

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)