

MELBOURNE CUP

Celebrate Melbourne Cup in the heart of Walsh Bay with a front-row seat to breathtaking water views and a live telecast of the race that stops the nation.

Picture yourself sipping on fine wines, savouring a curated Middle Eastern banquet, and enjoying the vibrant atmosphere.

Join us by the water's edge for a day of elegance and excitement.

Journieh



FASHION

Bring out the inner fashionista in you this Melbourne Cup!

With an array of great prizes and gift hampers for best dressed, best tie, and best hat of course!

Winners will receive a hamper filled with goodies!

SWEEPS

It would not be Melbourne Cup without sweeps and winners!

We are providing you and your colleagues with complimentary sweep-stake tickets for that extra touch of fun.

But that's not all! We have cash prizes for the winners too.

FIRST- \$100

SECOND- \$50

THIRD- \$25

LAST- \$25



BANQUET 1 95 P/P

Lebanese bread
Fresh and Crisp

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, feta,
baby cucumbers, peppers, turnips

Tabouli
Parsley, cracked wheat, lemon
vinaigrette, fresh tomatoes, green
shallots, onion

Arnabeet
Golden cauliflower, pomegranate,
tarator, parsley, roasted almonds

Falafel
Chickpeas, broad beans, onion,
garlic, herbs, spices, tahini

Sambousek
Minced lamb, pine nuts & onion,
wrapped in pastry

Bannockburn Chicken
Shaved fennel & watercress, preserved
lemon, black garlic jus

Slow Cooked 11 Hour Lamb Shoulder
Red currants, roasted cherry truss
tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander Pistou



BANQUET 2 110 P/P

Lebanese Bread
Fresh and Crisp

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, feta,
baby cucumbers, mild peppers, turnips

Fatoush
Iceberg, nashi pears, mint, sumac
vinaigrette, pomegranate, crispy bread

Salt & Pepper Squid
Lemon pepper, chilli flakes, sumac, dill
aioli

King Prawns
Chili and garlic, Saffron beurre blanc,
Aleppo pepper

Sydney Rock Oysters (2 PP)
Natural with raspberry mignonette

Bannockburn Chicken
Shaved fennel watercress, preserved
lemon, black garlic jus

Slow Cooked 11 Hour Lamb Shoulder
Red currants, roasted cherry truss
tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander Pistou



BEVERAGE PACKAGES

Jounieh complements its robust culinary flavours with drops from the world's most acclaimed vineyards.

All packages include beer, wine, soft drink, mineral water.

HOUSE PACKAGE

1 White, 1 Red, 1 Sparkling or Rosé

2hrs - \$40pp | 3hrs - \$55pp

PREMIUM PACKAGE

1 White, 1 Red, 1 Sparkling or Rose

2hrs - \$50pp | 3hrs - \$65pp

DELUXE PACKAGE

2 White, 2 Red, 1 Sparkling or Rosé

2hrs - \$60pp | 3hrs - \$80pp

Wine selections available on request

BAR TAB

A bar tab allows you to pre-select which beverage options you would like made available to your guests. You can also set a dollar limit, and finalise payment at the end of the event.

A 10% Surcharge Applies



This Melbourne Cup makes
Jounieh your destination for
an afternoon of style, fun, and
memorable moments.

Join us for a day of style, flavour
and fun by the water's edge.

We look forward to celebrating
with you!

Contact us for all general, semi-
private, and exclusive bookings.

02 9247 6790

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Jounieh

