

## 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);

(df) Dairy free (contains no dairy products)

(gf) Gluten friendly indicates no products containing gluten have been intentionally added; and

(nf) Nut friendly indicates no nuts have been intentionally added.

### SPECIAL REQUESTS

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

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.

## COCKTAIL MENU PACKAGES

### 1 HOUR PACKAGE

**\$ 54 per person**

2 cold canape items, 2 hot canape items, 1 grazing dish, 1 mini dessert

### 2 HOUR PACKAGE

**\$ 70 per person**

3 cold canape items, 3 hot canape items, 1 grazing dish, 2 mini desserts

### 3 HOUR PACKAGE

**\$ 83 per person**

4 cold canape items, 4 hot canape items, 3 grazing dishes, 2 mini desserts

### 4 HOUR PACKAGE

**\$ 96 per person**

Speciality platter served on arrival, 5 cold canape items, 5 hot canape items, 3 grazing dishes, 3 mini desserts

**\* All packages are inclusive of Beverage Package One.**

*Please consult with us in order to upgrade to a premium range of beverages.*

## COLD CANAPES

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)



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)



Sesame crumbed eggplant with miso mayonnaise (v)(gf)

Balsamic compressed watermelon, goats curd, toasted fennel seeds, micro basil (v)(gf)

Honey & paprika-smoked pumpkin tart, candied walnuts, persian fetta (v)

## HOT CANAPES

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)



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)



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)

## GRAZING 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 ITEMS

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)



## TO FINISH

Espresso coffee

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

THE  
**OXFORD  
SCHOLAR**  
HOTEL

## BEVERAGES

### PACKAGE 1

Mitchelton VIC Series NV Sparkling

Mitchelton VIC Series Sauvignon Blanc  
Mitchelton VIC Series Chardonnay  
*Select ONE*

Mitchelton VIC Series Shiraz  
Mitchelton VIC Series Cabernet Sauvignon  
*Select ONE*

Mountain Goat Summer Ale  
Boags Premium Light

Juices, Soft Drinks & Mineral Water

### PACKAGE 2 UPGRADE \$ 5 PER PERSON

Monsieur Pierre Blanc de Blanc Brut

Parnesse Sauvignon Blanc  
Burns & Fuller Chardonnay  
*Select ONE*

Journeys End 'Three Brothers United' Shiraz  
Hogshead Cabernet Sauvignon  
*Select ONE*

Mountain Goat Summer Ale  
Venom mid-strength Beer  
Boags Premium Light

Juices, Soft Drinks & Mineral Water

### PACKAGE 3 UPGRADE \$ 10 PER PERSON

Sec & Co. Prosecco

Fionula Pinot Grigio  
Burns & Fuller Chardonnay  
*Select ONE*

Journeys End 'Bobby Dazzler' Shiraz  
Golding Purveyor Pinot Noir  
*Select ONE*

Mountain Goat Steam Ale  
Mountain Goat Summer Ale  
Little Dove XPA  
Stone and Wood Pacific Ale  
Boags Premium Light  
Juices, Soft Drinks & Mineral Water