

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.

DINNER MENU PACKAGES

2 COURSE
\$ 82 per person

Inclusive of your selection of;

ONE Entrée

TWO Mains (served alternately)

OR

TWO Mains (served alternately)

ONE Dessert or THREE Mini desserts

Beverage Package 1 for 3-hour duration

3 COURSE
\$ 94 per person

Inclusive of your selection of;

ONE Entrée

TWO Mains (served alternately)

ONE Dessert or THREE Mini desserts

Beverage Package 1 for 4-hour duration

\$ 104 per person

Inclusive of your selection of;

On arrival cheese platter

ONE Entrée

TWO Mains (served alternately)

ONE Dessert or THREE Mini desserts

Beverage Package 1 for 5-hour duration

ENTREE

Braised beef short rib, honey roasted butternut pumpkin, crisp kale, purple basil leaves, paprika roasted almonds, seasoned goats curd (gf)

Smoked lamb neck, slow roasted heirloom tomatoes, eggplant relish, labna, dehydrated mint leaves, toasted pine nuts, red cabbage shoots (gf)

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)



Poached western australian scallops, prawn & chive wontons, celeriac puree, parsley chips, petit herb salad

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)

Vietnamese prawn ceviche, coriander sour cream, mango & mint salad, green chilli, thai basil, nuoc cham dressing (gf)

Kingfish tartare flavoured with orange, lime & cinnamon, served with blackberry pearls, kewpie mayonnaise, avocado puree, baby endive, brioche crumbs



Dried dark rye topped with smoked tomato concasse, buffalo mozzarella, crispy basil, basil seeds, parmesan tuille, baby herbs (v)

Dry-aged beetroot, slow roasted heirloom tomatoes, golden beetroot, goats' cheese, horseradish snow, micro herbs (gf) (v)

Chilli fried tofu, ancient grain, edamame salsa, crisp purple basil (v)

Ricotta tortellini on mushroom ragout, cauliflower puree, parsley oil, air-dried enoki (v)

Additional Entrée \$ 5 per person

MAIN

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

Seared duck, heirloom carrots, brussels sprouts, confit sweet potato, star anise pumpkin puree, buttered green beans and a juniper jus (gf)

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

Beef fillet, pressed beef brisket, potato gratin, seasonal vegetable medley, confit celeriac, pumpkin, marmite jus (gf)

Red wine poached lamb cutlets, pressed lamb neck with grilled zucchini, roasted parsnip, smoked paprika jus (gf)

Parsley crusted beef fillet, parsnip hasselback, confit golden beetroot, crème fraiche, red wine beef jus

Chicken ballotine stuffed with lemon thyme, cauliflower hummus, fried chick peas, broccolini, toasted almonds, potato gratin, fresh peas (gf)

Cherrywood smoked duck, honey glazed carrot, poached apple, shallot puree, house-made dukkha, juniper jus (gf)



John Dory fillet with kipfler potato, baby gems, lemon gel, spinach cream & snow pea tendrils, served with a lemon mayonnaise (gf)

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)

Pan seared bass, prawn, pickled calamari olive oil salsa, baked jerusalem artichoke parsley puree, orange chilli oil (gf)



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

Olive oil confit field mushroom, du ply lentils, skordalia potato, red wine & balsamic reduction (gf) (vg)

DESSERT

Individually plated

Coconut coated rum balls, milk chocolate, raspberry gel, toasted fresh coconut, date & fresh berries

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)

Salted caramel tart with crisp meringue straws, fresh berries, edible flowers, vanilla chocolate mousse

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



MINI DESSERTS

Shared at the table

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.

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

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

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