

starters

CHEESY GARLIC BREAD (V) 9
Toasted Turkish bread with homemade garlic butter and topped with mozzarella cheese.

NATURAL OYSTER (GF) ½ doz = 18 1 doz = 30
Fresh oyster, topped with Mignonette topping (shallots, white wine vinegar, red wine vinegar, sugar)

KILPATRICK ½ doz = 20 1 doz = 36
Fresh oyster, crispy bacon, Worcestershire Sauce & a hint of tabasco sauce

PUMPKIN, SPINACH & PINE NUTS ARANCINI (V) 14.5
Risotto balls of butternut pumpkin, Spinach and pine nuts arancini served with Napoli sauce and topped with parmesan cheese.

BRUSCHETTA (V) 15
Toasted Turkish bread topped with tomato, basil, red onion, and drizzled with balsamic glaze

ADD olive or fetta +3

DUO OF DIPS (V) 18.5
Homemade dips (ask our friendly staff for today's dips) served with toasted Turkish bread & grissini sticks.

SESAME ORANGE & SPICY CHICKEN WINGS (GF) 16
Freshly cooked wings coated in orange & spicy glazed and sesame seeds served with side of chilli lime sauce

salads

CAESAR SALAD 21
Cos lettuce, crispy bacon, poached egg, shaved parmesan, bread croutons, anchovies, parmesan dressing

TRADITIONAL GREEK SALAD (V) (GF) 22
Tomato, cucumber, green capsicum, red onion, black Kalamata olives, feta, oregano & balsamic dressing

Extras to add on to any salad

- thyme marinated chicken tenders (GF) 8
- garlic marinated grilled prawns (GF) 8
- lemon pepper calamari 8
- grilled halloumi 8

seafood

FISH & CHIPS 28
Beer battered barramundi fillet served with chips, salad and tartare sauce.

LEMON PEPPER CALAMARI 28
Fried with a lemon pepper & herb flour, served with chips, salad and aioli sauce

pasta & rice

PENNE CARBONARA 26
With bacon, egg, cream, spring onion & parmesan cheese.

MUSHROOM & LEEK RISOTTO (V) (GF) 26
Pan fried, onion, garlic, button mushroom, leek & thyme risotto topped with parmesan cheese.

ADD Chicken +4

mains meals

CHICKEN PARMA 27
Free range ham, mozzarella cheese & Napoli sauce, chips and house salad.

CHICKEN SCHNITZEL 24
Panko crumb crust, chips and house salad.

ROAST OF THE DAY (GF) 28
Classic roast with pumpkin, green peas, potato topped with homemade jus

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 or surf & turf

SURF & TURF ADD 12
Creamy garlic prawns & scallop sauce

burgers

BEEF BURGER 24.9
Angus beef patty, tasty cheese, caramelized onion, bacon, egg, tomato, mix lettuce, BBQ sauce served with chips

BUTTERMILK CHICKEN BURGER 24.9
House crumbed Crispy chicken fillet, cos lettuce, tomato, sriracha sauce in brioche bun and served with chips

VEGETARIAN BURGER (V) 24.9
House made mix vegetable patty, tomato, fried onion rings. Rocket leaves, topped with sweet and sour sauce and served with chips

pizza

all pizza available in gluten free base as well

BBQ CHICKEN 21
with Spanish onions, BBQ sauce, mozzarella

CHAR GRILLED VEGGIE 20
chargrilled capsicum, zucchini, eggplant, onion, mozzarella

SMOKED SALMON 26
with Spanish onion, capers, mozzarella

HAM & PINEAPPLE 20
Virginia ham, fresh pineapple, mozzarella

MARGHERITA 18
roma tomato sauce, mozzarella and fresh basil, sprinkle of oregano

GARLIC PRAWN 22
succulent prawn, onion, tomato, garlic butter, mozzarella

PEPPERONI CLASSIC 18
onion, mushroom, pepperoni, mozzarella

(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.

— THE —
SETTLEMENT
— HOTEL —

terrace bar
menu

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