



Pacific Dunes Greenhouse

Event Menus 2024



Friendly, experienced event management team

Passionate kitchen brigade

Stylish modern facility set in the natural bush of Pacific Dunes Port Stephens

dine@pacificdunes.com.au

02 4916 0500

Canapes

3 for \$14pp / 6 for \$22pp / 9 for \$30pp

Twice cooked pork belly in sherry syrup
Seasonal arancini with aioli
Tomato & basil bruschetta with balsamic drizzle
Chicken satay skewers with a peanut dip
Mini fish 'n chip cones
Spring rolls with sweet & sour dip
Bite sized house made quiches
Mini cheeseburger sliders OR Mini pulled pork sliders
Tartlets of caramelised red onion & grilled goat's cheese
Lamb kofta with minted yoghurt
Vegetable samosas with mango chutney
Smoked salmon & zucchini fritter with crème fraiche

Grazing Table

\$20pp

(Based on a minimum of 50 guests – surcharges may apply for smaller events)

To include a selection of cured meats / Australian cheeses / grilled & marinated vegetables / dried fruits / nuts / dips and breads.



Alternate drop plated menu

Two courses \$65pp / Three courses \$80pp

Entrées choose two

Classic prawn cocktail

Twice cooked pork belly served red cabbage slaw & apple puree.

Smoked duck / endive / orange / Turkish fig / baby capers & pomegranate molasses

Chargrilled eggplant stack / roasted capsicums / avocado / basil pesto & halloumi

Blue cheese & bacon tart / poached pear / walnuts / endive / olive oil & vincotto

Grilled chorizo / rocket / parmesan & chimichurri

Crispy fried chicken wings with chipotle aioli

Sauteed garlic prawns

Mains choose two

Miso glazed chicken supreme on pumpkin puree

Roast breast of chicken with honey and wholegrain mustard sauce

Roast lamb rump & shitake jus on pea puree

Pan fried barramundi on Thai green sauce

Char grilled beef fillet with red wine jus.

Twice cooked pork belly with gravy & apple compote

Moroccan stuffed eggplant – roast eggplant / fennel / dill / pomegranate / radish

Warm roast macerated quinoa / chili relleno / spinach / feta/ cranberry / pine nuts
balsamic glaze

Please choose one style of Potato and two other Sides

Traditional roast potatoes / Herb and rock salt roast chats

Creamy parmesan mash / Potato bake / Fondant potato

Cocktail chat potatoes with shallots bacon & cream

Roasted root vegetables with seasonal herbs

Jumble of seasonal vegetables (baton carrots / leeks / beans / baby corn / broccoli /
celeriac etc) / Sauteed broccolini with almond butter

Dutch carrots / Green beans / Maple syrup glazed roast pumpkin

Desserts choose two

Bittersweet chocolate brownie / chocolate fudge sauce / vanilla bean ice cream

Classic tiramisu / biscotti amaretti

Sticky date pudding / bourbon caramel sauce / vanilla cream dollop

Eton mess / cream / meringue / berry compote

Seasonal berry custard tart / vanilla ice cream / mint sugar / candied pistachios

Lemon tart / candied walnuts

Lemon curd / short bread biscuit / meringue / Chantilly cream

The Greenhouse Buffet

\$60pp

Choose two meats

Miso glazed chicken Maryland
Thai green chicken curry
Thai beef salad / Chicken Caesar salad
Slow roast lamb leg Kleftiko
Master stock braised sticky pork belly / coriander / peanut / chili
Roast pork loin / crackling / celeriac puree / roast apple
Smoked beef brisket / maple BBQ glaze
Carved honey & wholegrain mustard glazed ham
Flaked fried salmon / green pea & parmesan risotto
House made ham & mushroom quiche

Choose three sides

Roast root vegetables with seasonal herbs
Seasonal garden salad with Dijon dressing
Mediterranean roast vegetables with garlic / oregano / chili
Old fashioned potato salad
House made coleslaw
Asian slaw with daikon / carrot / coriander / sesame
Sundried tomato pesto & roast capsicum pasta salad
Crazy vegetable fried rice / sweet soy / sambal
Warm Chats in minted olive oil
Potato and chive mayonnaise

Add an alternate drop dessert for \$15pp

Bowl food / Easy eats choose three

\$32pp

(Designed to eat with a fork while standing for larger casual events)

Bangers & mash – San choy bao
Spaghetti bolognaises – Thai beef salad – Greek salad
Green Thai chicken curry – Butter chicken on jasmine rice
Crispy oriental pork belly on noodles / sweet chilli / soy / sesame
Orecchiette pasta / roast carrot / basil pesto / goat's cheese
Hot chili con carne / white rice / sour cream
Linguini with chorizo / spinach / nap sauce

It's Party Time!

\$26pp

Those fun casual birthdays and celebrations with informal lay of cocktail tables, lounges, and high tops with bar stools.

Central walk around buffet with a selection of canapes and freshly cooked house made stone baked pizzas (cut into 8's ½ pizza per person)

Choose three canapes

Our personal favourites are – House made seasonal arancini with aioli

Mini fish n chips cones / Thai chicken skewers with a peanut dip

Theatre food

Choose one of the following served to your guests by one of our chefs.

Bacon & egg rolls with a choice of sauces \$12pp

Sausage sizzle served straight of the barbie \$10pp

Slow roast pork shoulder / pulled to order / served with a milk bun / house slaw and a selection of sauces \$16

Whole Roast beef joints carved in front of you / warm baguettes / gravy \$18

