

The Wedding Premium Buffet

Our menus cater for gluten free, dairy free and vegetarian guests and we can also accommodate any other dietary requirements.



Fresh Salads: Full Selection

Beetroot, Feta, Walnuts, Olive Oil

Rocket, Pear, Parmesan, Balsamic Reduction

Cucumber, Feta, Spinach, Olives, Carrot, Pickled Red Onion

Pumpkin, Quinoa, Pickled Red Onion, Carrot, Feta

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

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

Seafood: Full Selection

Shrimp Cocktail – drizzled 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.

Wedding Set Menu

Our menus cater for gluten free, dairy free and vegetarian guests and we can also accommodate any other dietary requirements.

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



Mains (Choice of 3)

NZ Grass Fed Angus Eye Fillet - served with crispy polenta, vine tomato and red wine jus (GF, DF)

Braised Lamb Shank - Infused with rosemary and garlic, served with creamy potato mash, Yorkshire pudding and red wine jus (GF, DF)

Chicken Parmigiana - Coated in mozzarella, tomato and basil sauce with spaghetti

Seared Snapper - Served on a creamy spinach risotto with tomato salsa and olive oil (GF)

Chargrilled Duck Breast - served with steamed broccolini, plum sauce and gnocchi (GF)

Teriyaki John Dory Fish - Pan fried John Dory fillets with sweet and savory Teriyaki sauce, served with onions, mushrooms and broccolinis

Spinach and Potato Gnocchi - Potato Gnocchi with mushrooms and truffle oil (Vegan, GF)

Entrée's (Choice of 3)

Oyster 1/2 doz served natural on ice (GF)

Salt and Pepper Squid with Bagna Cauda aioli, citrus garden salad and grilled lemon

Beef Tataki served on salad greens, with a Balsamic glaze mustard, and sundried tomato

Pan Fried Scallops served with pea puree, crispy prosciutto and olive oil (GF)

Chargrilled Chicken served with green salad and lemon herb dressing

Sauteed Garlic and Butter Prawns topped with pineapple salsa

Kingfish Crudo with citrus oil, sriracha, lemon and smoked paprika oil (GF, DF)

Crispy Tofu tossed through seasonal vegetables, almonds and salsa sauce (VG, VE, GF,DF)

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