

Bronze Buffet

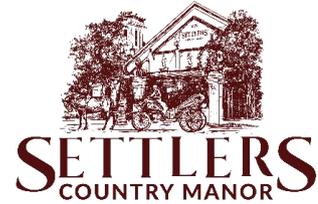
	Garden Fresh Tossed Salad
<i>From the garden</i>	Roasted Duck Fat Potatoes
	Roasted Seasonal Vegetables
	Butter Chicken <i>served with rice</i>
<i>Hot dishes</i>	Beef Stroganoff
	Settlers House-made Chunky BBQ Pork Pieces
<i>From the Carvery</i>	Tender Roasted Chicken <i>with pine nuts and caramelized oranges</i>
<i>Seafood</i>	Shrimp Cocktail – <i>drizzled with seafood sauce</i>
	Chocolate Delice – <i>with baby popcorn, seasonal fruits and freeze dried raspberry</i>
<i>Desserts</i>	Salted Caramel Crème Brulee
	Fruit Platter – <i>with seasonal fresh fruits</i>

Menus can be changed at any time without notice if required. We are pleased to offer gluten-free options on our menus. However, we cannot ensure that cross contamination will never occur.

If you or your guests have a severe food allergy, please provide this information is passed on before your event.



Silver Buffet



From the garden

Garden Fresh Tossed Salad
Roasted Duck Fat Potatoes
Roasted Seasonal Vegetables

Hot dishes (Choice of 2)

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

From the Carvery (Choice of 2)

Tender Roasted Chicken *with pine nuts and caramelized oranges*
Roasted Pork *with crunchy crackling and apple sauce*
Roasted Spring Lamb *with house-made mint sauce*
Glazed Ham on the Bone *accompanied by sauerkraut and mustard*
Roasted Prime Beef *with red wine jus*

Seafood

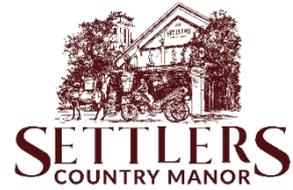
Shrimp cocktail – *drizzled with seafood sauce*
Crumbed Fish – *with caper berries and lemons*
Salt & Pepper Squid

Desserts

Chocolate Delice – *with baby popcorn, seasonal fruits and freeze dried raspberry*
Salted Caramel Crème Brulee
Lemon Tartlets – *with blueberry, meringue and freeze dried raspberry*
Fruit Platter – *with seasonal fresh fruits*



Gold Buffet



	Coleslaw
	Garden Fresh Tossed Salad
	Macaroni Chicken salad <i>with Sultana, Pineapple, Mayonnaise, Carrot, Pinenut (DF)</i>
From the garden	Roasted Duck Fat Potatoes
	Roasted Seasonal Vegetables
	Butter Chicken <i>served with rice</i>
	Beef Stroganoff
Hot dishes (Choice of 3)	Spaghetti – <i>with infused red sauce, mozzarella and basil</i>
	Spicy Buttermilk Chicken Nibbles <i>with Sriracha</i>
	Settlers House-made Chunky BBQ Pieces
	Prawn Fried Rice (Vegetarian Option Available)
	Coconut and Chickpea Curry – <i>with Potatoes and Basil</i>
	Tender Roasted Chicken <i>with pine nuts and caramelized oranges</i>
	Roasted Pork <i>with crunchy crackling and apple sauce</i>
From the Carvery (Choice of 3)	Roasted Spring Lamb <i>with house-made mint sauce</i>
	Glazed Ham on the Bone <i>accompanied by sauerkraut and mustard</i>
	Roasted Prime Beef <i>with red wine jus</i>
	Scallops – <i>sauteed in garlic or mornay</i>
	King Prawn – <i>sauteed in garlic and butter</i>
Seafood (Choice of 3)	Shrimp cocktail – <i>drizzled with seafood sauce</i>
	Crumbed Fish – <i>with caper berries and lemons</i>
	1/2 Shell Oysters – <i>with fresh lemon and dipping sauce</i>
	Salt & Pepper Squid
	Poach Salmon – <i>with pickled red onion and caper berries</i>
	Chocolate Delice – <i>with baby popcorn, seasonal fruits and freeze dried raspberry</i>
	Salted Caramel Crème Brulee
Desserts	Lemon Tartlets – <i>with blueberry, meringue and freeze dried raspberry</i>
	Vanilla and Buttermilk Panna Cotta – <i>with berry coulis</i>
	Fruit Platter – <i>with seasonal fresh fruits</i>
	Cheese board – <i>with our chef's selection of cheeses, dips and accompaniments</i>
	Vanilla and Buttermilk Panna Cotta – <i>with berry coulis</i>

Menus can be changed at any time without notice if required

We are pleased to offer gluten-free options on our menus. However, we cannot ensure that cross contamination will never occur. If you or your guests have a severe food allergy, please provide this information is passed on before your event.

Diamond Buffet

With Canapés



Canapes Choice of 5 items

Goat Cheese Balls
with beetroot puree and honey

Kingfish Kokoda

Smoked Chicken Vol Au Vent

Cold Smoked Salmon
with creamed cheese crepe

Buttermilk Fried Chicken

Prawn twisters

Poached Prawn Tostada

or Scallop Tostada
with sour cream, pickled fennel, mint, coriander
and sriracha

Prawn Cocktail

Mushroom arancini

Fresh Salads: Full Selection

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

From the Veggie Patch: Full Selection

- Roasted Duck Fat Potatoes *or* New Baby minted potatoes
- Roasted Seasonal Vegetables

Hot Dishes: Choice of 3 hot dishes

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

Carvery: Choice of 3 meats

- 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: Choice of 3

- Scallops – sauteed in garlic or mornay
- King Prawns – sauteed in garlic and butter
- Shrimp Cocktail – with seafood sauce
- Crumbed Fish – with caper berries and lemon
- Poached Salmon – with pickled red onion and caper berries
- ½ Shelled Oysters – with fresh lemon and dipping sauce
- Salt & Pepper Squid

Desserts: Full Selection

- Salted Caramel Creme Brulee
- Fruit Platter – with seasonal fresh fruits
- 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
- Chocolate Delice – with baby popcorn, seasonal fruits and freeze dried raspberry

Menus can be changed at any time without notice if required

We are pleased to offer gluten-free options on our menus. However, we cannot ensure that cross contamination will never occur. If you or your guests have a severe food allergy, please provide this information is passed on before your event.