

Maha East



EVENTS AT MAHA EAST

Maha East is the sister venue to Shane Delia's award-winning Maha Restaurant. With the casual atmosphere of a neighbourhood wine bar, Maha East offers diners the opportunity to experience everything they love about Shane's food in a more relaxed environment.

Maha East is a contemporary space with timeless appeal, where rich interiors and moody lighting culminate at the focal, walnut-panelled bar to create an ambiance of understated elegance. With a spotlight on exciting booze, the carefully curated wine list appeals to wine connoisseurs and novices alike, while a collection of cocktails – both classic and creative – pairs beautifully with the menu's more delicate dishes.

Unique to Maha East are the endless options for inviting, long lunches or leisurely evenings where diners can luxuriate with a beautiful meal while discovering their new favourite wine with the help of expert sommeliers. Contact our Events Team today to start planning your next special occasion.

SAMPLE THREE COURSE FEASTING MENU 75pp

SHARED MEZE

Whipped hummus, pumpkin & coriander

Warm iraqi flat bread

Tuna crudo, preserved kumquat, apple & celery

Heirloom tomatoes, yoghurt, lemon myrtle za'atar & olive oil

Young calamari filled with David Bonnici's zalzet malti, agrodolce, mussels

Kasha cheese, potato & leek croquette, green harissa

SHARED MAIN

Roast chicken, rubbed in harrisa & lemon, grilled gem lettuce & smoked almond jus

Jumbo mount zero chickpeas, spinach, zough

Spring tabbouleh, beans, burghul, tomatoes & herbs

PLATED SWEET

"Baklava tiramisu" Turkish clotted cream, honey, whisky





SAMPLE FOUR COURSE FEASTING MENU 95pp

SHARED MEZE

Whipped hummus, pumpkin & coriander

Warm iraqi flat bread

Tuna crudo, preserved kumquat, apple & celery

Heirloom tomatoes, yoghurt, lemon myrtle za'atar & olive oil

Young calamari filled with David Bonnici's zalzet malti, agrodolce, mussels

Kasha cheese, potato & leek croquette, green harissa

SHARED FISH COURSE

"Moghrabieh Milanese" lebanese peal couscous, saffron, parmesan, burnt butter & almonds

Steamed rockling, lemon, basil & tomato dressing

SHARED MAIN

Roast chicken, rubbed in harrisa & lemon, grilled gem lettuce & smoked almond jus

Jumbo mount zero chickpeas, spinach, zough

Spring tabbouleh, beans, burghul, tomatoes & herbs

Asparagus, whipped garlic, lemon & za'atar

SHARED SWEET

"Baklava tiramisu" Turkish clotted cream, honey, whisky

SAMPLE FOUR COURSE CHOICE MENU 125pp

SHARED MEZE

Whipped hummus, pumpkin & coriander

Warm iraqi flat bread

Tuna crudo, preserved kumquat, apple & celery

Heirloom tomatoes, yoghurt, lemon myrtle za'atar & olive oil

Young calamari filled with David Bonnici's zalzet malti, agrodolce, mussels

Kasha cheese, potato & leek croquette, green harissa

SHARED FISH COURSE

"Moghrabieh Milanese" lebanese peal couscous, saffron, parmesan, burnt butter & almonds

Steamed rockling, lemon, basil & tomato dressing

PLATED MAIN

(PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY)

Roast chicken, rubbed in harissa & lemon, grilled gem lettuce & smoked almond jus

Pork cheek, pumpkin puree, pork jus, preserved lemon, sage & isot pepper

Pan fried john dory fillet, tahini, fennel seed & yesterday's focaccia

Grass-fed sirloin, whipped potatoes, ras el hannout jus

Baked sweet potato kibbeh with tomato, sumac & basil

SIDES TO SHARE

Jumbo mount zero chickpeas, spinach, zough

Spring tabbouleh, beans, burghul, tomatoes & herbs

Asparagus, whipped garlic, lemon & za'atar

Baked iranian rice wrapped in warqa, eggplant & figs

PLATED DESSERT

(PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY)

Lemon tart, meringue, fennel pollen za'atar, white chocolate ice cream

Turkish delight filled doughnuts, rose honey, walnut ice cream

Chocolate mousse, pomegranate molasses summer cherries & pistachio

"Baklava tiramisu" Turkish clotted cream, honey & whisky



UPGR ADE

Our menus are carefully tailored for your celebration, upgrade your offer with one or all of the following to really treat your guests

Arrival canapés 3 pieces | 25 pp
Appellation Oysters ½ dozen 30 | dozen 60
Meze upgrade 15 pp
Plated pasta course 20pp
Shared main 25 pp
Additional side 5pp
Petit fours 10 pp



SAMPLE MENU

MEZE UPGRADES

Grilled mooloolaba king prawns, whipped cod roe, burnt butter & salmon caviar

Seared scallop, kombu & isot pepper dressing, smoked hummus

Tunisian brick pastry wrapped western australian scampi with basil

PLATED PASTA COURSE

Angel hair, crab, whipped garlic, preserved green chili gremolata

Rigatoni, maltese pork sausage ragu

Semolina gnocchi, zucchini, almonds, preserved lemon veloute

SHARED MAIN UPGRADES

Baked side of salmon, tahini & orange tarator, walnut & pomegrante tabouli

1.5kg 5+ Wagyu rib eye, dry chemen spiced jus

Our signature 1kg slow roasted lamb shoulder, za'atar & lamb fat jus

ADDITIONAL SIDES

Sugar snap peas, crispy sp

Grilled white zucchini, braised chickpeas with tomato, & preserved lemon

Shoestring fries



CANAPE PACKAGES

One - 80pp | 7 canapés + 2 substantial items

Two - 95pp | 7 canapés + 3 substantial items + 1 sweet canapé

Three - 105pp | 8 canapés + 1 bowl + 2 substantial items

A little extra:

Canapé 9 pp

Substantial items 10 pp

Bowls 15 pp

Dessert canapé 7 pp

SAMPLE GRAZING MENU

CANAPES

- Kingfish, finger lime & taramasalata tart
- Braised beef borek bun, turmeric, tamarind & coconut
- Poached chicken, corn & black garlic tart
- Fiery tuna neya, sesame leaf, salmon caviar, pickled cucumber
- Spiced lamb cigar, date jam, almonds
- Zucchini falafel, labneh, dill
- Duck fesunjun bun, walnuts & pomegranate
- Spring sweet pea sorrel tart, spanner crab & harissa
- Roast eggplant & olive tart
- Chemen cured salmon, pickled chilli labneh wafer
- Olive oil poached tomato tart, whipped ricotta, lemon & thyme dressing

SUBSTANTIAL ITEMS

- Fried chicken pieces, ras el hanout
- Dukkah crumbed lamb cutlets, whipped eggplant
- Cheese burger, pickles, special sauce
- "After service sandwich" Maha lamb shoulder, spiced jus
- Shoestring fries, smoked paprika & kasha cheese
- Slow cooked duck leg, persian bbq cherry sauce, pickle mayo, milk bun
- Kataifi prawns, ras el hanout
- Wagyu basturma, kasseri & mustard baguette, Turkish chilli & olive gilda

BOWLS

- Rigatoni, maltese pork sausage ragu
- Lebanese peal couscous "milanese" saffron, peas, parmesan
- Chicken kefta, sweet corn, smoked almonds, isot pepper
- Tahini & focaccia crumbed rockling fillets, tomato & saffron dressing
- Chicken, pumpkin & white fig tagine, couscous
- Crispy pork cheek, pumpkin & cinnamon hummus
- Turkish beef dumplings, asparagus, pine nuts & spiced burnt butter
- Roast grass fed beef, organic chickpea, spinach & green harissa

SWEET

- Turkish delight filled doughnuts, rosewater & walnut honey
- Lemon curd kataifi nests, meringue, pistachio
- "Baklava tiramisu" Turkish clotted cream, honey & whisky
- White chocolate & orange blossom filled choux buns
- Cherry & coconut dark chocolate mousse, pomegranate molasses, mint
- Chocolate dipped ice creams

BEVER AGES

A major focus of Maha East is its beverage list.

Our venue serves all of Maha's signature cocktails, including everyone's favourite – the Pomegranate Sour. The wine list consists of 120 bottles – consisting of both new and old-world wines as well as some unexpected treasures – hand-picked by our group Sommelier, Darcy Curnow. Beverages are offered on consumption, or our sommelier has tailored custom beverage packages below to accompany our menus below.

CLASSIC PACKAGE

3 Hour 70 pp

4 Hour 80 pp

5 Hour 90 pp

SPARKLING

NV Voyager Estate Sparkling Chenin Blanc,
WA

WHITE

Monte Tondo 'Mito' Suave, IT

ROSE

Days & Daze Rosé, Limestone Coast, SA

RED

La La Land Grenache, Orange, NSW

PREMIUM PACKAGE

3 Hour 95 pp

4 Hour 110 pp

5 Hour 125 pp

CHAMPAGNE

NV De Saint-Gall La Tradition
Premier Cru, Champagne, FRA

WHITE

Maude Pinot Gris, Central Otago NZ
La Roche Chardonnay, FRA

ROSE

Turkey Flat Rosé, Barossa Valley, SA

RED

Banks Road Pinot Noir, Bellerine, VIC
Buckshot Shiraz, Heathcote, VIC

All packages include soft beverages and a selection of Brick Lane Brewing beers



SAMPLE SOMMELIERS CHOICE LIST

Sparkling

2019 Vinea Marson Prosecco Alpi, Vic	80
2017 Barrington Classic Cuvee, Don Valley, Tas.....	95
2016 Raventos i Blanc 'Conca Del Riu Anoia'	
Blanc De Blancs Cava, Penedès, ESP.....	115
NV Louis Roederer Brut Premier Champagne, Fr.....	175
NV Billecart-Salmon Brut Rosé Champagne, Fr.....	260
2010 Dom Pérignon, Champagne, Fr.....	585

White

2018 Levantine Hill Sauvignon Blanc/Semillon, Yarra Valley, Vic.....	90
2020 Cloudy Bay Sauvignon Blanc, Marlborough, NZ.....	105
2019 Erste + Neue Pinot Grigio, Alto Adige It.....	95
2018 Garagiste 'Cotier' Riesling, Mornington Peninsula Vic.....	75
2020 Grosset 'Springvale' Riesling Clare Valley, SA.....	120
2010 Sutton Grange Fiano, Bendigo, Vic.....	110
2019 Valminor Albarino, Rias Baixas ESP.....	90
2019 Giovanni Rosso Etna Bianco, Sicily It.....	150
2019 Unreleased Chardonnay, Yarra Valley Vic.....	75
2021 Curlewis 'Bel Sel' Chardonnay Geelong, Vic.....	80
2020 Shaw + Smith M3 Chardonnay Adelaide Hills, SA.....	120
2019 Samuel Billaud 'Sur Les Clos' Petite Chablis, Fr.....	110
2017 Dom. Collotte Marsannay, Burgundy, Fr.....	135

Rosé

2020 Domenica Nebbiolo, Beechworth Vic.....	90
2018 Rameau d'Or 'Golden Bough' Cotes de Provence Fr.....	95
2018 Clos Cibonne 'Tradition' Provence, Fr.....	145

Red

2020 Sinapius Gamay Pipers Brook, Tas.....	80
2018 Giant Steps Pinot Noir, Yarra Valley, Vic	85
2018 Craggy Range 'Te Muna' Pinot Noir, Martinborough NZ.....	105
2016 Curly Flat Pinot Noir Macedon Ranges, Vic.....	165
2017 Dom. Jean Grivot Bourgogne, Burgundy, Fr.....	230
2019 An Approach to Relaxation Grenache Barossa Valley, SA.....	110
2018 Hacienda El Olmo Crianza Tempranillo Rioja, ESP.....	85
2020 Herman 'Mount Herman Red' Cabernet Sauvignon Blend, Golan Heights Isr.....	75
2018 Fraser Gallop Estate Cabernet Sauvignon, Margaret River WA.....	105
2018 Hickenbotham 'Trueman' Cabernet Sauvignon, McLaren Vale SA.....	135
2019 Bindi 'Pyrette' Shiraz, Heathcote Vic.....	95
2018 Torbreck 'Struie' Shiraz, Barossa Valley, SA.....	135
2016 Francois Villard Le Gallet Blanc Côte Rôtie, Rhône Valley Fr.....	280

Sweet

2017 Alois Kracher 'Auslese Cuvee' Chardonnay Welschriesling 375ml, Burgenland Aut.....	55
2020 Linnaea 'Apica' Moscato D'Asti 750ml Piedmont, It.....	75
2017 Fighting Gully Rd Pzetit Mensang 375ml, Beechworth Vic.....	70
NV Chambers Muscat Rutherglen, Vic.....	60
NV Campbells Rutherglen Topaque 375ml, Rutherglen Vic.....	60
NV Pereira D'Oliveira Tinta Negra 5yo 750ml, Madeira, PRT.....	185

CAPACITY

Maha East can hold 40 seated across the venue including the bar top, or 60 people for cocktail-style events.

EVENT AVAILABILITY & TIMINGS

Maha East is available for exclusive hire 7 days a week. A minimum food and beverage spend is associated with this hire and differs by day of week and time of year. Should the contracted minimum spend not be reached, the difference will be charged as a room hire fee.

Lunch events are allocated 4 hour sittings from 12:00pm - 4:00pm
Dinner events commence from 6:00pm - late.

GIFTS

Shane Delia | Spice Journey cook book..... 65
Delia Group Gift Vouchers 50 - 500

STYLING, AV & ENTERTAINMENT

Third party styling, entertainment and AV are welcome for events with exclusive venue hire. We are happy to connect you with our preferred suppliers. A certificate of currency of public liability insurance is required for external contractors outside of our preferred supplier list.

EXTERNAL CATERING & CAKES

All food and beverages served at your event must be produced in house, with the exception of commercially produced wedding and birthday cakes.

A cakeage fee of \$5 per person applies for cutting and service in the venue.

DIETARY REQUIREMENTS

Dietary requirements can be accommodated for with prior notice. We request all dietary requirements are provided 10 days prior to your event, along with your final numbers.

FOOD & BEVERAGE PRICING & MENUS

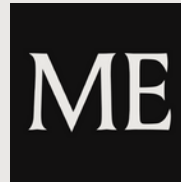
All food and beverage pricing includes GST.
A surcharge of 12% applies on Sundays and 18% on Public Holidays.

The food and beverage menus in this pack are sample seasonal menus only. We will provide final menus in the lead up to your event. Please note, vintages are subject to change and last minute changes may occur due to availability of ingredients

CONFIRMATION & PAYMENT

A non-refundable, non-transferable deposit of 20% of your minimum food and beverage spend and signed booking agreement are required to secure your reservation.

Final food and beverage selections must be received at least 21 days prior to your event. Final numbers must be received 10 days prior to the event, and full payment of the final account is required 7 days prior to the event. The venue does not accept payment post-event.



CONTACT

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