



Event Menus 2023



Friendly, experienced event management team

Passionate kitchen brigade

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

Canapes

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

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
Tiny house made quiches
Mini cheeseburger sliders
Mini slow roast 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
Tartlets of sun-dried tomatoes, chargrilled zucchini & black olives

Grazing Table \$18

(Based on a minimum of 50 – 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 menu

2 course \$65 / 3 course \$80

Entrée choose 2

Beetroot cured salmon, pickled cucumber & horseradish cream

Classic prawn cocktail

Twice cooked pork belly, kohlrabi remoulade, apple puree

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

Char grilled eggplant bubba ghanoush, chickpea, rocket, Danish feta, baby beets & olive oil

Speck & gorgonzola tart, poached pear, walnut, endive, olive oil & vincotto

Mains choose 2

Miso glazed chicken supreme, roast pumpkin puree, broccolini, coriander, mint & black sesame

Roast Cowra lamb rump, soft parmesan polenta, brown sugar glazed carrot & shitake jus

Crown Pan fried Humpty doo barramundi on crab & prawn tart, green beans & beurre blanc

Char grilled Nolan beef fillet, fondant potato, seasonal veg & red wine jus & tarragon bearnaise

Twice cooked pork belly, celeriac puree, glazed carrots, toasted fennel seeds, raisin, beurre noisette

Lentil Dhal, spiced roast cauliflower, curry leaf & labneh

Dessert Choose 2

Bittersweet chocolate brownie, chocolate fudge sauce, vanilla bean ice-cream

Classic tiramisu, biscotti amaretti

Sticky date pudding, bourbon caramel sauce, vanilla cream dollop

Eaton mess, cream, meringue, berry compote

Tropical fruit salad, coconut sorbet, mint sugar

Lemon curd, short bread biscuit, meringue, and Chantilly cream

The Greenhouse Banquet

1 course \$48 / 2 course \$65

Entrée choose 3

Goat's cheese & asparagus frittata

Pumpkin & 3 cheese arancini

Grilled chorizo with chimichurri

Crispy fried chicken wings with chipotle aioli

Sauteed garlic prawn

Sticky pork belly bites, chili, soy, sesame & fried noodle

Blue cheese, beetroot & quinoa salad

Choose 2 Meats

Miso glazed chicken Maryland

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

Pan fried salmon, pea puree, fennel seeds, lemon & butter

Choose 3 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

Traditional roast potatoes

Creamy parmesan mash

Sauteed broccolini with almond butter

Spiced lentil dhal

Roast pumpkin, basil pesto & parmesan pasta salad

Charred corn, chipotle chili butter

Kimchi with cauliflower & wombok

Cocktail chat potatoes, peas, bacon & cream

Add an alternate drop dessert for \$12pp

Bowl food choose 3 \$22pp

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

Bangers & mash

Flaked salmon, green pea & parmesan risotto

Spaghetti bolognaises

Sticky pork belly, crazy fried rice

Orecchiette pasta, roast carrot, basil pesto & goat's cheese

Hot chili con carne, white rice & sour cream

Late night pizza \$10pp (half pizza pp)

Tell us your three favourite pizzas and we'll sling 'em

Theatre food

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

Bacon & egg rolls with a choice of sauces \$10pp

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 \$12

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

Street Food

Choose 3 from below for \$18

Sticky Pork Bao Buns, Empanadas, Sushi, Dim Sums, Vietnamese Vermicelli Spring Rolls, Samosas, Pakoras, Onion Bhajis, Pasties or Pies, Tacos, Burritos, Churros, Doughnuts, Pizza Wedges, Lamb or Chicken Pitta Kebabs

Lolly bar / Dessert Table \$18pp

Selection of cakes, slices and macaroons plus some old school lollies thrown in for good measure