

# The Wedding Premium Buffet

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**

## **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

## **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

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### **Kingfish Kokoda**

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### **Prawn twisters**

### **Poached Prawn Tostada**

*or Scallop Tostada*

*with sour cream, pickled fennel, mint, coriander and sriracha*

### **Prawn Cocktail**

### **Mushroom arancini**



## **Entrée's (Choice of 3)**

- **Oyster 1/2 doz fresh** with shallot vinaigrette (GF, DF)
- **Salt and Pepper Squid** almond crumbed, citrus skordalia, lemon, citrus oil
- **Beef Tataki** ponzu salsa, garlic crisps, sriracha, vermicelli puffs, daikon (GF, DF)
- **Pan Fried Scallops** pea puree, crispy prosciutto (GF)
- **Chargrilled Chicken** served with green salad and lemon herb dressing
- **Sauteed Garlic and Butter Prawns** pineapple salsa, garlic crisps, citrus oil
- **Kingfish Crudo** sriracha, orange segment, squid ink aioli, pickled cucumber, crispy capers, citrus oil (GF, DF)
- **Crispy Aubergine** chili peanut dressing, roquette, daikon (V, Vegan, 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** citrus syrup, lemon & lime sorbet, fresh berries, freeze dried raspberry
- **Settlers House-made Blackberry and Apple Crumble**
- **Vanilla and Buttermilk Panna Cotta** – with berry Coulis
- **Chocolate Delice** baby popcorn, berry coulis, white chocolate ganache, fresh berries (GF)

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