

#### Bar Snacks

Baked Focaccia \$11
Garlic Bread \$11
Beer Battered Fries \$12
Gourmet Truffle Fries \$13

Cauliflower Bites \$14

Poutine \$15

Brunch

(Available from 11 am to 2 pm)

To Share

Cheeseboard \$59
Antipasti Board \$69
(Selection of cheeses
cured meats, fruits
toasted ciabatta)
Seafood Platter \$79

Eggs Benedict \$24

choice of bacon or cold smoked salmon on kumara rosti,

house-made hollandaise (GF)

## Settlers Mix Grill \$27

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

## French Toast \$23

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, DF)

#### Duck Liver Pate \$25

cornichons, mango and peach chutney, toasted ciabatta

## Pan Fried Scallops \$27

pea puree, crispy prosciutto (GF)

## Beer Battered Fish and Chips \$31

aioli, citrus garden salad, lemon

#### Buttermilk Chicken Burger \$28

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

## Settlers Beef Burger \$28

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

## Avocado Bruschetta \$24

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

## Crispy Aubergine \$24

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

## Sides

# Garden Salad \$32 Kumara Rosti \$10 Roasted Mushrooms \$10 Bacon \$6 Vegetable Medley \$13

## Kids Meals

Chicken Nuggets & Chips \$14 Fish Bites & Chips \$14

Mini Hotdogs & Chips \$14 Mixed Basket \$14

Mini Beef Burger aioli, swiss cheese, tomato relish, beer battered fries \$17

Mini Chicken Burger buttermilk chicken thigh, aioli, swiss cheese, lettuce, beer battered fries \$17

Mini Pulled Pork Burger aioli, swiss cheese, beer battered fries \$17

Ice cream Sundae 1 scoop \$5 2 scoops \$9 3 scoops \$13

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

## Desserts

Real Fruit Ice Cream strawberry or mixed berries \$13

## Sticky Date Pudding \$16

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 \$17

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

## Tiramisu \$17

salted caramel coffee custard, toffee sauce, chocolate shard

## Dark Chocolate Delice \$18

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

## Coconut Panna Cotta \$16

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