

Mick O'Malley's

IRISH PUB



FUNCTIONS

Mick O'Malley's Irish Pub is an atmospheric, spacious venue centrally located and perfectly suited to any occasion. Since 1997, we've provided merriment, craic and great food and drink to the good people of Brisbane. Our friendly team would love to work with you on making your event a success- whether you're planning a business lunch, a cocktail night or a birthday party! Our functions menu is specifically tailored to provide an array of casual and formal dining options, all prepared by our expert kitchen staff.

The Bar itself has a number of areas available for booking, however we can ensure privacy for you and your guests in the Snug and the Library, with a dedicated Functions Room set to open this October.

The Library

The Library is a raised, private area that holds up to 45 seated guests and 60 standing. Fitted with attractive leather booths and long tables, The Library's atmospheric lighting, and warm, classic decor make it the perfect option for gatherings of all types.

The Snug

The Snug is a semi-detached room which can provide smaller groups with a secluded area for more intimate functions. Seating up to 25 guests, the Snug is a great choice for dinner functions. It can also accommodate 35 standing guests and is fitted with a huge flatscreen television- ideal for sports fans!

Please call our staff on 3211 9881 or email admin@mickomalleys.com.au for more information or just a chat about what we can offer you.



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PARTY PLATTERS

THE MEDITERRANEAN

A selection of salami and cold meats accompanied by Baba Ghanouj, braised mushrooms, marinated olives, roasted capsicum, fetta and semi-baked tomatoes. Served with char-grilled bread, mini breadsticks and extra virgin olive oil.

THE CRUDITY

Smoked tomato cream, Baba Ghanouj and guacamole dips, with batons of carrot, celery, cucumber and capsicum, crusty breads and oven dried biscuits.

ASIAN

Spring rolls, dim sums, curry puffs, satay chicken skewers, Thai fish cakes and wontons served with soy lime emulsion and sweet chilli sauce

AUSSIE

Mini meat pies, gourmet sausage rolls, Quiche Lorraine and meat balls presented in true Aussie style- served with what else but BBQ and tomato sauce!

THE VEGGO

A selection of mini tartlets, courgette and parmesan fritters, tempura battered vegetable skewers and mini pumpkin and sage fillos.

THE SUSHI

A selection of the finest handmade sushi. Your choice of vegetable or chicken and seafood or a selection of all accompanied by wasabi kewpi mayonnaise, soy and lime emulsion and pickled ginger.

THE PETER RUSSELL- CLARKE

A selection of beautiful Australian blue, cheddar and brie cheese. Presented with a mixture of dried and fresh fruits, nuts and breads.

All platters are \$65

Double platters are available for large groups at \$110

All platters are designed for 8-10 people to snack on and are not a meal substitute

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FUNCTION MENU

ENTREE

Salt and pepper squid with fresh lime and a chilli and soy dipping sauce

Tasmanian smoked salmon on baby rocket leaves with traditional garnishes and a light wasabi mayonnaise

Classic Caesar salad with cos lettuce, crispy pancetta, seasoned homemade croutons, egg, Parmesan, smoked chicken and a creamy Caesar dressing

Wild mushroom risotto with smoked chicken, spring onion and Parmesan

MAIN

Beef rump served with oven roasted tomatoes, smashed kipfler potatoes and thyme jus

Steak and Guinness pie- O'Malley's secret recipe topped with rosemary and pommes puree

Barramundi fillet basted with Asian flavours, pandan scented jasmine rice and master stock reduction

Flathead Fillets fried in classic Kilkenny batter served with fries, lemon and tartare

Moroccan lamb fillet with garlic chats, roasted pumpkin and red wine jus

Roasted chicken on a bed of eggplant and tomatoes, topped with Mozzarella and Parmesan

*Vegetarian Dishes are also available

SET MENU

*Choose two items from the entree menu and two items from the main meals.
Each item is then served alternately.

*A minimum of 20 people is required at \$35/head.

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BANQUET OPTIONS

*Minimum 25 guests

Entrée & Main	\$46.00 per person
Main & Dessert	\$42.00 per person
Entrée, Main & Dessert	\$56.00 per person

ENTREE DISHES

- Grilled asparagus spears- served with a poached egg beignet, rocket leaves and truffle dressing (v)
- Potted duck liver parfait- with cornichons, sweet red onion jam and warm sour dough.
- Sugar cured salmon- sliced thin & served with a red pepper, lemon and caper salsa finished with soft herbs.
- Crab & prawn tian with seasonal citrus and avocado
- Air dried Wagyu beef with watercress, poached egg and truffle foam
- Seared local scallops- with black pudding, cauliflower purée and a light jus gras sauce.
- Wild mushroom risotto- with mascarpone cheese, lemon zest and thyme. (v)
- Salt & pepper squid- with a chilli and hot herb salad, finished with a zesty lime dressing.
- Soup by design- discuss with chef Mark a soup of your choice.

MAIN COURSE DISHES

- O'Malley's famous beef and Guinness Pie- with buttery mashed potatoes.
- Oven roasted chicken breast- served with cavalo nero and a chickpea, chorizo, tomato & thyme stew.
- Pan seared salmon- Served with roasted new potatoes, broccoli and Hollandaise sauce.
- Confit duck leg- with puy lentils, oven roasted tomatoes green beans and a Maderia jus
- Crispy skin pork belly- slow roasted and served with parsnip puree, broccolini and sautéed baby carrots finished with a calvados sauce.
- Cape Grim sirloin- cooked to medium and presented with confit shallots, Pommes Boulangere and sautéed sugar snap peas.
- Market white fish- fresh, locally sourced fish, lightly seared and roasted served with crushed parsley potatoes, garden peas and crispy pancetta, topped off with a white wine sabayon.
- Slow Braised Beef Cheek- served simply with mash, caramelised onions & jus



DESSERT

- "O'Malley's signature bread and butter pudding- with warm cinnamon scented anglaise.
- Chocolate Bavois- served with crushed raspberries and vanilla cream.
- Apple Crumble- vanilla & cinnamon poached apples with a hazelnut crumble topping, poached rhubarb and vanilla ice cream.
- Strawberry cheesecake- with strawberry and vanilla bean salad & fresh whipped cream.
- Sticky date pudding- topped with butterscotch sauce and peanut butter ice cream
- Lemon custard tart, with meringue and cream "mess", lemon and thyme curd.
- Crème Caramel- served traditionally with a biscuit on the side.