

Maha North



EVENTS AT MAHA NORTH

Situated in the heart of Collingwood's vibrant and eclectic Smith street, Maha North is a Melbournian expression of a meze bar. Showcasing bespoke cocktails with Middle Eastern soul, the menu invites a shared dining experience and encourages exploration.

Staying true to neighbourhood values, Maha North's sommeliers work with local and international suppliers to hand-select wines with an organic and biodynamic focus. The bar specialises in Middle Eastern-inspired house cocktails, infused araks and rakis – making an evening spent at Maha North a truly authentic experience.

Maha North brings the hallmarks of Shane Delia's unrestricted Middle Eastern style cooking that Maha loyalists have come to expect. The ever-changing menu – consisting of sophisticated snack-style morsels alongside generous share-sized items – allows you to create your own journey. Maha North's diverse menu is driven by seasonality as well as the recommendations of our local growers and producers, ensuring diners enjoy the very best that Melbourne has to offer each day.

SEATED PACKAGES

SAMPLE THREE COURSE MENU 75PP

SHARED MEZE

Hummus, roast capsicum, tarragon & pine nuts

Warm iraqi flat bread

Cured & charred kingfish, pickled onions & carrots, whipped cod roe, dill

Haloumi, salt roasted walnuts & rosemary, clove, quince

Stracciatella, roasted beetroots

Lamb cigar borek, parsley, almond hummus

SHARED MAIN

Roast chicken, creamed winter greens & soured fermented wheat

Maple roasted pumpkin, harissa

Aged basmati rice, dill, pumpkin seeds

SWEET

"Baklava tiramisu" Turkish clotted cream, honey & whisky





SAMPLE FOUR COURSE MENU 95PP

SHARED MEZE

Hummus, roast capsicum, tarragon & pine nuts

Warm iraqi flat bread

Cured & charred kingfish, pickled onions & carrots, whipped cod roe, dill

Haloumi, salt roasted walnuts & rosemary, clove, quince

Stracciatella, roasted beetroots

Lamb cigar borek, parsley, almond hummus

SHARED FISH COURSE

"Moghrabieh Milanese" lebanese pearl couscous, burnt butter prawns, pine nuts

SHARED MAIN

Grass-fed sirloin, ras el hannout jus

Sauteed winter green, whipped garlic

Crispy potato rose borek, lemon thyme, fennel seed, olive oil

Oak lettuce, sumac fried bread, anchovy & dijon dressing

SWEET

"Baklava tiramisu" Turkish clotted cream, honey & whisky

SAMPLE FOUR COURSE CHOICE MENU 125PP

SHARED MEZE

Hummus, roast capsicum, tarragon & pine nuts

Warm iraqi flat bread

Cured & charred kingfish, pickled onions & carrots, whipped cod roe, dill

Haloumi, salt roasted walnuts & rosemary, clove, quince

Stracciatella, roasted beetroots

Lamb cigar borek, parsley, almond hummus

SHARED FISH COURSE

“Moghrabieh Milanese” lebanese pearl couscous, burnt butter, prawns, pine nuts

PLATED MAIN

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

Roast chicken, creamed winter greens & soured fermented wheat

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

Pan fried john dory fillet, turnip, mushroom, cumin & hazelnut jus

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

Braised winter vegetables & last season preserved tomato emulsion

SHARED SIDES

Crispy potato rose borek, lemon thyme, fennel seed, olive oil

Oak lettuce, sumac fried bread, anchovy & dijon dressing

Maple roasted pumpkin, harissa

SWEET

(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 & pomegranate molasses fudge, pistachio, marasca cherries & mint diplomat

“Baklava tiramisu” Turkish clotted cream, honey & whisky





Dine from one of three carefully tailored menus and upgrade your offer with one or all of the following to really enhance the experience.

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

MEZE UPGRADES

Mooloolaba king prawn kataifi, toasted almonds, honey, aleppo pepper

Yellow fin tuna tartare, tomato & harissa, salmon caviar & potato wafers

Seared scollop, whipped cod roe, pangritata

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, pine mushrooms, baharat & honey jus

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

ADDITIONAL SIDES

Grain & pickled vegetable salad, pomegrante vinegar dressing

Grilled white zucchini, braised chickpeas & tomato, preserved lemon

Shoestring fries

Poached young carrots, fermented capsicum, dill, buttered almonds





CANAPES

Package One - 80pp | 7 canapés + 2 substantial items

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

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

Add a little extra:

Canapé \$9 pp

Substantial items \$10 pp

Bowls \$15 pp

Dessert canapé \$7 pp

SAMPLE GRAZING MENU

CANAPES

- Za'atar toast, roast capsicum, anchovy, whipped labneh
- Poached chicken, corn, black garlic tart
- Scallop & seaweed taramasalata tart
- Fiery tuna neya, sesame leaf, salmon caviar, pickled cucumber
- Spiced lamb cigar, date jam, almonds
- Zucchini falafel, labneh, dill
- Salmon caviar bun, whipped cod roe
- Pickled octopus, harissa, muhummara, cos hearts
- Roast eggplant & olive tart
- Chemen cured salmon, sorrel, labneh
- Olive oil poached tomato tart, whipped ricotta, lemon & thyme dressing

SUBSTANTIAL

- Fried chicken pieces, ras el hanout
- Dukkah crumbed lamb cuttlets, 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
- Fried flathead tails, saffron, tomato & verjuice, whipped semolina
- Chicken, pumpkin & white fig tagine, couscous
- Crispy pork cheek, pumpkin & cinnamon hummus
- Turkish dumplings, mushroom, sujuk, yoghurt, almonds
- Baharat braised beef cheek, grains, pulses, pickled mushrooms

SWEET

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

BEVERAGES

Not limited to the cuisine, our world-class bartender team serves hand-crafted cocktails that perfectly complement our punchy northside-tailored wine list. Beverages are offered on consumption, or our sommelier has tailored custom beverage packages 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, Heathcote, Vic	80
2017 Barringwood 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 Hickinbotham '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 Weslchriesling 375ml, Burgenland Aut.....	55
2017 Fighting Gully Rd Pzetit Mensang 375ml, Beechworth Vic.....	70
2020 Linnaea 'Apica' Moscato D'Asti 750ml Piedmont, It.....	75
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 North can hold 40 seated across the venue including the bar top, or 60 people for cocktail-style events.

EVENT AVAILABILITY & TIMINGS

Maha North 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.

Maha North

CONTACT

86 Smith Street, Collingwood, 3066

+61 3 9417 3531

events@deliagroup.com.au

mahanorth.com.au