

Bar Snacks

<i>Baked Focaccia</i>	<i>\$12</i>
<i>Garlic Bread</i>	<i>\$12</i>
<i>Beer Battered Fries</i>	<i>\$14</i>
<i>Gourmet Truffle Fries</i>	<i>\$15</i>
<i>Cauliflower Bites</i>	<i>\$16</i>
<i>Poutine</i>	<i>\$17</i>



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 \$29

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 puree, 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 seed (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 \$25

cornichon, beetroot puree, pear and fig chutney, housemade focaccia

Sauteed Garlic and Butter Prawns \$27

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

Tuna Tartare \$25

house-made guacamole, creamy kumara puree (GF)

Settlers Seafood Chowder \$25

combination of seafood in a creamy white sauce, housemade focaccia

Avocado Bruschetta \$24

housemade focaccia, house-made guacamole, granola (pinenut, peanut, walnut, almond), salsa (V, Vegan, DF)

Crispy Aubergine \$24

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 puree, buttered corn, glazed red onion, red wine essence,(GF)

Chargrilled Duck Breast \$40

potato & kumara gratin, crispy kale, passionfruit & orange sauce, broccoli (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 \$43

herb roasted baby potatoes, portobello mushroom, braised red cabbage, ponzu salsa, black rice crisps, coconut miso puree, sultana & pinenut sauce (GF; contains pinenut)

Kansas Smokey BBQ Pork Ribs \$39

house-made kansas sauce, apple slaw, beer battered fries

NZ Grass Fed Angus Eye Fillet \$43

cauliflower puree, carrot, onion and lentil medley, portobello mushroom,
black rice crisps, jus (GF)

NZ Grass Fed Aged Scotch Fillet \$42

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

Crispy Pork Hock \$40

apple, gravy, truffle potato mash (GF)

Chicken Parmigiana \$39

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

Settlers Maple BBQ Beef Burger \$28

brioche bun, swiss cheese, maple bacon, aioli, BBQ sauce, pickle, onion ring,

beer battered fries

Buttermilk Chicken Burger \$28

brioche bun, jalapeno aioli, green tomato and jalapeno relish, swiss cheese,

sriracha and 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 Upon Request)

Crispy Aubergine \$34

house-made chili peanut dressing, garden salad

(V, Vegan, GF, DF, contains peanut)

Sides

Fried Eggs \$6

Garden Salad \$ 12

Kumara Rosti \$9

Roasted Mushrooms \$9

Truffle Mash Potato \$12

Vegetable Medley \$13

Kids Meals served with tomato sauce & aioli

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

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

Mini Beef Burger aioli, swiss cheese, bacon, tomato sauce, beer battered fries **\$17**

Mini Chicken Burger buttermilk chicken thigh, aioli, swiss cheese, coleslaw, beer battered fries **\$17**

Mini Pulled Pork Burger aioli, swiss cheese, nacho slaw, beer battered fries **\$17**

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 **\$17**

toffee sauce, date puree, 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)