



Bar Snacks

House-made Focaccia \$14

Garlic Bread \$15

Gluten Free Bread \$16

Beer Battered Fries \$14

Gourmet Truffle Fries \$16

Cauliflower Bites \$18

To Share

Cheeseboard \$59

a selection of local and imported cheeses, seasonal fruit, dried figs, nuts, crackers,
house-made focaccia

Antipasti Board \$69

a selection of local and imported cheeses, cured meats, seasonal fruit, dried figs,
nuts, crackers, house-made focaccia

Seafood Platter for 2 people \$89

oysters, garlic butter prawns, trevally crudo, tuna carpaccio, smoked salmon, kumara
puree, house-made focaccia



Entrée

From the Land

Beef Tataki \$28

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

Escargot 1/2 doz \$25

chorizo crumb, chipotle–garlic butter, green salad

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

Avocado Bruschetta \$28

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

Crispy Aubergine \$27

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

From the Sea

Seafood Platter for 2 people \$89

oysters, garlic butter prawns, trevally crudo, tuna carpaccio, smoked salmon, kumara puree, house-made focaccia

Pacific Oysters 1/2 doz \$35

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

Pan Fried Scallops \$28

pea purée, crispy parmesan (GF)

Trevally Crudo \$27

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

Sauteed Garlic and Butter Prawns \$28

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

Tuna Tartare \$27

house-made guacamole, creamy kumara purée (GF)

Settlers Seafood Chowder \$26

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



Main

From the Land

Game Keepers Whole Quail \$39

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

Chargrilled Duck Breast \$42

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

Braised Lamb Shank \$39

truffle potato mash, yorkshire pudding, steamed broccoli, gravy

Slow-Roasted Lamb Ribs \$44

truffle potato mash, crispy garlic crumb, cumin, chilli, coriander, pickled red onion, broccoli

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 \$45

truffle potato mash, cauliflower & carrot purée, portobello mushroom, black rice crisps, jus (GF)

NZ Grass Fed Angus Eye Fillet \$45

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

Crispy Pork Hock \$43

apple, 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

Settlers Signature Chicken Burger \$29

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

Crispy Aubergine \$35

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



Main

From the Sea

Seared Snapper \$45

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

Pan Fried John Dory \$47

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)

Pasta

Seafood Spaghetti \$42

prawns, scallops, mussels, tomatoes, spaghetti, garlic, onion, white wine cream sauce, fresh basil, Parmesan

Creamy Bacon Rigatoni \$38

bacon, rigatoni, garlic, onion, cream, Parmesan

House-made Spinach and Potato Gnocchi \$34

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

Mushroom Fettuccine \$35

sautéed portobello mushrooms, fettuccine, garlic, onion, cream, white wine, Parmesan (Vegetarian)

All pasta dishes are available with gluten-free spaghetti for an additional \$5.

Sides

Two Fried Eggs \$6

Garden Salad \$12

Kumara Rosti \$10

Roasted Mushrooms \$12

Vegetable Medley \$13

Truffle Mash Potato \$12

Potato Gratin \$10



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 \$20

aioli, swiss cheese, bacon, tomato sauce, beer battered fries

Mini Chicken Burger \$20

crumbed chicken thigh, aioli, swiss cheese, coleslaw, beer battered fries

Kids Creamy Bacon Rigatoni \$20

bacon, rigatoni, garlic, onion, cream, Parmesan (Gluten-Free Spaghetti available for an additional \$5)

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 \$13

strawberry or mixed berries

Dessert

Sticky Date Pudding \$18

house-made sticky date pudding, toffee sauce, vanilla ice cream, seasonal fruit, freeze-dried raspberry

Lemon Tart \$17

lemon curd, citrus sorbet, seasonal fruit, freeze-dried raspberry, berry coulis

Salted Caramel Crème Brûlée \$18

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

Tiramisu \$18

classic Tiramisu, dusted cocoa, dark chocolate shard, seasonal fruit, freeze-dried raspberry

Dark Chocolate Delice \$19

baby popcorn, berry coulis, white chocolate ganache, seasonal fruit, freeze-dried raspberry (GF)

Coconut Panna Cotta \$17

baby popcorn, berry coulis, seasonal fruit, shredded coconut, freeze dried raspberry (Vegan)

More GF & DF Versions (Modified)

Bar Snacks

Gluten Free Bread \$16 (GF, DF)

Entrée

Seafood Platter for 2 people \$89

oysters, trevally crudo, tuna carpaccio, smoked salmon

Trevally Crudo \$27

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

Beef Tataki \$28

ponzu salsa, fried shallot, pine nut, sesame

Kansas Smokey BBQ Pork Ribs \$26

house-made kansas sauce

Main

Game Keepers Whole Quail \$39

crispy kale, glazed red onion, red wine essence

Chargrilled Duck Breast \$42

crispy kale, broccoli, passionfruit–orange sauce

Braised Lamb Shank \$39

steamed broccoli

Seared Snapper \$45

ponzu salsa, black rice crisps

Pan Fried John Dory \$47

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 \$45

portobello mushroom, black rice crisps

NZ Grass Fed Angus Eye Fillet \$45

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

Crispy Pork Hock \$43

apple slaw

House-made Spinach and Potato Gnocchi \$34

house-made potato gnocchi, portobello mushrooms, truffle oil

Gluten-free spaghetti is available for all pasta dishes for an additional \$5.

Sides

Garden Salad \$12 (GF; DF by removing Parmesan shavings)