

**THE  
SETTLEMENT  
HOTEL**

**bistro  
menu**

Please place your order at the bar, noting your table number  
and your order will be brought to your table

# starters

<b>SOUP OF THE DAY</b> (GF)	9
Freshly made soup; please ask our friendly staff	
<b>CHEESY GARLIC BREAD</b> (V)	9
Toasted Turkish bread with homemade garlic butter and topped with mozzarella cheese.	
<b>NATURAL OYSTER</b> (GF)	½ doz = 18    1 doz = 30
Fresh oyster, topped with Mignonette topping (shallots, white wine vinegar, red wine vinegar, sugar)	
<b>KILPATRICK OYSTER</b>	½ doz = 20    1 doz = 36
Fresh oyster, crispy bacon, Worcestershire Sauce & a hint of tabasco sauce	
<b>PUMPKIN, SPINACH &amp; PINE NUTS ARANCINI</b> (V)	14.5
Risotto balls of butternut pumpkin, Spinach and pine nuts arancini served with Napoli sauce and topped with parmesan cheese	
<b>BRUSCHETTA</b> (V)	15
Toasted Turkish bread topped with tomato, basil, red onion, and drizzled with balsamic glaze	
<b>ADD olive or fetta</b>	+3
<b>DUO OF DIPS</b> (V)	18.5
Homemade dips (ask our friendly staff for today's dips) served with toasted Turkish bread & grissini sticks.	
<b>SESAME ORANGE &amp; SPICY CHICKEN WINGS</b> (GF)	16
Freshly cooked wings coated in orange & spicy glazed and sesame seeds served with side of chilli lime sauce	
<b>ASIAN PORK BELLY BITES</b>	15
Crispy pork belly coated in charsui sauce topped with spring onion	
<b>GRILLED HALLOUMI</b> (V) (GF)	14
Grilled cheese topped with Spanish salsa	

# salads

<b>CAESAR SALAD</b>	21
Cos lettuce, crispy bacon, poached egg, shaved parmesan, bread croutons, anchovies, parmesan dressing	
<b>TRADITIONAL GREEK SALAD</b> (V) (GF)	22
Tomato, cucumber, green capsicum, red onion, black Kalamata olives, feta, oregano & balsamic dressing	
<b>MEDITERRANEAN COUSCOUS SALAD</b> (V)	20
Salad of tomato, cucumber, red pepper, red onion, chickpeas, olives, parsley and dressed with lemon dressing.	
<b>Extras to add on to any salad</b>	
- thyme marinated chicken tenders (GF)	8
- garlic marinated grilled prawns (GF)	8
- lemon pepper calamari	8
- grilled halloumi	8
<b>MONGOLIAN BEEF</b> (GF)	26
Pan fried tender beef in homemade Mongolian sauce presented on mix lettuce, tomato, capsicum, onion, bean sprouts, coriander with ginger, lime and coriander dressing	

# seafood

<b>FISH &amp; CHIPS</b>	28
Beer battered barramundi fillet served with chips, salad and tartare sauce.	
<b>LEMON PEPPER CALAMARI</b>	28
Fried with a lemon pepper & herb flour, served with chips, salad and garlic aioli	
<b>GARLIC PRAWNS</b> (GF)	32
Tiger prawn cutlets pan fried in creamy garlic sauce & served with saffron rice	
<b>TERIYAKI SALMON FILLET</b> (GF)	32
Oven baked salmon fillet in teriyaki sauce presented on baby bok choy and saffron rice	
<b>HOT &amp; COLD SEAFOOD PLATTER FOR 2</b>	55
Battered fish, tiger prawns, lemon pepper calamari, natural oysters, smoked salmon with house salad, chips, lemon & cocktail and tartare sauce	

# pasta & rice

<b>GNOCCHI PUTTANESCA</b>	26
Pan fried onion, garlic, olive, chilli, anchovy, capers, fresh herbs cooked in Napoli sauce	
<b>PAPPARDELLE NAPOLETENA</b> (V)	26
Onion, garlic, fresh basil, pine nuts, sundried tomato, extra virgin olive oil, white wine, Napoli sauce and topped with parmesan cheese	
<b>LINGUINE PESCATORE</b>	32
Fish fillet, tiger prawns, scallops, mussels, calamari, garlic, onion, fresh herbs, white wine, toasted in Napoli and a touch of cream	
<b>PENNE CARBONARA</b>	26
With bacon, egg, cream, spring onion & parmesan cheese	
<b>MUSHROOM &amp; LEEK RISOTTO</b> (V) (GF)	26
Pan fried, onion, garlic, button mushroom, leek & thyme risotto topped with parmesan cheese	
<b>ADD Chicken</b>	+4
<b>CHICKEN TIKKA MASALA CURRY</b>	28
Boneless pieces of tandoori chicken cooked with Indian spices, tangy tomato sauce, onion and capsicum. Served with traditional salad, saffron rice, raita and bread	

# burgers

<b>BEEF BURGER</b>	24.9
Angus beef patty, tasty cheese, caramelized onion, bacon, egg, tomato, mix lettuce, BBQ sauce served with chips	
<b>BUTTERMILK CHICKEN BURGER</b>	24.9
House crumbed Crispy chicken fillet, cos lettuce, tomato, sriracha sauce in brioche bun and served with chips	
<b>VEGETARIAN BURGER</b> (V)	24.9
House made mix vegetable patty, tomato, fried onion rings. Rocket leaves, topped with sweet and sour sauce and served with chips	

## from the grill

PORTERHOUSE (350G) (GF) 38.9

PRIME RIB EYE (400G) (GF) 44.9

### Steak sauces

Mushroom, gravy, green peppercorn, red wine jus, béarnaise, garlic butter

SURF & TURF (GF) ADD 12

Creamy garlic prawns & scallop sauce

EYE FILLET (200G) (GF) 42

Aged eye fillet cooked to your liking, presented on garlic mash, spinach, cherry tomato and topped with homemade jus and sweet potato crisps.

STICKY AMERICAN BBQ PORK RIBS 38

Pork ribs Marinated in homemade BBQ sauce for 48hrs and slow cooked for 6 hrs served with chips & salad.

MOROCCAN LAMB SKEWERS 36.9

Tender lamb marinated in Moroccan spices skewered with onion, capsicum served with grilled pita bread, Greek salad, chips and tzatziki

## mains meals

CHICKEN SCALLOPINI (GF) 28

Chicken breast pan fried with mushrooms, capers, bacon, onion & white wine creamy sauce served with green beans and garlic mash potato

CHICKEN PARMA 27

Free range ham, mozzarella cheese & Napoli sauce, chips and house salad.

CHICKEN SCHNITZEL 25

Panko crumb crust, chips and house salad.

ROAST OF THE DAY (GF) 28

Classic roast with pumpkin, green peas, potato topped with homemade jus

## kids meals

under the age of 12

BEEF BURGER 12

served with chips

FISH & CHIPS 10

served with chips

CHICKEN STRIPS 10

served with chips

PENNE WITH NAPOLI (V) 10

PORTERHOUSE STEAK 200 GM (GF) 22

with salad, chips or veg

## desserts

Please refer to our cake cabinet for our Daily Dessert specials

## seniors menu

1 COURSE (main only) 19.5

2 COURSE (starter/main or main/dessert) 23.5

3 COURSE (starter, main & dessert) 27.5

## starters (choice of)

### SOUP OF THE DAY

Freshly made soup; please ask our friendly staff.

### CHEESY GARLIC BREAD (1) (V)

Toasted Turkish bread with homemade garlic butter

### BRUSCHETTA (1) (V)

Toasted Turkish bread topped with tomato, basil, red onion, and drizzled with balsamic glaze.

## mains (choice of)

### CHICKEN PARMA

Free range ham, mozzarella cheese & Napoli sauce, chips and house salad.

### CHICKEN SCHNITZEL

Panko crumb crust, chips and house salad.

### ROAST OF THE DAY (GF)

Classic roast with pumpkin, green peas, potato topped with homemade jus.

### FISH & CHIPS

Beer battered barramundi fillet served with chips, salad and tartare sauce.

### RISOTTO OF THE DAY

Ask our friendly staff for risotto of the day.

### PASTA OF THE DAY

Ask our friendly staff for pasta of the day.

### PORTERHOUSE (250G) (GF) +8

cooked to your liking with your choice of sauce\* Served with chips & salad or vegetables.

## dessert (choice of)

### CAKE OF THE DAY (V)

### ICE CREAM SOFT SERVE (V) (GF)

Choice of toppings

### PETITE PAVLOVA

Sweet, sugary light caramelised taste with a vanilla flavour topped with passionfruit coulis

(V) Vegetarian (GF) Gluten Free (Ve) Vegan (N) Contains Nuts

Although we take the utmost care in preparing our food, our kitchen may contain traces of wheat/gluten, milk, eggs, peanuts, tree nuts & soy.

# gluten free menu

<b>SOUP OF THE DAY</b> 9 Freshly made soup; please ask our friendly staff	<b>MUSHROOM &amp; LEEK RISOTTO</b> (V) 26 Pan fried, onion, garlic, button mushroom, leek & thyme risotto topped with parmesan cheese
<b>NATURAL OYSTER</b> ½ doz = 18 1 doz = 30 Fresh oyster, topped with Mignonette topping (shallots, white wine vinegar, red wine vinegar, sugar)	<b>ADD Chicken</b> +4
<b>SESAME ORANGE &amp; SPICY CHICKEN WINGS</b> 16 Freshly cooked wings coated in orange & spicy glazed and sesame seeds served with side of chilli lime sauce	<b>CHICKEN TIKKA MASALA CURRY</b> 28 Boneless pieces of tandoori chicken cooked with Indian spices, tangy tomato sauce, onion and capsicum. served with traditional salad, saffron rice and raita
<b>GRILLED HALLOUMI</b> (V) 14 Grilled cheese topped with Spanish salsa	<b>ROAST OF THE DAY</b> 28 Classic roast with pumpkin, green peas, potato topped with homemade jus
<b>CAESAR SALAD</b> 21 Cos lettuce, crispy bacon, poached egg, shaved parmesan, anchovies, parmesan dressing	<b>CHICKEN SCALLOPINI</b> 28 Chicken breast pan fried with mushrooms, capers, bacon, onion & white wine creamy sauce served with green beans and garlic mash potato
<b>TRADITIONAL GREEK SALAD</b> (V) 22 Tomato, cucumber, green capsicum, red onion, black Kalamata olives, feta, oregano & balsamic dressing	<b>EYE FILLET (200G)</b> 42 Aged eye fillet cooked to your liking, presented on garlic mash, spinach, cherry tomato and topped with homemade jus and sweet potato crisps.
<b>Extras to add on to any salad</b>	<b>PORTERHOUSE (350G)</b> 38.9
- thyme marinated chicken tenders 8	<b>PRIME RIB EYE (400G)</b> 44.9
- garlic marinated grilled prawns 8	<b>Steak sauces</b>
- grilled halloumi 8	Mushroom, gravy, green peppercorn, red wine jus, béarnaise, garlic butter
<b>MONGOLIAN BEEF</b> 26 Pan fried tender beef in homemade Mongolian sauce presented on mix lettuce, tomato, capsicum, onion, bean sprouts, coriander with ginger, lime and coriander dressing	<b>SURF &amp; TURF</b> ADD 12 Creamy garlic prawns & scallop sauce
<b>GARLIC PRAWNS</b> 32 Tiger prawn cutlets pan fried in creamy garlic sauce & served with saffron rice	<b>MOROCCAN LAMB SKEWERS</b> 36.9 Tender lamb marinated in Moroccan spices skewered with onion, capsicum served with, Greek salad, chips and tzatziki
<b>TERIYAKI SALMON FILLET</b> 32 Oven baked salmon fillet in teriyaki sauce presented on baby bok choy and saffron rice	

## kids meals

<b>CHICKEN STRIPS</b> 10 served with chips
<b>PORTERHOUSE STEAK 250 GM</b> 22 with salad, chips or veg

## sides

<b>SIDE MASH</b> (V) 10
<b>SIDE SEASONAL VEGETABLE</b> (V) 12
<b>SIDE CHIPS</b> (V) 10

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