



Bar Snacks

<i>Baked Focaccia</i>	<i>\$11</i>
<i>Garlic Bread</i>	<i>\$11</i>
<i>Beer Battered Fries</i>	<i>\$12</i>
<i>Gourmet Truffle Fries</i>	<i>\$13</i>
<i>Cauliflower Bites</i>	<i>\$14</i>
<i>Poutine</i>	<i>\$15</i>

Brunch

(Available from 11 am to 2 pm)

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)

To Share

Cheeseboard \$59

Antipasti Board \$69

*(Selection of cheeses
cured meats, fruits
toasted ciabatta)*

Seafood Platter \$79

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

Real Fruit Ice Cream strawberry or mixed berries \$13

Desserts

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)

Bar Snacks

<i>Baked Focaccia</i>	<i>\$11</i>
<i>Garlic Bread</i>	<i>\$11</i>
<i>Beer Battered Fries</i>	<i>\$12</i>
<i>Gourmet Truffle Fries</i>	<i>\$13</i>
<i>Cauliflower Bites</i>	<i>\$14</i>
<i>Poutine</i>	<i>\$15</i>



All Day Menu (Lunch and Dinner)

Entrees

Seafood Platter for 2 people \$79

oysters, seared prawns, kingfish crudo, tuna carpaccio, smoked salmon, toasted ciabatta (DF)

Pacific Oysters 1/2 doz \$29 Bluff Oysters 1/2 doz \$39

fresh with shallot vinaigrette (GF, DF) *or* beer battered with aioli

Salt & Pepper Squid \$25

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

Pan Fried Scallops \$27

pea puree, crispy prosciutto (GF)

Kingfish Crudo \$26

yangnyeom sauce, orange segment, aioli, pickled cucumber, crispy capers, basil, coriander, citrus oil (GF, DF)

Beef Tataki \$27

ponzu salsa, fried shallot, yangnyeom sauce, pine nut, sesame seed (GF, DF)

Escargot 1/2 doz \$24

chorizo crumb, chipotle garlic butter, green salad, crispy kale

Kansas Smokey BBQ Pork Ribs \$26

apple slaw, house-made kansas sauce (GF)

Duck Liver Pate \$25

cornichons, mango and peach chutney, toasted ciabatta

Sauteed Garlic and Butter Prawns \$27

ponzu salsa, cucumber & lemon puree, mustard croutons

Tuna Tartare \$25

house-made guacamole, creamy kumara puree (GF)

Settlers Seafood Chowder \$25

combination of seafood in a creamy white sauce, toasted ciabatta

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)

To Share

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

Mains

Game Keepers Whole Quail \$39

prosciutto powder, crispy kale, corn puree, buttered corn, glazed red onion, red wine essence,
pine nuts (GF)

Chargrilled Duck Breast \$40

potato & kumara gratin, crispy kale, passionfruit & orange sauce, broccolini (GF)

Braised Lamb Shank \$39

truffle potato mash, yorkshire pudding, steamed broccoli, carrot, jus

Seared Snapper \$41

creamy spinach risotto, ponzu salsa, black rice crisps (GF)

Pan Fried John Dory \$41

herb roasted baby potatoes, portobello mushroom, braised red cabbage, ponzu salsa, black rice
crisps, coconut miso puree, sultana & pine nut sauce (GF)

Kansas Smokey BBQ Pork Ribs \$39

house-made kansas sauce, apple slaw, beer battered fries

NZ Grass Fed Angus Eye Fillet \$42

cauliflower puree, lentil medley, carrot, baby onion, mushroom, black rice crisps, jus (GF)

NZ Grass Fed Aged Scotch Fillet \$41

truffle potato mash, cauliflower puree, vine tomato, black rice crisps,
portobello mushroom, jus (GF)

Crispy Pork Hock \$40

apple & mint slaw, truffle potato mash (GF)

Chicken Parmigiana \$38

crumbed chicken thigh, tomato, pine nut and basil sauce, spaghetti, mozzarella, basil

Settlers Beef Burger \$28

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

Buttermilk Chicken Burger \$28

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

Pulled Pork Burger \$28

aioli, swiss cheese, beer battered fries

Spinach and Potato Gnocchi \$34

potato gnocchi, mushrooms, truffle oil (V, GF)

Crispy Tofu Salad \$34

house-made vinaigrette with fresh garden salad, pine nut (V, Vegan, GF, FH)

Crispy Aubergine \$34

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

Sides

Garden Salad \$12

Kumara Rosti \$9

Roasted Mushrooms \$9

Vegetable Medley \$13

Kids Meals

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

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

Mini Beef Burger \$17

aioli, swiss cheese, tomato relish, beer battered fries

Mini Chicken Burger \$17

buttermilk chicken thigh, aioli, swiss cheese, lettuce, beer battered fries

Mini Pulled Pork Burger \$17

aioli, swiss cheese, beer battered fries

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

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

Real Fruit Ice Cream strawberry or mixed berries \$13

Desserts

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)