



SET MENU \$45

~ Australian Sparkling on arrival ~

Entrée

Soup

Your choice of leek & potato or cream of mushroom & a dinner roll

Caesar Salad

Cos lettuce, fresh parmesan, herbed croutons, bacon, topped with poached egg & house made anchovy dressing

Rocket, Pumpkin & Feta Salad

Roasted pumpkin with feta, finished with a balsamic dressing

Arancini Balls

With a chilli, mayonnaise & chive dipping sauce

Crumbed Calamari

Served on a fresh Thai salad with a chilli, mint dressing

Or Share Platters (mingle before you sit down for mains)

Dips & Bruschetta Bites (per table)

Traditional roma tomato, Spanish onion & basil and house made dips served with Turkish bread

OR

Share Platter (per table)

Calamari, bruschetta, arancini, char-grilled meat balls & Asian delights served with sweet chilli dipping sauce

Main

Roast Beef & Yorkshire Pudding

Marinated in a red wine, cooked in a slow roasted oven served with traditional vegetables & rich gravy

Christmas Parmigiana

Crumbed chicken breast topped with ham and turkey slices, melted cheeses, salad & chips or potato & vegetables

Chicken Wellington

Succulent breast of chicken with a creamy mushroom sauce, encased in pastry, served with roast vegetables

Lamb Shanks

Served with potato fondant & orange infused tomato ragout

Battered Fish Fillets

Flathead fillets served with chips and garden salad

Dessert

Sticky Date Pudding

Homemade pudding topped with butterscotch sauce & vanilla ice cream

Apple & Rhubarb Crumble

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

Aussie Christmas Pavlova

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

Berry Delight

Mixed berry compote served with vanilla ice cream

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 *2 Courses for \$35.00 option is also available.



SET MENU

\$55



~ Garlic & Parmesan Bread for the table & a glass of Australian Sparkling on arrival ~

Entrée

Soup

Minestrone or French onion

Chilli Beef Salad

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

Roasted Cherry Tomato & Vegetable Tart

Set in a homemade pastry base

Classic Summer Seafood Cocktail

King size fresh prawns with crispy cos lettuce & finished with Chef's home-made cocktail sauce

Chicken & Mango Salad

A fresh, light salad to start with a great flavor combination, finished with sweet mango chutney

Thai Calamari

Pan fried squid tossed through fried shallots, coriander & a lime dressing

Or Share Platters (mingle before you sit down for mains)

Mixed Platter (per table)

King prawns, salt & pepper squid, smoked salmon en croute, lamb kofta balls, crumbed mushrooms, vegetarian festive tartlets, crostini & canapés

OR

Share Platter (per table)

Calamari, bruschetta, arancini, char-grilled meat balls & Asian delights served with sweet chilli dipping sauce

Main

Roast Turkey Breast with Pork and Seasonal Trimmings

Moist roast turkey breast & pork slices served with roasted root vegetables, potatoes, onion and rich cranberry gravy

Beef Wellington

Fillet of beef covered in a mushroom pate, wrapped in puff pastry served with seasonal trimmings and red wine gravy

Roast Pork

Roast pork with roasted root vegetables served with a pear & cinnamon sauce

Citrus Crusted Lamb Cutlets

Roasted lamb cutlets encrusted with a lime & lemon zest served atop garlic smashed potatoes & greens finished with a rosemary jus

Chicken Breast

Tender chicken breast stuffed with brie & sundried tomatoes; garlic squash, mini baked potato, drizzled with sage butter

Barramundi

Set on a pumpkin, rocket & feta salad and served with roast potatoes

Dessert

Brandy Baskets - Served with a fresh fruit salad & Chantilly cream

Citrus Lemon Tart

Traditional Christmas Plum Pudding - Doused in brandy & set alight at the table

Traditional Christmas Trifle - soaked in sherry & brandy

Black Forrest Ice Cream - Vanilla ice cream topped fresh cherries & a warm chocolate sauce

Cheese Platter - Served with assorted crackers and accompaniments

Tea, Coffee, Christmas Shortbreads & Christmas Crackers

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 * 2 Courses for \$45.00 option is also available.

O'Sullivan's Sibeén ~ 914 Mt Alexander Road, Essendon 3040

Phone: 9372-0422 Fax: 9372-0411

Website: www.osullivan'sirishpub.com.au Email: info@osullivan'sirishpub.com.au



SET MENU

\$65

~ Garlic & Parmesan Bread for the table & a glass of French Champaign on arrival ~

Entrée

Seafood Chowder

Served with King prawns & crusty bread

Tasmania Oysters Trio

Natural, Kilpatrick & Mango; red capsicum salsa set on wild rocket

Onion, Leek & Feta Tartlet

With crisp summer salad, shaved apple & balsamic dressing

Spicy Prawns

King prawns, tossed with chilli, garlic, coriander & olive oil served with a tropical fruit salsa

Smoked Salmon & Roast Beetroot Salad

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

Or Share Platters (mingle before you sit down for mains)

Mixed Platter (per table)

Natural, Kilpatrick & mango salsa oysters, king prawns, smoked salmon en crouete, beef mignons, lamb kofta balls, tomato & bocconcini tarts & a selection of vegetarian festive tartlets & crostini

OR

Antipasto Share Platter (per table)

Char grilled & marinated vegetables, cured meats, cheeses & accompaniments, Turkish bread & a creamy garlic custard

Main

Roast Turkey Breast & Christmas Ham with Seasonal Trimmings

Moist roast turkey breast & glazed ham slices served with roasted root vegetables, onion & cranberry jus

Fillet Mignon

Grilled to medium, wrapped in caramelised bacon; with stuffed mushrooms, boulangerie potatoes, greens & red wine jus

Slow Roast Pork Belly with Seasonal Trimmings

With a crispy crackling top served with mash potato, asparagus & a vegetable medley with apple & thyme chutney

Rosemary Roasted Lamb Rack

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

Salmon Steak

Served with mango salsa on a pappadam

Duck Confit

Served with honey roasted figs, duck fat potatoes & baby spinach

Dessert

Baileys Crème Brulee – An old favorite with an Irish Baileys kick

Eggnog Panna Cotta - Delicious panna cotta served with a peach & cherry compote

Sticky Fig & Whiskey Pudding - Sumptuous with a butterscotch sauce and vanilla pod custard

Summer Berry Chocolate Basket – Mixed, fresh berries, rich vanilla ice-cream served in a chocolate basket

Or Share Platters

Selection of Australian Cheese & Fresh Fruits and Nuts (share plate)

Served with assorted crackers and accompaniments

Chocolate Fondue with Summer Dipping Fruits (share plate)

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

Finish with Tea, Coffee & Christmas Choc Mints

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 *2 Courses for \$55.00 option is also available.

O'Sullivan's Sibeen ~ 914 Mt Alexander Road, Essendon 3040

Phone: 9372-0422 Fax: 9372-0411

Website: www.osullivan'sirishpub.com.au Email: info@osullivan'sirishpub.com.au