





ABOUT US

From the moment you enter Maha you have begun your unrestricted Middle Eastern journey. The beauty and opulence of the Middle East overwhelms the senses in a youthful and refined environment. Sweet and sensual aromas, elegant textures and smooth beats set the tone for the experience ahead.

Located in a sub-basement venue on Bond Street, Maha is the signature venue for sought-after chef and restaurateur, Shane Delia.

Shane and the Maha team create playful and full flavoured Middle Eastern food like nothing you've tasted before. Using a fresh, innovative and unrestricted approach with Mediterranean influences, Maha skilfully redefines this ancient cuisine through modern dining.

At Maha, we aim to show the world what can be done with Middle Eastern flavours in a contemporary setting. This new and fresh approach to Middle Eastern cuisine has seen Maha earn One Hat in The Age Good Food Guide, annually since 2009.

From corporate lunches and presentations to anniversaries, weddings, birthdays and more, Maha's stunning private and semi-private dining spaces make the perfect place for your next event. Our dedicated and experienced events team will help guide you through the event planning process with ease. Just click below to fill out an event enquiry form and our team will get back to you as soon as possible.

OUR SPACES

THE SULTAN ROOM



With its lavish finishes and intimate ambience, the Sultan Room is our premium private dining space. Seating a maximum of 18 people in an opulent setting, this room can be fully equipped with audio and visual equipment to enhance your event.

SEMI PRIVATE EVENT SPACE ONE



Sumptuous styling and moody ambience, this semi private dining space accommodates up to 26 people and is perfect for sit down events.

THE LOUNGE, JAYDA



Brimming with opulence and lavish finishes, the Lounge is the perfect space for your next private event. With endless dining options available, the Lounge caters for up to 30 for a seated or 40 guests for a cocktail-style event.

GLENMORANGIE SIGNET ROOM



Partnering with world leading whisky producer Glenmorangie, the Signet Room is our most intimate private dining space. This luxurious setting seats up to 12 guests.

SEMI PRIVATE EVENT SPACE TWO



Our most versatile space, this space lends itself to a maximum seating of anywhere from 50 to 70 guests. Showcasing the best features of Maha's iconic style, this semi private space can be reconfigured for a more intimate party size

JAYDA, EXCLUSIVE



Step into the front bar at Jayda and steal a seat at the curved marble top bar, under the glow of red-orb lamps. Perfect for brand launches, corporate dinners, a celebration with your nearest and dearest and everything in between, make Jayda your own exclusively for your next event for 30 seated or up to 100 for a cocktail party.



SAMPLE TASTING MENU *185PP*

MEZE

Our grilled flatbread

Hummus, sage, spiced chicken & macadamia

Victorian tuna, turkish chilli, preserved lemon, fermented capsicum, pickled
onions

Slow roasted lamb shoulder borek buns, honey, sesame & herbs

Roasted beetroots, yoghurt, candied onions, aleppo pepper pangrattato

SHARED MAIN

Roast chicken breast, maple & harissa roasted pumpkin, ras el hanout jus

Turkish beef dumplings, mount macedon pine mushrooms, burnt butter &
lebanese sausage

Grilled broccolini, lemon, yoghurt & zartar

Aged basmati rice pilaf, baharat, roast onions & victorian lentils

SWEET

Turkish delight filled doughnuts, rosewater, honey, walnut

SAMPLE PREMIUM TASTING MENU
200PP

SNACKS

Spanner crab tunisian brick cigar

Isot pepper charred corn & black garlic tart, australian truffles

Chemen cured salmon, sorrel, labneh, burghul wafer

MEZE

Our grilled flatbread

Hummus, sage, spiced chicken & macadamia

Victorian tuna, turkish chilli, preserved lemon, fermented capsicum, pickled
onions

Slow roasted lamb shoulder borek buns, honey, sesame & herbs

Roasted beetroots, yoghurt, candied onions, aleppo pepper pangrattato

SHARED MAIN

Our signature slow roasted lamb shoulder, pine nut & za'atar jus

King prawn kataifi, ras el hanout, carrot, almond and burnt butter

Roast zucchini, yoghurt, saffron & lemon emulsion

Aged basmati rice pilaf, baharat, roast onions & victorian lentils

SWEET

Turkish delight filled doughnuts, rosewater, honey, walnut

Chocolate & pomegranate tart, iranian pistachio crème





SAMPLE BESPOKE MENU

250PP

SNACKS

Spanner crab tunisian brick cigar

Isot pepper charred corn & black garlic tart, australian truffles

Chemen cured salmon, sorrel, labneh, burghul wafer

FIRST

Whipped smoked hummus, duck awarma, mushroom jus, malawa

SECOND

Yellowfin tuna crudo, tomato & harissa dressing, ricotta, wood sorrel

THIRD

Moghrabieh "milanese" saffron, parmesan, mooloolaba prawns, burnt butter & pine nuts

FOURTH

Dry aged grass fed sirloin "on the bone", ras el hanout jus

Sautéed pine mushrooms, almond hummus, baharat

Young carrots, dates, aleppo pepper

Glass potatoes cooked in olive oil, za'atar & toum

FIFTH

Peanut butter "baklava" tahini, caramel, dark chocolate sorbet

PACKAGE UPGRADES

Appellation Oysters 1/2 doz 30 | doz 60

Caviar 30g | 160 50g | 225 125g | 480

Kataifi wafers, creme fraiche & labneh, chives, eggs, shallots

Lobster half 85 | whole 165

Roasted portland lobster, saffron moghrabieh "milanese"

Signature sweet 15 pp

Turkish delight filled doughnuts, walnut honey & ice cream

Petit fours 10 pp

Handcrafted chef's selection chocolates, jellies & arabic pastries



CANAPÉ PACKAGES

Package One | 100pp

9 canapés + 3 substantial items

Package Two | 110pp

8 canapés, 1 bowl, 2 substantial items + 1 sweet canapé

Package Three | 120pp

8 canapés, 3 substantial items, 1 bowl + 1 sweet canapé

Package Four | 150pp

8 canapés, Premium Grazing Table, 3 substantial items, 1 bowl + 1 sweet canapé



MENU

Canapés

- Kingfish, finger lime & taramasalata tart
- Braised beef borek bun, turmeric, tamarind & coconut
- 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 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

Bowl

- Rigatoni, Maltese pork sausage ragu
- Lebanese peal couscous "milanese" saffron, peas, parmesan
- Chicken kafta, sweet corn, smoked almonds and 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 and pickled mushrooms

Sweet

- Turkish delight filled doughnuts, rosewater & walnut honey
- Lemon curd kataifi nests, meringue, pistachio
- Peanut butter "baklava" tahini, caramel, dark chocolate sorbet
- White chocolate & orange blossom filled choux buns
- Cherry & coconut dark chocolate mousse, pomegranate molasses, mint
- Chocolate dipped ice creams



SAMPLE SOMMELIERS CHOICE LIST

Sparkling

2019 Vinea Marson Prosecco Alpi, 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
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 can seat a maximum of 120 guests or 250 guests for cocktail-style events.

EVENT AVAILABILITY & TIMINGS

Maha is available for exclusive hire 7 days a week. A minimum food and beverage spend is associated with this hire or the hire of our private spaces 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

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 celebration cakes.

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

DIETARY REQUIREMENTS

We can accommodate most dietary requirements, with notice. Please inform our event’s team of your requirements and we will work with you to create a suitable menu.

GIFTS

Jayda x Loro cocktails.....	60
Shane Delia Spice Journey cookbook.....	65
Delia Group Gift Vouchers.....	50-500

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. The venue does not accept payment post-event,



CONTACT

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