

Bar Snacks

Housemade Focaccia	\$14
Garlic Bread	\$14
Gluten Free Bread	\$16
Beer Battered Fries	\$14
Gourmet Truffle Fries	\$16
Cauliflower Bites	\$18



All Day Menu (Lunch and Dinner)

Entrees

Seafood Platter for 2 people \$79

oysters, garlic butter prawns, kingfish crudo, tuna carpaccio, smoked salmon, kumara puree,
housemade focaccia (DF)

Pacific Oysters 1/2 doz \$30

fresh with shallot vinaigrette (GF, DF) or beer battered with aioli

Salt & Pepper Squid \$25

settlers house-made spice blend, basil and parmesan aioli, lemon (GF)

Pan Fried Scallops \$27

pea purée, crispy prosciutto (GF)

Kingfish Crudo \$26

coconut–citrus sauce, fresh chilli, orange segments, basil, coriander (GF, DF)

Beef Tataki \$27

ponzu salsa, fried shallot, yangnyeom sauce, pine nut, sesame (DF)

Escargot 1/2 doz \$24

chorizo crumb, chipotle–garlic butter, green salad, crispy kale

Kansas Smokey BBQ Pork Ribs \$26

apple slaw, house-made kansas sauce (GF)

Duck Liver Parfait \$26

cornichon, beetroot purée, pear & fig chutney, house-made focaccia

Sauteed Garlic and Butter Prawns \$28

ponzu salsa, citrus–cucumber sauce, mustard crouton, pineapple salsa

Tuna Tartare \$26

house-made guacamole, creamy kumara purée (GF)

Settlers Seafood Chowder \$25

combination of seafood in a creamy white sauce, house-made focaccia

Avocado Bruschetta \$26

house-made focaccia, guacamole, granola (pine nut, peanut, walnut, almond) (V, Vegan, DF)

Crispy Aubergine \$25

house-made chili peanut dressing, garden salad, peanut (V, Vegan, DF, GF)

To Share

Cheeseboard \$59

Antipasti Board \$69

(Selection of cheeses
cured meats, fruits, focaccia)

Seafood Platter \$79

Mains

Game Keepers Whole Quail \$39

prosciutto shard, crispy kale, corn purée, buttered corn,
glazed red onion, red wine essence (GF)

Chargrilled Duck Breast \$40

potato & kumara gratin, crispy kale, broccoli,
passionfruit–orange sauce (GF)

Braised Lamb Shank \$39

truffle potato mash, yorkshire pudding,
steamed broccoli, carrot, gravy

Seared Snapper \$43

creamy spinach risotto, ponzu salsa, black rice crisps (GF)

Pan Fried John Dory \$45

herb-roasted baby potatoes, portobello mushroom, braised red cabbage,
ponzu salsa, black rice crisps, coconut–miso purée, sultana & pine nut dressing
(GF; contains pine nuts)

Kansas Smokey BBQ Pork Ribs \$39

slow-cooked pork ribs glazed in house-made Kansas sauce,
apple slaw, beer-battered fries

NZ Grass Fed Aged Scotch Fillet \$42

truffle potato mash, cauliflower purée, vine tomato, portobello mushroom,
black rice crisps, jus (GF)

NZ Grass Fed Angus Eye Fillet \$44

cauliflower purée, carrot, onion & lentil medley,
portobello mushroom, black rice crisps, jus (GF, DF)

Crispy Pork Hock \$42

apple slaw, gravy, truffle potato mash (GF)

Chicken Parmigiana \$39

crumbed chicken thigh, vine tomato, fresh basil,
pine nut & basil sauce, spaghetti, mozzarella

Settlers Maple BBQ Beef Burger \$32

brioche bun, Swiss cheese, maple bacon, aioli, BBQ sauce,
pickles, onion ring, beer-battered fries

Buttermilk Chicken Burger \$28

brioche bun, jalapeño aioli, green tomato & jalapeño relish, Swiss cheese,
sriracha–nacho slaw, beer-battered fries

Pulled Pork Burger \$28

aioli, Swiss cheese, nacho slaw, beer-battered fries

House-made Spinach and Potato Gnocchi \$34

house-made potato gnocchi, portobello mushrooms, truffle oil
(Vegetarian; Vegan option available on request)

Crispy Aubergine \$35

house-made chili peanut dressing, garden salad
(V, Vegan, GF, DF, contains peanut)

Sides

Two Fried Eggs \$6 (GF, DF)

Garden Salad \$ 12 (GF)

Kumara Rosti \$10 (GF, DF)

Roasted Mushrooms \$10 (GF, DF)

Truffle Mash Potato \$12 (GF)

Vegetable Medley \$13 (GF, DF)

Sides

Two Fried Eggs \$6 (GF, DF) ***Garden Salad \$12*** (GF) ***Kumara Rosti \$10*** (GF, DF)
Roasted Mushrooms \$10 (GF, DF) ***Vegetable Medley \$13*** (GF, DF) ***Truffle Mash Potato \$12*** (GF)

Kids Meals served with tomato sauce & aioli

Chicken Nuggets & Chips \$14 ***Fish Bites & Chips \$14***

Mini Hotdogs & Chips \$14 ***Mixed Basket \$18***

Mini Beef Burger aioli, swiss cheese, bacon, tomato sauce, beer battered fries **\$18**

Mini Chicken Burger buttermilk chicken thigh, aioli, swiss cheese, coleslaw, beer battered fries **\$18**

Mini Pulled Pork Burger aioli, swiss cheese, nacho slaw, beer battered fries **\$18**

Pulled Pork Taco nacho slaw, salsa (GF) **\$17**

Ice cream Sundae 1 scoop \$5 ***2 scoops \$9*** ***3 scoops \$13***

chocolate / caramel / strawberry, fresh cream, marshmallows, chocolate wafer, sprinklers

Real Fruit Ice Cream strawberry or mixed berries **\$13**

Desserts

Sticky Date Pudding \$18

toffee sauce, date purée, vanilla bean ice cream, mint

Lemon Tart \$17

citrus syrup, lemon & lime sorbet, fresh berries,
freeze-dried raspberry, meringue, berry coulis

Salted Caramel Crème Brulee \$18

toffee sauce, seasonal fruit, cream, vanilla bean ice cream,
freeze-dried raspberry, baby popcorn, salted caramel sauce (GF)

Tiramisu \$18

classic Tiramisu, dark chocolate shard, freeze-dried raspberry

Dark Chocolate Delice \$19

baby popcorn, berry coulis, white chocolate ganache, fresh berries (GF)

Coconut Panna Cotta \$17

baby popcorn, berry coulis, seasonal fruit, freeze dried raspberry (Vegan, GF, DF)

More GF & DF Versions (Modified)

Bar Snacks - Gluten Free Bread \$16 (GF, DF)

Brunch (available from 11 am to 2 pm)

Eggs Benedict \$29

choice of bacon or cold smoked salmon on kumara rosti, spinach

Settlers Mix Grill \$30

eggs of your choice, crispy bacon, pork sausage, confit mushrooms, vine tomato, kumara rosti

Salt & Pepper Squid \$25

settlers house-made spice blend, lemon

Pan Fried Scallops \$27

crispy prosciutto

All Day Menu (Lunch and Dinner)

Entrees

Seafood Platter for 2 people \$79

oysters, kingfish crudo, tuna carpaccio, smoked salmon

Salt & Pepper Squid \$25

settlers house-made spice blend, lemon

Pan Fried Scallops \$27

crispy prosciutto

Kingfish Crudo \$26

coconut–citrus sauce, fresh chilli, orange segments, basil, coriander

Beef Tataki \$27

ponzu salsa, fried shallot, pine nut, sesame

Kansas Smokey BBQ Pork Ribs \$26

house-made kansas sauce

Mains

Game Keepers Whole Quail \$39

prosciutto shard, crispy kale, glazed red onion, red wine essence

Chargrilled Duck Breast \$40

crispy kale, broccoli, passionfruit–orange sauce

Braised Lamb Shank \$39

steamed broccoli, carrot

Seared Snapper \$43

ponzu salsa, black rice crisps

Pan Fried John Dory \$45

herb-roasted baby potatoes, portobello mushroom, braised red cabbage, ponzu salsa, black rice crisps,

coconut–miso purée, (contains pine nuts)

Kansas Smokey BBQ Pork Ribs \$39

slow-cooked pork ribs glazed in house-made Kansas sauce

NZ Grass Fed Aged Scotch Fillet \$42

vine tomato, portobello mushroom, black rice crisps

NZ Grass Fed Angus Eye Fillet \$44

carrot, onion & lentil medley, portobello mushroom, black rice crisps

Crispy Pork Hock \$42

apple slaw

Sides – Garden Salad \$12 (GF; DF by removing parmesan shavings)