurt, fresh coriander
Veal schnitzel parsley & panko crumbed served with lemon mayonnaise
Zucchini & haloumi fritters served with minted labna (v)
Lemongrass & ginger marinated satay beef skewers (gf)
Leek, spinach & gruyere frittata (v) (gf)
Wild mushroom & truffle arancini served with aioli (v)
Lamb & rosemary sausage roll served with green tomato relish
Peking duck & plum spring rolls served with sweet chilli jam
Pork, ginger & spring onion wonton with sweet soy dipping sauce
Southern fried chicken tenderloins with sweet paprika & lime sauce

SALADS & FRESH SEASONAL FRUIT

Broccoli, kale, red cabbage, charred corn, toasted almond slaw
with turmeric tahini dressing (gf)
Twice cooked whole garlic & rosemary baby chat potatoes tossed with wholegrain mustard,
aged balsamic dressing (gf)
Seasonal fruit platter or
Whole seasonal fruit bowl

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AFTERNOON TEA

House-made beef, guinness & seeded mustard pie topped with tomato relish

Custard filled warm italian donuts

Shredded roast chicken, peanut, thai basil, rice paper roll served with nam jim (gf)

Ricotta & white chocolate cannoli

Assorted sushi, hand rolls & nigiri with pickled ginger and toasted sesame soy (gf)

CORPORATE DRINKS, COCKTAILS & GRAZING PLATTERS

ADDITIONAL P.O.A

Specialty Platters – Please select 1

Assorted local and imported cheeses 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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CORPORATE DRINKS, COCKTAILS
ADDITIONAL P.O.A

- 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