



Bar Snacks

<i>Baked Focaccia</i>	\$9
<i>Beer Battered Fries</i>	\$10
<i>Gourmet Truffle Fries</i>	\$11
<i>Cauliflower Bites</i>	\$12
<i>Poutine</i>	\$14
<i>Marinated Mussels</i>	\$14

To Share

<i>Cheeseboard</i>	\$49
<i>Antipasti Board</i>	\$59
<i>(Selection of cheeses cured meats, fruits toasted ciabatta)</i>	
<i>Seafood Platter</i>	\$69

Brunch

(Available from 11 am to 2 pm)

Eggs Benedict \$21

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

Settlers Mix Grill \$24

eggs of your choice, crispy bacon, pork sausage, roasted mushrooms, vine tomato,
kumara rosti, toasted ciabatta

French Toast \$21

caramelized banana, whipped cream, fresh berries, maple syrup, crispy bacon

Salt & Pepper Squid \$22

settlers house-made spice blend, basil and parmesan aioli, lemon (GF, DF)

Duck Liver Pate \$22

cornichons, mango and peach chutney, toasted ciabatta

Pan Fried Scallops \$25

pea puree, crispy prosciutto (GF)

Beer Battered Fish and Chips \$29

aioli, citrus garden salad, lemon

Buttermilk Chicken Burger \$27

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

Settlers Beef Burger \$27

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

Avocado Bruschetta \$23

toasted ciabatta, house-made guacamole, beetroot hummus, granola, salsa (V, Vegan, DF)

Crispy Aubergine \$23

house-made chili peanut dressing, garden salad, pickled daikon (V, Vegan, GF, DF)

Sides

Garden Salad \$33 Kumara Rosti \$8

Roasted Mushrooms \$8 Bacon \$5Vegetable Medley \$12

Kids Meals

Chicken Nuggets & Chips \$11 Fish Bites & Chips \$11

Mini Hotdogs & Chips \$11 Mixed Basket \$11

Mini Beef Burger aioli, swiss cheese, tomato relish, beer battered fries \$15

Mini Chicken Burger buttermilk chicken thigh, aioli, swiss cheese, lettuce, beer battered fries \$15

Mini Pulled Pork Burger aioli, swiss cheese, beer battered fries \$15

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 strawberry or mixed berries \$8.5

Desserts

Sticky Date Pudding \$15

toffee sauce, date puree, vanilla bean ice cream

Lemon Tart \$16

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

Salted Caramel Crème Brulee \$16

*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 \$17

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

Coconut Panna Cotta \$15

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