

STARTERS

Garlic & Herb Turkish Bread \$10

Add mozzarella cheese \$4

Garlic & Cheese Pizza \$18

Homemade Focaccia \$17 (V) (VG-A)

With Stracciatella cheese, Olive & Sundried Tomato Tapenade

Forest Mushroom Arancini

(V) (GF-A) \$19

Served with Truffle Mayonnaise and shaved parmesan

Entrée Calamari (GF-A) (DF) \$19

Dusted in semolina & lemon pepper spices, with lime aioli, and lemon

Thai Vegetable Spring Rolls (4) (V) (DF) \$19

Sweet chili & soya sauce

Roasted Harissa Cauliflower (V) (GF) \$17

Roasted Spiced Cauliflower Florets, with Romanesco sauce and cumin yoghurt (contains nuts)

SNACKS & SIDES

Dim Sims, each \$ 3

Minimum order 4. Deep fried or steamed

Crispy fries (GF) \$14

Tomato ketchup

Cajun spiced Potato Wedges \$16

Sour cream & sweet chili sauce

Sweet Potato Fries (GF) \$15

Aioli

Buffalo Wings \$19

Ranch sauce

Garden Salad \$12

With homemade dressing

BURGERS

Deluxe Grilled Chicken Burger \$21

Crispy bacon, melted cheese, avocado, lettuce, chipotle sauce on a toasted milk bun

Angus Beef Burger \$21

150g grilled beef patty, melted cheese, lettuce, tomato with Settler's Run burger sauce on a toasted milk bun

Add crispy Bacon \$3

Steak Sandwich \$27

150g Grass-fed Scotch fillet, crispy bacon, fried egg, melted cheese, lettuce, tomato, aioli & tomato relish on toasted Turkish bread

Chicken Schnitzel Burger \$19

Panko crumbed chicken breast, melted cheese, lettuce, and aioli on a toasted milk bun

Grilled Mushroom and Haloumi Burger (V) \$22

With Beetroot Relish and avocado on a milk Bun

Add crispy chips \$7

Add sweet potato chips \$8

Add bacon \$3

Gluten free bun \$2

KID'S MENU (UNDER 12)

Margherita Pizza \$13

Fish & chips \$13

Hawaiian Pizza \$13

Cheeseburger & chips \$13

Chicken Parmigiana & chips \$13

Chicken nuggets & chips \$13

Linguini with Napoli sauce \$13 (DF)

Grilled chicken \$14 (GF/DF)

Served with potatoes & vegetables

SEAFOOD

MEAT

Chicken Parmigiana (GF-A) \$34

In House Panko crumbed chicken breast with crispy chips & garden salad

Traditional: *Virginia ham, Napoli sauce and mozzarella*

Mexicana: *hot Sopressa, capsicum, jalapeño pepper, Napoli sauce and mozzarella*

Hawaiian: *pineapple, Virginia ham, Napoli sauce and mozzarella*

Chicken Schnitzel (GF-A) \$30

Served with Crispy chips, garden salad & lemon

Chicken Florentine (GF) \$35

Grilled Chicken Breast, creamy baby spinach & sundried tomato sauce, sweet potato chips, garden salad

Chicken Tikka Masala \$34

Classic Indian Curry, marinated boneless chicken in yoghurt and tandoori spices, rich tomato and cream sauce, with fragrant basmati rice and roti

300gm Grass Fed Scotch Fillet (GF) (DF) \$49 **OR**

300gm Grass Fed Porterhouse (GF) (DF) \$49

Roasted chat potatoes, broccolini, Dutch carrots & red wine jus

ADD – Gravy, Pepper or Mushroom sauce- \$3 each

Make it Surf & Turf- 4 garlic prawns \$14

Panko Crumbed Lamb Cutlets \$45

Creamy Potato Mash, broccolini, Dutch Carrots, red wine jus

PLEASE INFORM US OF ANY SPECIFIC ALLERGIES
(food prepared here on the premises may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish) (GF) Gluten Free (GF-A) Gluten Free Available (DF-A) Dairy Free Available (V) Vegetarian (V-A) Vegetarian Available (VG) Vegan

Settler's Catch \$36

Beer battered flathead, salt & pepper calamari, crumbed prawns, served with crispy chips, garden salad and tartare sauce

Lemon Myrtle Rockling (GF) \$38

Roasted Japanese pumpkin, broccolini, salt bush & lemon Myrtle butter

VEGAN / VEGETARIAN

Warm Colorful Autumn Salad \$29

(VG) (GF) (DF) (V)

Roasted Pumpkin & Cauliflower, green beans, Pearl Cous Cous, red quinoa, baby spinach, cranberries, sunflower & pumpkin seeds, green goddess dressing

Add Grilled Chicken, Haloumi or Smoked Salmon - \$7

Mediterranean Haloumi and Tomato Bake

(V) (GF) (VG-A) \$29

Eggplant, zucchini, tomato, paprika & herbs, sweet potato chips, mixed leaf salad

PASTA

Seafood Linguini (GF-A) (DF-A) \$39

Pan Fried Rockling, prawns, calamari, garlic, hint of chili, cherry tomatoes, spring onions and white wine

Rigatoni Nduja (GF-A) \$32

Sauteed Chorizo, roasted Capsicum, Spanish onions, nduja paste, stracciatella cheese

Linguini Carbonara (GF-A) \$28

Panfried Pancetta, creamy parmesan sauce, garlic, egg, spring onions, black pepper, Shaved Grana Padano

Add grilled Chicken - \$7

PIZZA

We use 'That's Amore' premium Napoli cut Mozzarella on all pizza's.

All pizzas are 13". No 1/2 & 1/2 pizzas

GLUTEN FREE pizza bases available

Margherita (V) \$22

Tomato, mozzarella & fresh basil

Stracciatella & Prosciutto \$29

Cherry tomatoes, basil, garlic oil

Cajun BBQ Chicken & Bacon \$28

Roasted cajun spiced chicken, crispy bacon, tomato & herb sauce, mozzarella, smokey BBQ sauce

Gamberi \$29

Tomato, mozzarella, marinated prawns, garlic, cherry tomatoes with a hint of chili

Pepperoni \$25

Tomato, mozzarella & spicy pepperoni

Hawaiian \$25

Leg ham, tomato, mozzarella, & pineapple

Meat Lovers \$29

Tomato, mozzarella, shaved leg Ham, Beef cheek Salami & smokey BBQ sauce

Greengrocer \$26

Tomato, mozzarella, basil pesto, roast pumpkin, zucchini & charred capsicum

Capricciosa \$25

Tomato, mozzarella, leg ham, mushrooms & kalamata olives

Mexicana \$26

Tomato, mozzarella, hot sopressa, charred capsicum, onion & jalapeño peppers

ADD

Prosciutto \$7

Vegan cheese \$3

Prawns \$9

Leg ham \$5

Gluten free base \$5

Beef Cheek \$5

Sopressa/pepperoni \$5

Any other ingredients
(including anchovies) \$3

DESSERTS

Eton Mess \$14

Crushed meringue, macerated strawberries, double cream

Flourless Chocolate Cake (GF) \$14

Served warm with vanilla ice cream

Apple and Salted Caramel Tart \$14

Short bread filled with caramel frangipane, topped with apple

Dessert Platter \$39

Perfect to share - all three desserts

Affogato (GF) \$7

Vanilla Ice cream with espresso coffee

ADD- a liqueur of your choice \$8

Kids Ice Cream \$ 7

Rainbow ice cream, Hundreds & thousands, chocolate topping

Tuesday-Friday (Lunch Specials)

12 pm – 2 pm

Garlic Bread **\$6 ADD** Cheese **\$2**

Main Specials \$20

Fish & Chips

Served with beer battered chips, garden salad & tartare sauce

Chicken and Mushroom Filo Pastry

With Chips and a garden salad

Ricotta & Spinach Filo Pastry (V)

With Chips and a garden salad

Warm Colorful Autumn Salad

(VG) (GF) (DF) (V)

Roasted Pumpkin & Cauliflower, green beans, Pearl Cous Cous, red quinoa, baby spinach, cranberries, sunflower & pumpkin seeds, green goddess dressing

Linguini Amatriciana

Panfried Bacon, garlic, hint of chili, tomato and herb sauce, spring onion, shaved parmesan

Lemon Pepper Calamari & Chips

Dusted in semolina served with crispy chips and a garden salad & lime aioli

Add On

Dessert of the day \$7

**OFFER AVAILABLE TUESDAY TO FRIDAY 12.00PM - 2.00PM *No further discounts*
Subject to change**