



Set Menu

Focaccia to start

Entrée (choices of 4)

- ❖ *Oysters 1/2 doz* / fresh with shallot vinaigrette (GF, DF)
- ❖ *Salt & Pepper Squid* / settlers house-made spice blend, basil and parmesan aioli, lemon (GF)
- ❖ *Pan Fried Scallops* / pea puree, crispy prosciutto (GF)
- ❖ *Kingfish Crudo* / coconut citrus sauce, fresh chilli, orange segments, basil, coriander (GF, DF)
- ❖ *Beef Tataki* / ponzu salsa, fried shallot, yangnyeom sauce, pine nut, sesame seed (GF, DF)
- ❖ *Escargot 1/2 doz* / chorizo crumb, chipotle garlic butter, green salad, crispy kale
- ❖ *Kansas Smokey BBQ Pork Ribs* / apple slaw, house-made kansas sauce (GF)
- ❖ *Duck Liver Pate* / cornichons, mango and peach chutney, toasted ciabatta
- ❖ *Sauteed Garlic and Butter Prawns* / pineapple salsa, garlic crisps, citrus oil
- ❖ *Tuna Tartare* / house-made guacamole, creamy kumara puree (GF)
- ❖ *Avocado Bruschetta* / toasted ciabatta, house-made guacamole, beetroot hummus, granola, salsa (V, Vegan, DF)
- ❖ *Crispy Aubergine* / house-made chili peanut dressing, garden salad, pickled daikon (V, Vegan, GF, DF)

Main (choices of 4)

- ❖ *Chargrilled Duck Breast* / potato & kumara gratin, crispy kale, passionfruit & orange sauce, broccoli (GF)
- ❖ *Braised Lamb Shank* / truffle potato mash, yorkshire pudding, steamed broccoli, carrot, jus
- ❖ *Settlers Chicken Parmigiana* / crumbed chicken thigh, tomato, pine nut and basil sauce, spaghetti, mozzarella, basil
- ❖ *Seared Snapper* / creamy spinach risotto, ponzu salsa, black rice crisps (GF)
- ❖ *Pan Fried John Dory* / herb roasted baby potatoes, portobello mushroom, braised red cabbage, ponzu salsa, black rice crisps, coconut miso puree, sultana & pine nut sauce (GF)
- ❖ *Kansas Smokey BBQ Pork Ribs* / house-made kansas sauce, apple slaw, beer battered fries
- ❖ *NZ Grass Fed Angus Eye Fillet* / cauliflower puree, lentil medley, carrot, baby onion, mushroom, black rice crisps, jus (GF)
- ❖ *NZ Grass Fed Aged Scotch Fillet* / truffle potato mash, cauliflower puree, vine tomato, black rice crisps, portobello mushroom, jus (GF)
- ❖ *Spinach and Potato Gnocchi* / potato gnocchi, mushrooms, truffle oil (Vegetarian, GF)
- ❖ *Crispy Aubergine* | house-made chili peanut dressing, garden salad, pickled daikon (V, Vegan, GF, DF)

Dessert (choices of 4)

- ❖ *Sticky Date Pudding* | toffee sauce, date pure, vanilla bean ice cream
- ❖ *Lemon Tart* | citrus syrup, lemon & lime sorbet, fresh berries, freeze dried raspberry
- ❖ *Salted Caramel Crème Brulee* | toffee sauce, seasonal fruit, cream, vanilla bean ice cream, freeze dried raspberry, baby popcorn (GF)
- ❖ *Tiramisu* | salted caramel coffee custard, toffee sauce, chocolate shard
- ❖ *Dark Chocolate Delice* | baby popcorn, berry coulis, white chocolate ganache, fresh berries (GF)
- ❖ *Coconut Panna Cotta* | baby popcorn, berry coulis, seasonal fruit, freeze dried raspberry (Vegan)
- ❖ *Ice cream Sundae* | Chocolate / Caramel / Strawberry, topped with fresh cream, marshmallows, chocolate wafer and sprinklers

Menus can be changed at any time without notice if required. We are pleased to offer gluten-free options on our menus. However, we cannot ensure that cross contamination will never occur.

If you or your guests have a severe food allergy, please provide this information is passed on before your event.