

SIT DOWN CHRISTMAS FUNCTIONS AT P.J.O'BRIEN'S SYDNEY

FESTIVE LUNCH & DINNER MENU

2 COURSE - \$70 PER PERSON

3 COURSE - \$85 PER PERSON



PLEASE NOTE:

This menu is available for booking from Wednesday 25 November until 30 December 2026.

Bookings and pre-ordering is essential.

To enquire about available dates please email the venue sydney@pjobriens.com.au

*Subject to availability & menus are subject to change without notice.

v-vegetarian vg-vegan gf-gluten friendly gfa-gluten friendly available (i)-imported seafood

ENTREE

Roast Vegetable Soup vg gfa
Croutons & Shallots

Prawn, Avocado & Tomato Stack gf (i)
Chiffonade lettuce & house dressing

MAIN

Traditional Roast Turkey & Glazed Ham
Creamy mash, roast potatoes, cheesy cauliflower, Brussel sprouts, roast vegetables, stuffing & gravy

Pan Roasted Barramundi Fillet (i)
Sautéed vegetables, roasted Brussel sprouts, sweet potato purée

Oven Roasted Vegetable Strudel v
Grilled, roasted & sautéed vegetables wrapped in a filo pastry, rocket red pepper coulis & parmesan with a pickled red onion & rocket salad

DESSERT

Traditional Christmas Plum Pudding
Custard & ice cream

Raspberry Brûlée gfa
Fresh raspberries & shortbread biscuit

Salted Caramel Ice Cream
House made butterscotch sauce & candied macadamia nuts

Confirmation of numbers are required at least 3 working days prior to your function and we are happy to discuss tailoring menus to suit any dietary requirements at this time.

