MELBOURNE CUP

Celebrate Melbourne Cup in the heart of Walsh Bay with a frontrow 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.





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

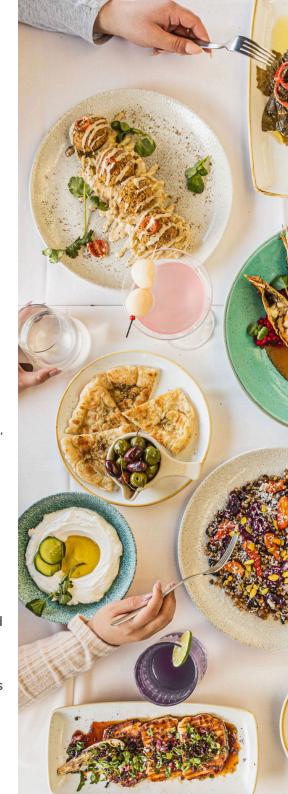
Falafel Chickpeas, broad beans, onion, garlic, herbs, spices, tahini

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, semiprivate, and exclusive bookings.

02 9247 6790

<u>eat@jounieh.com.au</u>

<u>www.jounieh.com.au</u>



