



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

**THE IRISH PUB**

**CHRISTMAS FUNCTION PACKAGE**

# COCKTAIL EVENTS CANAPÉS Menus subject to change

## OPTION 1

\$39 PER PERSON

6 pieces per person

## OPTION 2

\$48 PER PERSON

8 pieces per person including 1 substantial

## OPTION 3

\$60 PER PERSON

10 pieces per person including 2 substantial

Minimum 20 Guests



## COLD

Freshly Shucked Oysters

Mini Caramelised Onion & Gruyere Quiche V

Salmon Rillettes *Juniper, dill, crouton*

Roast Pumpkin Tartlet *Toasted pepitas* V

Ham Hock Terrine *Seeded mustard, pickle*

Roast Capsicum, Tomato & Olive Bruschetta V  
*Feta, basil pesto*

## HOT

Tomato & Mushroom Arancini *Salsa verde* V

Lemon Pepper Calamari *Sriracha, aioli*

Mac & Cheese Croquettes *Irish tomato relish* V

Glazed Chicken Skewers *Whiskey BBQ sauce*

Pulled Brisket Tarts *Mashed potato & chive*

Fish Goujons *Homemade tartare*

## SUBSTANTIAL

Mini Beef Burgundy Pies *Tomato ketchup*

Pork Sausage Rolls *Red pepper romesco*

Vegetable Pasties *Irish curry sauce* V

Black Pudding Sliders *Mustard mayonnaise, rocket* V

Beetroot Sliders *Coleslaw, herb mayonnaise*

Mini Hot Dogs *Pickled cabbage, mustard, ketchup*

Fried Chicken Sliders *Coleslaw, pickle*

## SWEET

Rich Chocolate Cakes *Chocolate ganache, hazelnut*

Cheesecake Tartlet *Whiskey caramel*

Vegan Carrot & Walnut Cake

Apple Crumble Tartlet *Caramel sauce*



## ADDITIONAL PLATTERS 15 pieces per platter

Pork Sausage Rolls \$80

*Red pepper romesco*

Mini Beef Pies \$90

*Tomato ketchup*

Sliders \$85 Choose one of the following:

Black pudding, Beef or Fried chicken

Vegetable Spring Rolls *Sweet chilli sauce* V \$70

Vegetable Pasties *Irish curry sauce* V \$80

V-Vegetarian

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please advise your event manager seven days prior to your function if you or any guests have any food allergies or dietary requirements.

# DINING EVENTS LUNCH OR DINNER

Menus subject to change

2 COURSE - \$50 PER PERSON

3 COURSE - \$60 PER PERSON

ADD CANAPES ON ARRIVAL

\$18 PER PERSON

3 pieces per person, choose 3 canapes from selection  
(excludes substantial)

Minimum 20 Guests

Groups of 50 and over will be required to go on alternate drop or choose our 'Shared Dining Menu' option

**ENTREE** Select 3 for guests to choose from

Oysters Kilpatrick  
*Roasted Pacific oysters, bacon, tomato, Worcestershire sauce*

Mac & Cheese Croquettes v  
*Irish tomato relish*

Lemon Pepper Calamari  
*Sriracha aioli*

Glazed BBQ Chicken Wings  
*Sesame seed, ranch dressing*

Ham Hock Terrine  
*Pickles, mustard*

**MAIN** Select 3 for guests to choose from

Beef & Guinness Pie  
*Creamy mash, garlic butter vegetables, gravy*

Roasted Barramundi  
*Artichoke, tomato, olive, asparagus, zucchini, herb oil*

Traditional Christmas Turkey & Ham  
*House made stuffing, mashed potato, roast potato, glazed carrots, peas, gravy*

Scottsdale Pork Belly  
*Braised red cabbage, crispy chat potatoes, apple sauce, watercress, gravy*

Black Angus Sirloin  
*Garden salad, chips, red wine jus*

Spring Vegetable Risotto v  
*Zucchini, asparagus, green pea, artichoke, Reggiano Parmigiano*

**DESSERT** Select 3 for guests to choose from

Guinness Chocolate Cake  
*Cream cheese icing, berry compote*

Profiteroles  
*Vanilla ice cream, warm chocolate sauce, peanut brittle crumb*

Traditional Christmas Pudding  
*Butterscotch sauce, vanilla ice cream*

Treacle Tart  
*Burnt orange, malt ice cream*

Cheese  
*Water crackers, soda bread, seasonal accompaniments*

V-Vegetarian

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# SHARING TABLE Menus subject to change

## \$60 PER PERSON

Reminiscent of gatherings filled with 'craic & laughter', the sharing table rekindles the tradition of coming together for a feast.

Enjoy soda bread on arrival followed by shared entrees, mains & desserts with your family, friends or colleagues.

Minimum 20 Guests

## SHARED ENTRÉE Selection of 3

### Ploughman's Platter

*Potted ham hock, smoked salmon, Clonakilty black pudding, Irish tomato relish & pickles*

### Trio of Dips

*Marinated olives, water crackers, grilled flatbread* ∨

### Mac & Cheese Croquettes

*Irish tomato relish* ∨

### Steamed Mussels

*Creamy caper & dill sauce*

### Lemon Pepper Calamari

*Sriracha sauce, garlic aioli, fresh lemon*

### Buffalo Chicken Wings

*Hot sauce, ranch dressing*

## SHARED MAINS Selection of 2

### Salmon Fillet

*Baked in caper & dill butter, pickled fennel, wilted greens, lemon cheeks*

### Beef Striploin

*Rubbed with salsa verde, peppercorn gravy, rocket salad, fries*

### Pork Loin

*Honey mustard glaze, crackling, apple sauce, potato salad, onion rings*

### Beef & Guinness Pie

*Rich gravy, creamy mash potato, buttered vegetables*

### Chicken & Vegetable Pie

*Rich gravy, creamy mash potato, roasted cauliflower*

### Vegetable & Lentil Pie

*Topped with creamy mash, crispy roast potatoes, garden salad* ∨

## SHARED desserts Selection of 2

### Baked Baileys Cheesecake

*Vanilla ice cream*

### Guinness Chocolate Cake

*Cream cheese icing, berry compote*

### Cheese Platter

*Selection of two varieties, water crackers, seasonal accompaniments*

V-Vegetarian

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# P.J's OYSTER & SEAFOOD STATION

\$60 PER PERSON

Self serve oyster & seafood station for your function. Can be added to any canape package or perhaps add as an extra course to a sit down dining event (space permitting).

Minimum 20 Guests

## SELECTION OF OYSTERS

Including

Freshly Shucked Natural Oysters *Lemon, mignonette, tabasco*

Oysters Kilpatrick *Roasted oysters, bacon, tomato, Worcestershire*

Beer Battered Oysters *House tartare*

## SEAFOOD PLATTERS

Includes one piece of each per person

Prawn Skewers *Garlic, chive, butter*

House Cured Salmon Gravlax *Rye bread, butter*

Smoked Haddock Croquettes *Aioli*

Spanner Crab Sandwiches *Coriander, lime mayonnaise*

Battered Fish Roll *Caper mayonnaise, pickles*

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# BEVERAGE PACKAGES

Menus subject to change



## OPTION 1

### ON CONSUMPTION

Individual accounts can be set up to suit your requirements. You can choose from our extensive range of beers, wines and spirits.

A credit card will be required from the organiser or company director to be kept behind the bar until settlement of the account.

## OPTION 2 - STANDARD PACKAGE

2 HOURS - \$60 PER PERSON

3 HOURS - \$70 PER PERSON

### Draught Beer & Cider

*Guinness, Carlton Draught  
Great Northern Super Crisp  
Magners Cider*

### Bottled Beer

*James Boag's Premium Light*

### Wine

*Rothbury Estate Sparkling Cuvee VIC  
Rothbury Estate Semillon Sauvignon Blanc VIC  
Rothbury Estate Cabernet Merlot VIC*

Soft drinks, juices, tea & coffee

## OPTION 3 - PREMIUM PACKAGE

2 HOURS - \$70 PER PERSON

3 HOURS - \$80 PER PERSON

### Draught Beer & Cider

*Guinness  
Kilkenny  
Carlton Draught  
Carlton Dry  
Stone & Wood Pacific Ale  
Pirate Life South Coast Pale Ale  
Magners Cider*

### Bottled Beer

*James Boag's Premium Light*

### Wine

*Chandon Brut Yarra Valley VIC  
The Shared Prosecco VIC  
Azahara Moscato Red Cliffs VIC  
Little Berry Pinot Grigio Padthaway SA  
821 South Sauvignon Blanc Marlborough NZ  
Seppelt The Drives Chardonnay VIC  
Cape Schanck Rose Mornington Peninsula VIC  
Seppelt The Drives Shiraz VIC  
Wynns Gables Cabernet Sauvignon Connawarra SA  
The Stag Pinot Noir Yarra Valley VIC*

### Non Alcoholic Wine

*Plus & Minus Blanc de Blanc Sparkling  
Plus & Minus Pinot Grigio  
Plus & Minus Blanc Shiraz*

### Non Alcoholic Beer

*Peroni 0.0%  
Heaps Normal XPA*

Soft drinks, juices, tea & coffee