

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.

FINGER FOOD

PLATTER OPTIONS

*Minimum 10 people
 required for all platters*

\$ 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

PRICED PER PIECE

\$ 3.00

House made Pizza - Margherita - fresh vine-ripened tomato, buffalo mozzarella, basil (v)

House made Pizza - Spanish sausage, chargrilled pumpkin, rocket pesto

House made beef & Guinness pies

House made lamb sausage rolls, tomato chutney

Southern fried chicken tenderloins with sweet paprika & lime sauce

Teriyaki chicken skewers with mint labna (gf)

Peking duck & plum spring rolls served with sweet chilli jam

Mushroom arancini with aioli (v)

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

Pan fried chicken & prawn gyoza

Balinese beef skewers with peanut dipping sauce (gf)

Vegan Bao buns (vg)

Vegan gyoza with spiked soy dipping sauce (vg)

PRICED PER PIECE

\$ 3.50

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

Beef Burgers with pickle, onion, mustard, tomato & mayonnaise

Mini pork chipolata, caramelised onion & mustard

Vegetarian volcano sushi (v) (gf)