

Wedding Premium Buffet

Fresh Salads: Full Selection

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

From the Veggie Patch: Full Selection

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

Hot Dishes: Choice of 3 hot dishes

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
Coconut and Chickpea Curry – with Potatoes and Basil (GF, DF)

Carvery: Choice of 3 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

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

Desserts: Full Selection

Salted Caramel Creme Brulee (GF)
Fruit Platter – with seasonal fresh fruits (GF, DF)
Cheese Board – with our chef's 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 and freeze dried raspberry (GF)