



Bar Snacks

<i>Garlic Bread</i>	\$5
<i>Garlic & Cheese Bread</i>	\$6
<i>Beer Battered Fries</i>	\$7
<i>Gourmet Truffle Fries</i>	\$9
<i>Cauliflower Bites with truffle aioli</i>	\$9

To Share

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

Brunch

(Available from 11 am to 2 pm)

Eggs Benedict \$18

Choice of *Bacon or Cold Smoked Salmon* on Kumara Rosti,
with house-made hollandaise (GF)

Settlers Mix Grill \$21

Eggs of Your Choice, Crispy Bacon, Roasted Mushrooms, Vine Tomato and house-made
potato hash

French Toast \$16

Served with maple syrup, fresh berries, caramelized banana and whipped cream

Granola \$16

Topped with fresh Greek Yoghurt, coconut cream, chia seeds and fresh berries

Salt & Pepper Squid \$20

Served with Bagna Cauda aioli, citrus garden salad and grilled lemon

Buttermilk Chicken Burger \$22

Brioche Bun, Jalapeno aioli, Green Tomato and Jalapeno relish, Swiss Cheese, Sriracha
and nacho slaw; Served with Beer Battered Fries

Beef Burger \$25

Brioche Bun, Swiss Cheese, Bacon, Aioli, Smokey tomato relish; Caramelized onions
and pickle; Served with Beer Battered Fries

Chicken Liver Pate \$17

Served with toasted Ciabatta and cornichons

Pan Fried Scallops \$21

Served with Pea Puree, crispy Prosciutto and olive oil (GF)

Beer Battered Fish and Chips \$22

With aioli, citrus garden salad and lemon

Crispy Tofu \$18

Tossed through seasonal vegetables, almonds and salsa sauce (V, Vegan, GF, DF)

Sides

Mixed Garden Salad \$10 House-made Potato Hash \$8 Roasted Vine Tomato \$8
Roasted Mushrooms \$8 Bacon \$5

Kids Meals \$9.5

Chicken Nuggets & Chips Fish Bites & Chips Mini Hotdogs & Chips
Mixed Basket

Desserts

Sticky Date Pudding \$15

Served with house-made toffee sauce, date puree and vanilla bean ice cream

Lemon Tart \$16

Served with citrus syrup, Lemon & Lime sorbet, fresh berries and freeze dried raspberry

Salted Caramel Crème Brulee \$15

Served with fresh cream and vanilla bean ice cream (GF)

Tiramisu \$16

Covered in house-made toffee sauce and chocolate shards

Chocolate Delice \$16

Served with baby popcorns, berry coulis, white chocolate and fresh berries (GF)

Coconut Panna Cotta \$15

Served with fresh berries and seasonal fruit (Vegan)

Ice cream Sundae \$10.5

Chocolate / Caramel / Strawberry, topped with fresh cream, marshmallows, chocolate wafer and sprinklers

Real Fruit Ice Cream \$8.5

Strawberry or Mixed Berries