

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.

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

02 9247 6790

eat@jounieh.com.au

www.jounieh.com.au



SWEEPS

It would not be Melbourne Cup without sweeps and winners, right?

Jounieh is 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.

FIRST- \$100

SECOND- \$50

THIRD- \$25

LAST- \$25

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!

Jounieh

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, mild peppers, turnips

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

Arnabeet
Golden cauliflower, pomegranate, tarator, mint, 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 flat 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

Journieh

BEVERAGE PACKAGES

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

HOUSE PACKAGE

This package includes beer, wine, soft drink, mineral water. 1 White, 1 Red, 1 Sparkling or Rosé
2hrs - \$40pp | 3hrs - \$55pp

PREMIUM PACKAGE

This package includes beer, wine, soft drinks, juice, mineral water. 1 White, 1 Red, 1 Sparkling or Rose
2hrs - \$50pp | 3hrs - \$65pp



DELUXE PACKAGE

This package includes beer, wine, soft drinks, juice, mineral water.
2 White, 2 Red, 1 Sparkling or Rosé
2hrs - \$60pp | 3hrs - \$80pp

DIAMOND PACKAGE

This package includes beer, wine, soft drinks, juice, mineral water.
2 White, 2 Red, 1 Sparkling
2hrs - \$110pp | 3hrs - \$160pp

BAR TAB

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

A 10% Surcharge Applies

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