

O'SULLIVANS SIBEEEN

Irish Bar & Restaurant
Functions • Events • Entertainment

2011



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O'SULLIVANS SIBEEEN

Variety of Menus
Tailored Packages
Friendly Service
3am License
Live Entertainment
Function Rooms
Friendly Service
Big Screen TV's

FINGER FOOD FUNCTION MENU

1. * Vegetable Spring Rolls
2. * Home Made Sausage Rolls
3. * Party Pies
4. * Assorted Pinwheel Pastries
5. * Bruschetta Rounds
6. * Mixed Asian Plate with Soy Dipping Sauce
7. * A Variety of Dips served with Turkish Bread
8. * Crumbed Calamari & Butterfish Bites with Tartar
9. * Individual Gourmet Pizza
10. * Char Grilled Meat Balls with BBQ Dipping Sauce
11. * Garlic Prawns
12. Beef or Chicken Skewers (Satay/Tandoori/HoneySoy)
13. Mini Beef Mignons
14. Spicy Chicken & Ricotta Pastry Rolls
15. Selection of Bite Size Sweet Slices
16. Falafel Balls with Hummus Dipping Sauce
17. Thai Fish Balls with Sweet chilli Dipping Sauce
18. Tandoori Chicken Wraps
19. California Rolls - Mixed or Vegetarian
20. Arancini
21. BBQ Squid
22. Olive & Sun dried tomato Tapenade on Ciabatta
23. Lamb Kofta Balls with Tzatziki dipping Sauce
24. Fresh Atlantic Salmon canapés
25. Mini Vol-au-vents
26. Mini Beef & Guinness Pies
27. Potato skins with mixed fillings
28. Tomato & Bocconcini Tarts
29. Mini Burgers
30. Oysters
31. Mini Quiches

* Choose from these items for \$11.90 menu only
All items available for menu options except \$11.90

FINGER FOOD OPTIONS

- James' Gate requires a minimum booking of 20
- Maggie's Parlour requires a minimum booking of 30
- Restaurant requires a minimum booking of 65 on Friday or Saturday nights
- All finger food functions must be paid in full at least seven days in advance
- Chips & Nuts add \$2.00 pp
- Vegetarians and celiacs catered for upon request (to be advised 7 days prior to function)

DOWNSTAIRS FINGER FOOD FUNCTIONS

Choose 6 for \$11.90 pp*
Choose 8 for \$15.00 pp
Choose 10 for \$17.50 pp

UPSTAIRS FINGER FOOD FUNCTIONS

Choose 6 for \$13.90 pp or
Choose 8 for \$16.90 pp or
Choose 10 for \$18.90 pp

- Two choices from each course need to be selected and are served alternatively on the night.
- Vegans & celiacs catered for upon request (to be advised 7 days prior to function).
- \$10 Deposit per person or \$200 per group booking is required within 7 days of the date the booking is made to secure the date. Conditions apply.
- Menu subject to change
- Can add garlic bread, tea & coffee to any menu.

ALL MENUS ARE TAILOR MADE FOR EACH BOOKING. THESE MENUS ARE A SAMPLE OF OFFERINGS.

SAMPLE SET MENU \$35

ENTRÉES

Soup

Your choice of leek & potato, or cream of mushroom
Garlic & Herb Bread

Chilli Beef Salad

Fresh coriander, chilli, pinenuts & tender pieces of beef tossed
through a mixed leaf salad with a lime & olive oil dressing

Bite Size Bruschetta

Garlic oil toasted bread topped with a traditional roma
tomato, Spanish onion & basil with bocconcini finished with a
balsamic dressing

Crumbed Calamari

Deep fried on fresh Thai salad and chilli, mint dressing

Dips Platter (per table)

All in house made served with toasted garlic & olive oil
Ciabatta

Mixed Platter (per table)

Calamari, bruschetta, arancini & Asian delights served with
sweet chilli dipping sauce

MAINS

Roast Beef

Marinated in a red wine, cooked in a slow roasted oven to
medium served with traditional vegetable accompaniment &
rich gravy

Parmigiana

Crumbed chicken breast topped with ham, melted vintage
cheddar cheese, salad & chips or mash & vegetables

Chicken Breast Funghi

Breast of chicken with a creamy mushroom sauce
& roast vegetables

Battered Fish Fillet

Hake fillets served with potato salad & green salad
or chips & green salad

DESSERTS

Sticky Date Pudding

Homemade pudding topped with butter scotch sauce
& vanilla ice cream

Apple & Rhubarb Crumble

Slow baked with spices & topped with an oat crumble served
with ice cream & strawberries

Pavlova

True Australian style dessert served with fresh fruit salad
& chantilly cream

Berry Delight

Mixed berry compote served with vanilla ice cream

2 course option available for \$28.00

SAMPLE SET MENU \$42

ENTRÉES

Garlic and Parmesan bread for the table
Cream of cauliflower soup, parmesan toasty's & chip

Mixed Platter (per table)

Tiger prawns, salt & pepper squid, smoked salmon, grilled
pancetta, lamb koftas, vegetarian tartlets, crostini & canapés

Satay Chicken Skewers

Thai inspired Satay Chicken skewers served on jasmine rice

Chilli Beef Salad

Fresh coriander, chilli, pinenuts & tender beef tossed through a
mixed leaf salad finished with a lime & olive oil dressing

Wild Mushroom or Blue Cheese Tart

Set in a homemade pastry base with a creamy sauce topped
with crispy leaves drizzled with truffle oil

Spicy Prawns

Tossed threw chilli, coriander & olive oil served
with a tropical fruit salsa

Thai Squid

Pan fried squid tossed through fried shallots, coriander & a lime
dressing accomplished by aioli & lemon

MAINS

Beef Wellington

Cooked medium, side of sirloin beef covered mushroom paste,
wrapped in puff pastry with trimmings & red wine gravy

Roast Pork

Rolled pork belly stuffed with apple, homemade breadcrumbs
& fresh herbs set with baked apples, asparagus, sweet potato
mash finished with an apple jus

Citrus Crusted Lamb Cutlets

Roasted lamb cutlets encrusted with a lime & lemon zest
served atop garlic smashed potatoes, green beans & a
rosemary jus

Honey Almond Chicken Breast

Tender chicken breast coated in honey roasted almonds
served with garlic squash & mini baked potato, drizzled with
sage butter

Barrumundi

Set on a wild mushroom risotto topped with a chive
crème fresh finished with a tomato coli

DESSERTS

Brandy Baskets

Served with a fresh fruit salad & Chantilly cream

Raspberry & Marshmallow Chocolate Mousse

A rich chocolate & brandy mousse with raspberries &
marshmallows folded through, set in a chilled cocktail glass
topped with vanilla cream

Black Forrest Ice Cream

Vanilla ice cream with warm chocolate & cherry sauce

Warm Chocolate Pudding

Served with warm with chocolate sauce and cream

Trifle

Sponge cake soaked in sherry & brandy & layered with fruit,
jelly, cream & custard, topped with nuts & chocolate

2 course option available for \$34.00

SAMPLE SET MENU \$49

ENTRÉES

Garlic and Parmesan bread for the table

Seafood chowder

served with King prawns & crusty bread

Tasmania Oysters

Natural or Kilpatrick

Aniipasio

Cured meats served with cheeses grilled Turkish bread
& a creamy garlic custard

Roasted Cherry Tomato & Bocconcini Tart

With crisp summer salad & shaved apple balsamic dressing

Smoked Salmon & Roast Beetroot Salad

Slivers of Tasmanian smoked salmon with roast beetroot
wedges, topped with cumin sour cream and rocket

Mixed Platter (per table)

Natural & Kilpatrick oysters, Tiger prawns, smoked salmon, beef
mignons, sushi & vegetarian tartlets & crostini

MAINS

Fillet Mignon

Grilled to medium, wrapped in caramelised bacon, served
with stuffed mushroom, potato tart, broccolini & red wine jus

Slow Roast Pork Belly

With a crispy crackling top served with mash potato,
asparagus & topped with home-made apple & thyme
chutney

Rosemary Roasted Lamb Rack

Cooked to medium rare with scalloped potatoes, green
beans, shallots and red wine jus

Salmon Steak

With light pepper & herb crust served on a warmed potato
salad with seeded mustard dressing

Roast Marmalade Chicken with Winter Salad

Bittersweet marmalade, Dijon mustard roasted chicken served
with a winter salad of roasted pumpkin, beetroot & feta

DESSERTS

Baileys Crème Brulee

Really lovely & smooth with an Irish Baileys kick

Sticky Fig & Whiskey Pudding

Sumptuous with a butterscotch sauce and vanilla pod custard

Selection of Australian Cheese & Fresh Fruits (share plate)

Served with assorted crackers and accompaniments

Chocolate Fondue with Dipping Fruits (share plate)

Chocolate fondue dipping sauce accompanied with fresh
fruits, marshmallows, honeycomb & madeleines

Trio of chocolate

A chocoholics delight!

Finish with Tea and Coffee & Chocolate Mints

**2 course option available for \$39.00
including tea & coffee**