

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.

CORPORATE CONFERENCE MENU

Chef's selection of house-made sandwiches, rolls, turkish bread & crispy baguettes.

Please select (2);

- Egg, iceberg & mayonnaise
- Falafel, marinated vegetables & hummus
- Tabouli, pickled red onion & zucchini hummus
- Avocado, cucumber & creme cheese
- Poached chicken, avocado & lettuce
- Roast beef, red capsicum, wild rocket, seeded mustard
- Roast pork loin, coleslaw & mayonnaise
- Ham, cheddar cheese & tomato relish
- Smoked salmon, pickled red onion, wild rocket & caper creme cheese

**Selections must be provided 48 hours prior to your event, or a Chef's selection will be provided.

**Please note, we offer gluten free options and assistance with any dietary requirement upon request.

SANDWICHES & ROLLS \$ 7 per person

Smoked ham, swiss cheese, dijon mustard mini croissant

Baked egg, ham hock & spinach tartlet topped with cardamom tomato relish

Chicken tarragon butterfilo parcel topped with persian feta

Veal schnitzel parsley & panko crumbed served with lemon mayonnaise

Lemongrass & ginger marinated satay beef skewers (gf)

Wild mushroom & truffle arancini served with aioli (v)

Lamb & rosemary sausage roll served with green tomato relish

Pork, ginger & spring onion wanton with sweet soy dipping sauce

Southern fried chicken tenderloins with sweet paprika & lime sauce

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

Thai chicken sliders with melted cheese, pickled cucumber, yoghurt, fresh coriander

Vegan mushroom steamed buns (vg)

Potato dumpling topped with charred corn salsa (v)

HOT ITEMS \$ 3 per item

COLD ITEMS
\$ 3.50 per item

Tomato, sage & feta tart (v)
Warm zucchini & haloumi fritters served with minted labna (v)
Shredded roast chicken, peanut, thai basil, rice paper roll served with nahm jim (gf)
Assorted sushi, hand rolls & nigiri with pickled ginger and toasted sesame soy (gf)
Leek, spinach & gruyere frittata (v) (gf)
Peking duck & sriracha pancakes
Vegan rice paper rolls (vg)
Teriyaki salmon, avocado & crispy seaweed tart
Sautéed swiss mushroom stuffed with feta & chervil (v) (gf)
Rocket, Haloumi & cherry tomato frittata (v) (gf)

GRAZING PLATTERS
Minimum 10 people

\$ 4.50 per person

Dips - taramasalata, baba ghanoush, tzatziki, seasoned crispy pita bread, cucumber & carrot sticks.

\$ 7.50 per person

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

\$9.00 per person

Charcuterie - prosciutto, salami, honey baked ham, chorizo, chargrilled & pickled seasonal vegetables, marinated olives, persian feta & specialty sliced breads & crackers

SALADS
\$ 9 per bowl

Broccoli, kale, red cabbage, charred corn, toasted almond slaw with turmeric tahini dressing (gf)
Quinoa, baby beetroot, roasted pumpkin, pepitas, sunflower seeds, persian feta & raspberry vinaigrette (v) (gf)
Twice cooked whole garlic & rosemary baby chat potatoes tossed with wholegrain mustard, aged balsamic dressing (v) (gf)

SWEET
\$ 3.50 per item

Flourless chocolate mud cake with chocolate ganache (v) (gf)
Ricotta & white chocolate cannoli (v)
Fresh date, coconut & chocolate protein balls (v) (gf)
Vanilla & honey yoghurt, spiked strawberries & cacao nibs (v)
Freshly baked banoffee muffins (v)
Scones served with jam & cream (v)
Seasonal fruit skewers with rosemary syrup (vg)
Mini coconut milk-soaked chia, berry compote, toasted pepitas seeds cups (vg) (gf)
Orange & poppy-seed cake with orange ganache glaze (v) (gf)
Assorted danishes
Custard filled warm italian donuts

LUNCH BOX
Individual serves

\$ 18 per person

Freshly made sandwich, roll or bagel
Seasonal fruit slice, donut or scone
Juice or bottled water

\$ 21 per person

Poke bowl - Selection of grilled chicken salad bowl OR roasted beetroot salad bowl
Fruit cup
Slice, donut or scone
Cheese & crackers
Juice or bottled water

FRUIT
\$ 3 per person

Seasonal fruit platter OR whole seasonal fruit bowl

THE
OXFORD
SCHOLAR
HOTEL

BEVERAGES

TEA & COFFEE

Brewed Tea & Coffee

\$ 9 per person

Coffee & tea station - full day

Continuous service of brewed Jasper fair-trade coffee and selection of T2 teas
Accompanied with fresh juice, sparkling and still water

\$ 5 per person

Coffee & tea station - half day

Continuous service of brewed Jasper fair-trade coffee and selection of T2 teas
Accompanied with fresh juice, sparkling and still water

\$ 3.5 each

Brewed coffee & tea – individually ordered and charged on consumption

Barista Coffee & Tea

\$ 3.5 each

Barista coffee & tea - individually ordered and charged on consumption

Our staff can prepare your favourite café style coffee

Non-Alcoholic

\$ 4 per glass

Juices, Soft Drinks & Mineral Water

Alcoholic

\$ 10 per glass / \$ 45 per bottle

Mitchelton VIC Series NV Sparkling

Mitchelton VIC Series Sauvignon Blanc

Mitchelton VIC Series Chardonnay

Mitchelton VIC Series Shiraz

Mitchelton VIC Series Cabernet Sauvignon

\$ 9 each

Mountain Goat Steam Ale

Mountain Goat Summer Ale

\$ 8 each

Venom mid-strength Beer

Boags Premium Light