

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