



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>

Brunch

(Available from 11 am to 2 pm)

Eggs Benedict \$27

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

Settlers Mix Grill \$28

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

French Toast \$25

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 \$25

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

Pan Fried Scallops \$27

pea puree, crispy prosciutto (GF)

Beer Battered Fish and Chips \$32

tartar sauce, aioli, citrus garden salad, lemon, 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

Settlers Maple BBQ Beef Burger \$28

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

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

Sides

Fried Eggs \$6 Garden Salad \$12 Kumara Rosti \$10 Bacon \$6
Roasted Mushrooms \$10 Vegetable Medley \$13 Truffle Mash Potato \$12

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)