



MELBOURNE CUP DAY

STANDUP

CANAPÉ MENU

**GRAZING STATION**

Selection of cheeses, cured meats, lavosh, fresh fruit & dried fruit

**LEEK & FETA TARTS v**

**IRISH JAMBONS**

Ham & cheese baked in puff pastry

**IRISH 'BEANBONS' v**

Baked beans baked in puff pastry

**MINI BEEF & GUINNESS PIES**

**SMOKED SALMON**

On Irish soda bread with cream cheese

**CHEESEBURGER SLIDERS**

**MUSHROOM SLIDERS v**

**HOMEMADE SAUSAGE ROLLS**

Veal, pork & fennel

**\$60 PER PERSON**

**BOOKINGS ESSENTIAL FOR BOTH OPTIONS**

**EMAIL [SYDNEY@PJOBRIENS.COM.AU](mailto:SYDNEY@PJOBRIENS.COM.AU)**



**P.J.O'BRIEN'S**

**THE IRISH PUB**



**squealing pig**

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# SIT DOWN

## LUNCH MENU

### ENTREE

#### CRAB, TOMATO & AVOCADO STACK

Lettuce, cocktail sauce

#### WATERMELON & FETA SALAD

Fennel, pea, pomegranate vinaigrette v vegan option available

#### ROAST SWEET POTATO SOUP

Irish soda bread v

### MAIN

#### SLANE IRISH WHISKEY GLAZED SALMON

Colcannon, broccolini

#### BEEF MEDALLIONS

Potato mash, wild mushroom & Irish whiskey cream sauce,  
shaved fennel & parmesan rocket salad

#### CHAR GRILLED CHICKEN BREAST

Lemon & caper cream sauce, jasmine rice, broccolini

#### MIXED MUSHROOM RISOTTO

Grilled asparagus, parmesan wafers v vegan option available

### DESSERT

#### INDIVIDUAL PAVLOVA

Macerated mango & pineapple in coconut rum,  
coconut whipped cream, passionfruit pulp

#### CINNAMON APPLE CRUMBLE TART

Salted caramel ice cream

#### CHEESE PLATE

Lavosh, fresh fruit & dried fruit

2 COURSE \$65 PER PERSON | 3 COURSE \$80 PER PERSON  
INCLUDES A GLASS OF PROSECCO OR HEINEKEN SCHOONER

TO BOOK EMAIL [SYDNEY@PJORIENS.COM.AU](mailto:SYDNEY@PJORIENS.COM.AU)

