



Bar Snacks

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| <i>Housemade Focaccia</i> | <i>\$14</i> |
| <i>Garlic Bread</i> | <i>\$14</i> |
| <i>Gluten Free Bread</i> | <i>\$16</i> |
| <i>Beer Battered Fries</i> | <i>\$14</i> |
| <i>Gourmet Truffle Fries</i> | <i>\$16</i> |
| <i>Cauliflower Bites</i> | <i>\$18</i> |

To Share

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| <i>Cheeseboard</i> | <i>\$59</i> |
| <i>Antipasti Board</i> | <i>\$69</i> |
| <i>(Selection of cheeses cured meats, fruits, focaccia)</i> | |
| <i>Seafood Platter</i> | <i>\$79</i> |

Brunch

(Available from 11 am to 2 pm)

Eggs Benedict \$29

*choice of bacon or cold smoked salmon on kumara rosti,
house-made hollandaise, spinach (GF)*

Settlers Mix Grill \$30

*eggs of your choice, crispy bacon, pork sausage, confit mushrooms,
vine tomato, kumara rosti, house-made focaccia*

French Toast \$27

caramelized banana, whipped cream, fresh berries, maple syrup, crispy bacon

Salt & Pepper Squid \$25

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

Duck Liver Parfait \$26

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

Pan Fried Scallops \$27

pea purée, crispy prosciutto (GF)

Beer Battered Fish and Chips \$33

tartar sauce, aioli, citrus garden salad, lemon, beer battered fries

Buttermilk Chicken Burger \$28

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

Settlers Maple BBQ Beef Burger \$32

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

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)

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)