



BRUNCH/LUNCH MENU

Finger Lickin' Snacks

Garlic Bread	– Toasted ciabatta bread	\$5.00
Garlic & Cheese Bread	– Toasted ciabatta bread	\$6.00
Herb Bread	– Herbed ciabatta bread topped with cheese and bacon	\$7.00
Kumara Fries	– Served with roasted garlic aioli	\$9.00
Basket of Fries	– Served with tomato sauce	\$6.00
Cross Cut Fries	– Served with roasted garlic aioli	\$10.00
Wedges	– Topped with bacon, cheese and sour cream	\$12.00

Lunch Mains

Seafood Chowder	– Shrimps, Scallops, Marinara and mussels, served with toasted ciabatta.	\$16.00
Tempura Beer Battered Fresh Fish	– Served with a fresh garden salad, fries and lemon aioli.	\$22.00
Settlers Big Breakfast	– Bacon, eggs, sausages, mushrooms, tomatoes, onions, hash browns and your choice of baked beans or spaghetti.	\$21.00
Eggs Benedict	– Served on toasted English muffins, with hollandaise and your choice of bacon or smoked salmon.	\$18.00
Juicy Scallops	– Crumbed and served on a fresh garden salad, with tartare sauce.	\$18.00
Prawn Salad	– Served with a fresh garden salad, topped with parsnip shavings and chilli sauce.	\$18.00
Smoked Chicken Salad	– Served with a fresh garden salad, topped with parsnip shavings and a satay chilli sauce.	\$17.00
Salt & Pepper Squid	– Served with a fresh garden salad, topped with parsnip shavings and aioli.	\$16.00
Lamb Shank	– Served with garlic and rosemary, on a creamy potato mash, with Yorkshire pudding and a lamb jus.	\$22.00
Marinated Smokey Pork Ribs	– Served with a fresh garden salad, BBQ sauce and fries.	\$19.00
Sautéed Portobello Mushroom	– Served on grilled ciabatta, with a creamy mushroom sauce and cross cut fries.	\$16.00
Chicken Fettucine	– Smoked chicken and mushroom with basil in a creamy sauce, topped with parmesan cheese. Vegetarian Option Available.	\$17.00
Gourmet Beef Burger	– Lettuce, Tomato, Beetroot and Gherkins. Served with fries crumbed onion rings and mayo.	
	– Classic Burger: with homemade angus beef patty.	\$18.00
	– Vege Burger: with a Portobello mushroom patty.	\$18.00
	– Hawaiian Burger: with angus beef patty, pineapple and bacon.	\$21.00
	– Portobello Burger: with angus beef patty and a Portobello mushroom.	\$21.00

Kids Meals \$9.50

Chicken Nuggets & Chips	Fish Bites & Chips	Mini Hot Dogs & Chips	Mixed Baskets
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Sides

Mixed Garden Salad	\$6.00	Potato Mash	\$6.00
Garden Fresh Vegetables	\$7.00	Hash Browns	\$3.00
Sautéed Mushrooms	\$5.00	Side of Eggs	\$5.00

See last page for Dessert options.



Breads

(Wholemeal ciabatta available on request)

Garlic Bread	– Toasted ciabatta bread, with garlic butter	\$5.00
Garlic & Cheese	– Toasted ciabatta bread, with garlic & cheese	\$6.00
Herb Bread	– Ciabatta bread topped with fresh herbs, cheese and sprinkles of bacon	\$7.00

--- Entrees ---

Seafood Chowder	– Shrimp, Scallops, Marinara & Mussels, served with toasted ciabatta	\$16.00
King Prawns	– Chilli & coconut curry sauce, served on a bed of rice	\$17.00
Mussels	– Garlic & coriander cream sauce	\$15.00
Oysters	– Served natural on ice	½ Dozen \$25.00 1 Dozen \$47.00
Pan Seared Scallops	– Chilli & sesame seed oil, served with salad greens	\$17.00
Spicy Squid Rings	– Pan fried in garlic butter, served with chilli sauce on a rocket salad	\$15.00
Chicken & Mushroom Vol au vent	– Crisp pastry case, filled with chicken & mushroom in a creamy sauce, topped with grilled camembert	\$15.00
Pork Ribs	– Sticky, smoky Pork ribs dripping with Settlers BBQ sauce	\$15.00
Venison Tataki	– Tataki venison, served with radish, cabbage, spring onion, almonds and chilli sauce	\$22.00
Hot Nacho's	– With chilli beans, topped with cheese & sour cream	\$12.00

--- To Share ---

Chefs Platter	– Battered snapper, king prawns, scallops, shrimps, smoked salmon, prawn twisters and garlic bread.	\$45.00
Seafood Platter	– Scallops, Oysters, Mussels, Smoked Salmon, Crumbed Prawn Cutlets, Soft Shell Crab and King Prawns. Served with garlic bread (for 2 ppl).	\$55.00
Grand Seafood Platter	– Scallops, Oysters, Mussels, Smoked Salmon, Crumbed Prawn Cutlets, Soft Shell Crab and King Prawns. Served with garlic bread (for 2 – 4 ppl).	\$99.00

--- Steaks ---

All Steaks Served Rare, Medium Rare, Medium or Medium Well only.

NZ Grass Fed Angus Eye Fillet 200g	– Served with potato mash, pan fried broccolini and baby carrots, with your choice of sauce	\$36.00
NZ Grass Fed Aged Scotch Fillet 250g	– Served with potato mash, pan fried broccolini and baby carrots, with your choice of sauce	\$34.00
NZ Grass Fed Aged Porterhouse 300g	– Served with potato mash, pan fried broccolini and baby carrots, with your choice of sauce	\$32.00

Sauces:

Red Wine Jus, Creamy Mushroom, Green Peppercorn, Garlic Butter. All \$2.50
Blue Cheese. \$4.00



--- Mains---

Marinated Beef Kebabs	– With onion and capsicum, served with potato mash and topped with a spicy plum sauce	\$30.00
Chicken Breast	– Oven roasted, topped with tomato and garlic chutney, with grilled cheese, served with potato mash and coleslaw	\$33.00
Duck Breast	– Char-grilled marinated in honey and soya ginger, served on kumara mash with potato mash, broccolini and a plum chutney	\$38.00
Lamb Shank	– Oven braised with rosemary and garlic, served with potato mash and Yorkshire pudding, minted peas and beans	Single \$29.00 Double \$35.00
Venison Fillet	– Lightly char-grilled to medium rare only, served on spinach salad with plum chutney and red wine jus, with a side of potato mash, peas and beans	\$39.00
Venison Pie	– Topped with potato mash and cheese, served with baby carrots and broccolini	\$36.00
Fish of the Day	– Lightly crumbed and served on potato mash with an Asian slaw and a Thai coriander and lime dressing	\$35.00
Salmon Fillet	– Pan fried with honey soya garlic and smoked paprika, served with potato mash and slaw	\$36.00
Stuffed Ravioli	– Mushroom and bok choy stuffed ravioli's, served with crispy tofu and chilli sauce, kumara mash and slaw	\$30.00
Vege Kebabs	– Served on rice with a garden salad. Topped with a chilli & garlic glaze	\$30.00

Sides

Salad	\$6.00	Vegetables	\$7.00	Basket of Fries	\$6.00
Mushrooms	\$5.00	Side of Eggs	\$5.00	Sauces	See choices under steaks

Desserts \$12.50

Sticky Date Pudding	– With a Butterscotch & vanilla ice cream	
Crème Brulee of the Day	– With a toffee glass top & vanilla ice cream	
Deluxe Chocolate Mousse	– Served with whipped cream and swirls of salted caramel	
Chocolate Fudge Cake	– With hot fudge sauce & vanilla ice cream	
Hot Apple Crumble	– With cream & vanilla ice cream	
Pavlova	– Light and fluffy served with passionfruit couli	
Banana Fritter	– With maple syrup & vanilla ice cream	
Ice Cream Sundae	– Chocolate, Caramel or Strawberry, with lashings of decadent garnish	\$9.50
Cheeseboard	– Selection of aged soft and veined cheeses, served with fresh fruit and crackers	\$18.00