



All Day Menu (Lunch and Dinner)

Bar Snacks

<i>Baked Focaccia</i>	\$6
<i>Beer Battered Fries</i>	\$7
<i>Gourmet Truffle Fries</i>	\$9
<i>Cauliflower Bites</i>	\$9

To Share

<i>Cheeseboard</i>	\$25
<i>Antipasti Board</i>	\$35
<i>Seafood Platter</i>	\$59

Entrees

Seafood Platter for 2 people \$59

oysters, poached prawns, kingfish crudo, tuna carpaccio, smoked salmon, toasted ciabatta

Oysters 1/2 doz \$29

fresh with shallot vinaigrette (GF, DF) *or* beer battered with aioli

Salt & Pepper Squid \$20

almond crumbed, citrus skordalia, lemon, citrus oil

Pan Fried Scallops \$21

pea puree, crispy prosciutto (GF)

Kingfish Crudo \$22

sriracha, orange segment, squid ink aioli, pickled cucumber, crispy capers, citrus oil (GF, DF)

Beef Tataki \$22

ponzu salsa, garlic crisps, sriracha, vermicelli puffs, daikon (GF, DF)

Escargot 1/2 doz \$18

chorizo crumb, chipotle garlic butter, roquette, citrus skordalia

Kansas Smokey BBQ Pork Ribs \$18

house-made kansas sauce (GF)

Duck Liver Pate \$18

cornichons, mango and peach chutney, toasted ciabatta

Sauteed Garlic and Butter Prawns \$21

pineapple salsa, garlic crisps, citrus oil

Seared Tuna \$22

creamy kumara, pine nuts, squid ink aioli, smoked paprika oil (GF)

Settlers Seafood Chowder \$18

combination of seafood in a creamy white sauce, toasted ciabatta

Crispy Aubergine \$18

chili peanut dressing, roquette, daikon (V, Vegan, GF, DF)

Mains

Chargrilled Duck Breast \$38

steamed broccolini, plum sauce, gnocchi (GF)

Braised Lamb Shank \$34

creamy potato mash, Yorkshire pudding, steamed broccoli, carrot, jus (GF, DF)

Settlers Chicken Parmigiana \$34

tomato, pine nut and basil sauce, spaghetti, mozzarella, chorizo crumb

Seared Snapper \$36

spinach risotto, tomato, cucumber and orange salsa, citrus oil, black rice crisps (GF)

Teriyaki John Dory Fish \$36

butter baked baby potatoes, mushroom, citrus cream, ponzu salsa, black rice crisps (GF)

Kansas Smokey BBQ Pork Ribs \$34

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

NZ Grass Fed Angus Eye Fillet \$39

cauliflower puree, lentil medley, carrot, baby onion, mushroom, crispy polenta, jus (GF)

NZ Grass Fed Aged Scotch Fillet \$37

truffle potato mash, parsnip puree, vine tomato, crispy polenta, mushroom, jus (GF)

Buttermilk Chicken Burger \$22

brioche bun, jalapeno aioli, green tomato and jalapeno relish, swiss
cheese, sriracha and nacho slaw, beer battered fries

Beef Burger \$25

brioche bun, swiss cheese, bacon, aioli, smokey tomato relish;
caramelized onions and pickle, beer battered fries

Spinach and Potato Gnocchi \$25

potato gnocchi, mushrooms, truffle oil (Vegan, GF)

Sides

Garden Salad \$10

Kumara Rosti \$8

Roasted Mushrooms \$8

Vegetable Medley \$10

Kids Meals

Chicken Nuggets & Chips \$9.5

Fish Bites & Chips \$9.5

Mini Hotdogs & Chips \$9.5

Mixed Basket \$9.5

Beef Taco with salsa and aioli (DF) \$12.5

Desserts

Sticky Date Pudding \$15

toffee sauce, date pure, vanilla bean ice cream

Lemon Tart \$16

citrus syrup, lemon & lime sorbet, fresh berries, freeze dried raspberry

Salted Caramel Crème Brulee \$15

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

Tiramisu \$16

salted caramel coffee custard, toffee sauce, chocolate shard

Dark Chocolate Delice \$16

baby popcorn, berry coulis, white chocolate ganache, fresh berries (GF)

Coconut Panna Cotta \$15

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

Ice cream Sundae

1 scoop \$4 2 scoops \$8 3 scoops \$11

chocolate / caramel / strawberry, fresh cream, marshmallows, chocolate wafer, sprinklers

Real Fruit Ice Cream \$8.5

strawberry or mixed berries