



P.J.O'BRIEN'S

THE IRISH PUB

MELBOURNE CUP 2025

Two Course - \$70pp | Three Course - \$85pp

ENTRÉE

Soup Of The Day *GF VG*

Crab, Avocado & Tomato Stack *GF*
Chiffonade lettuce and cocktail sauce

Watermelon, Feta, Pickled Onion & Toasted Pistachio Salad *GF V*
Tossed in red wine vinaigrette

Pan Fried Halloumi *GF V*
Tomato, white bean, rocket and pomegranate salad

MAIN

Marinated Rib Eye *GF*
Mashed potato, broccolini and a redcurrant jus

Char Grilled Tuna Fillet *GF*
*Orange, shaved fennel and pickled red onion salad,
topped with an orange hollandaise*

Stuffed Chicken Breast *GF*
*Baby spinach, mozzarella, ricotta and semi-dried tomatoes,
served with mash and roast chicken jus*

Oven Roasted Vegetable Filo Scroll *V*
Capsicum puree and ratatouille

DESSERT

Bailey's Panna Cotta *GF*

Chocolate & Guinness Cake
Chocolate sauce and ice cream

Cheese Plate *GFA*
Brie, cheddar, Danish blue, dried apricots, celery and lavosh