

The Wedding *Plated Set 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)



Entrée: Choices of three

- Oyster 1/2 doz - *fresh with shallot vinaigrette* (GF, DF)
- Salt and Pepper Squid - *house-made spice blend, basil and parmesan aioli, lemon*
- Beef Tataki - *ponzu salsa, fried shallot, yangnyeom sauce, pine nut, sesame* (DF)
- Pan Fried Scallops - *pea purée, crispy parmesan* (GF)
- Smoked Chicken Tartlet - *with green salad and lemon herb dressing*
- Sauteed Garlic and Butter Prawns - *salsa, citrus–cucumber sauce, mustard crouton*
- Trevally Crudo - *coconut–citrus sauce, chilli, orange segments, basil, coriander* (GF, DF)
- Crispy Aubergine - *chili peanut dressing, roquette, daikon* (V, Vegan, GF, DF)

Main: Choice of three

- NZ Grass Fed Angus Eye Fillet - *carrot, onion and lentil medley, vine tomato, cauliflower & carrot puree, portobello mushroom, black rice crisps, jus* (GF)
- Slow-Roasted Lamb Ribs - *truffle potato mash, crispy garlic crumb, cumin, chilli, coriander, pickled red onion, broccoli*
- Braised Lamb Shank - *creamy potato mash, Yorkshire pudding, steamed broccoli, carrot, jus*
- Chicken Parmigiana - *tomato, pine nut and basil sauce, spaghetti, mozzarella, chorizo crumb*
- Seared Snapper - *creamy spinach risotto, ponzu salsa, black rice crisps* (GF)
- Chargrilled Duck Breast - *potato & kumara gratin, crispy kale, passionfruit sauce, broccoli* (GF)
- Pan-fried John Dory - *herb roasted baby potatoes, portobello mushroom, braised red cabbage, ponzu salsa, black rice crisps, coconut miso puree, sultana & pine nut sauce* (GF)
- Spinach and Potato Gnocchi - *house-made potato gnocchi, spinach, portobello mushrooms, truffle oil* (GF; Vegetarian; Vegan option available on request)

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 refined plated menu featuring elegant entrées, beautifully presented mains, followed by a dessert selection designed to impress your guests.

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.