

The Wedding Premium Buffet Menu



Canapés: Choices of five

- Goat Cheese Balls (V)
with beetroot puree and honey
- Trevally Kokoda (DF)
- Crispy Fried Chicken (DF)
- Vegetable Samosas (VG)
- Smoked Chicken Croquette
- Cold Smoked Salmon
with creamed cheese crepe
- Prawn twisters (DF)
- Prawn Cocktail
- Scallop Tostada
with sour cream, pickled fennel, mint, coriander and sriracha
- Mushroom arancini (V)
- Vietnamese Vege Summer Rolls (VG)

Fresh Salads: Full Selection

- Macaroni Chicken salad (DF) *with Sultana, Pineapple, Mayonnaise, Carrot, Pinenut*
- Rocket, Pear, Parmesan
Balsamic Reduction (GF)
- Cucumber, Feta, Spinach, Olives, Carrot,
Pickled Red Onion (GF)

From the Veggie Patch: Full Selection

- Roasted Duck Fat Potatoes (GF, DF)
or New Baby minted potatoes (GF)
- Roasted Seasonal Vegetables (GF, DF)

Hot Dishes: Choice of three

- Butter Chicken *with steamed rice* (GF)
- Beef Stroganoff (GF)
- Settlers House-made Chunky BBQ Pork Pieces (GF, DF)
- Spicy Buttermilk Chicken Nibbles – *with Sriracha sauce* (GF, DF)
- Prawn Fried Rice (Vegetarian Option Available) (GF, DF)
- Spaghetti – *with infused red sauce, mozzarella and basil* (V)
- Coconut and Chickpea Curry – *with Potatoes and Basil* (VG, GF, DF)

Carvery: Choice of three meats (GF, DF)

- Glazed Ham on the bone – *accompanied by sauerkraut and mustard*
- Roasted Pork – *with crunchy crackling and apple sauce*
- Tender Roasted Chicken – *with pine nuts and caramelized oranges*
- Roasted Spring Lamb – *with House-made mint sauce*
- Roasted Prime Beef – *with Red Wine Jus*

Seafood: Full Selection

- Poached Salmon – *with pickled red onion and caper berries* (GF, DF)
- ½ Shelled Oysters – *with fresh lemon and dipping sauce* (GF, DF)
- Shrimp Cocktail – *drizzled with seafood sauce* (GF, DF)
- Crumbed Fish – *with caper berries and lemon*
- Salt & Pepper Squid (GF, DF)

Desserts: Buffet Style - Full Selection

- Salted Caramel Creme Brulee (GF)
- Fruit Platter - *with seasonal fresh fruits* (GF, DF)
- Cheese Board - *with chefs' selection of cheeses, dips and accompaniments*
- Lemon Tartlets - *with blueberry, meringue, and freeze dried raspberry*
- Settlers House-made Blackberry and Apple Crumble
- Vanilla and Buttermilk Panna Cotta - *with berry Coulis* (GF)
- Chocolate Delice - *with baby popcorn, seasonal fruits, freeze dried raspberry* (GF)



A generous buffet selection featuring seasonal vegetables, fresh salads, hot dishes, roasted meats, seafood and desserts, with something to satisfy every guest.

Menu items are subject to seasonal availability and may be updated from time to time.
Please advise us of any dietary requirements or food allergies in advance.