

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 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 gluten have been intentionally added
- ✧ (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.

### LUNCH 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 events and functions, and includes a discount.*

DURATION	ITEMS	PRICE — PER PERSON (inc. beverages)
2 Hours	2 course sit-down lunch menu <i>*Beverage prices include alcohol</i>	P.O.A
3 Hours	3 course sit down lunch menu <i>*Beverage prices include alcohol</i>	P.O.A

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ENTRÉE

From the Farm

Wagyu beef tartar, house pickled gherkins, red wine-soaked shallots, quail yolk, potato gaufrette, micro parsley (gf)

Lightly smoked chicken, crispy skin, avocado puree, dashi foam, pickled daikon, shiso leaves, coriander chips (gf)

Chilli seed, fennel & coriander rubbed pork belly, green apple & ginger, pickled daikon, shallot chips, toasted sesame seeds, spiked soy dressing (gf)

From the Sea

Seared scallops, avocado relish, crispy garlic chips, persian fetta, grissini, shaved radish, fried curry leaves, edible flowers

Baked kingfish fillets with eggplant relish, compressed cucumber, white anchovies, madeira-soaked raisin puree, baby red radish, samphire sprigs (gf)

Baked whiting fillet served with puffed potato, pickled purple cauliflower, broad beans, goats' cheese, apple & ginger puree (gf)

Chargrilled rockling served with white bean & truffle, blackened cauliflowerettes, gin spiked mexican salsa, baby shiso, violet flowers (gf)

Vegetarian

Chilli fried tofu, ancient grain, edamame salsa, crisp purple basil

Ricotta tortellini on mushroom ragout, cauliflower puree, parsley oil, air dried enoki

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MAIN

From the Farm

Black garlic-stuffed chicken served with cumin spiced potato, green beans, king brown mushroom, fresh peas, watercress toasted almonds, cream leek sauce (gf)

Herb roasted beef fillet, french mash, steamed asparagus, rich red wine jus, toasted pepitas seeds

Pork fillet, fondant potato, buttered green beans, baked apple jam

From the Sea

Seared barramundi fillet, buttered spinach, beetroot jam, garlic-roasted persienne potato, smoked eggplant relish (gf)

Oven baked tasmanian ocean trout, mash potato, pancetta, cumin & cabbage colcannon, yarra valley roe, lime beurre blanc (gf)

Vegetarian

Silken tofu yellow curry served with fragrant jasmine rice, cucumber, cherry tomato, asian herbs, toasted shallots salad (gf) (vegan)

Dessert

Chocolate brownie coated in toasted peanut ganache, calvados cream candied hazelnuts, butterscotch sauce

Summer pavlova filled with passionfruit curd, strawberry jelly, baby lemon balm (gf)

Passionfruit semifreddo, apple chips, strawberry mousse, granola, baby lemon balm

Finish

Espresso coffee

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

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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