

## All Day Breakfast

### Stuffed Crepes [GF\*] \$30

Rolled crepes stuffed with caramelized banana and bacon. Chocolate sauce, Mascarpone, berry compote, orange marmalade, **Hazelnuts** and Maple syrup, dusted with cinnamon.

### District Mushrooms [GF\*/V/DF/Keto\*] 29.5

Fresh mushrooms sautéed in garlic and herb cooked in rich homemade **cashew** cream, coconut milk. Served on vegan - Pide toast with oven roasted tomato, spinach, **almond** and garlic flakes. (*advise staff for Keto option-no bread*)

### District NZ Beef Mince on Toast [GF\*] 29

NZ beef mince, vegetables, black beans, edamame beans, poached egg, bacon jam, baked tomato, garlic toast served with District tomato & chili relish, hollandaise garnish.

### The District Full Breakfast [GF\*] 30

Gourmet beef sausage, two soft poached eggs, streaky bacon, oven roasted tomato, hash brown, baked beans, herbed mushroom, toast, tomato and berry-capsicum relish.

### District Omelette [GF\*]

*All omelets served with house made relish, oven baked tomato, grain toast, dressed with hollandaise swish*

- [Vege] Pumpkin, spinach, red peppers, \_\_\_\_\_ \$25  
Swiss cheese.
- Bacon, Chorizo spring onion, bean \_\_\_\_\_ \$26  
sprouts, fried onion, cottage cheese.

**Please advise wait staff if you have any dietary requirements**

**GF\* Gluten Free Option** While every precaution is taken preparing this meal with genuine GF product. It is made in a kitchen with **gluten and milk products, peanuts, sesame, and soy**. We also use condiments that have been repackaged and have similar warnings. VsJun24

## Eggs on Toast – Your Way

Two free range eggs on toast of your choice; Ciabatta, Gluten free, Grain, Sourdough, Turkish – Pide toast:

- Poached \$15
- Fried: sunny side up, over-easy \$15
- Scrambled \$16

## The District Eggs Bene [GF\* DF\*]

Two-3-minute soft poached free range eggs, served on toast, spinach, baked tomato, hollandaise.

Your choice:

English muffin	• Bacon _____	\$25
Grain	• Salmon _____	\$31
Gluten Free	House smoked	
Ciabatta	• Mushroom & _____	
Sourdough	broccoli	\$25
Turkish pide		

## Smashed Avo on Toast – \$15 add egg \$2.5

served with side of cottage cheese

## Sides (served with mains only)

1x toast & jam \$3 | or add 40c xtra jam, Cream cheese; cheese;

House smoked salmon \$9.5 | 1x extra egg \$2.5 |

2x hash brown \$5 | Red oil coated roasted tomato \$5 |

Herbed Mushroom \$6 | Streaky bacon \$9 |

1x Gourmet Beef Sausage \$6

Hollandaise \$2 | Aioli \$2 | Tomato sauce \$1 | Ragout \$2

Pepper Sce Gravy \$6

## Lunch From 10:30am

➤ *Chunky Golden Crispy Chips \$9.5*

Golden brown beer battered fries with Aioli and Ketchup.

➤ *Sichuan Salt n Pepper Squid Pan Seared Prawn \$30*

Sichuan spiced pan-fried squid on garlic aioli, tamarillo chutney, prawns, mandarin segments, daikon glass noodle salad, and **toasted peanuts**.

➤ *Pasta \$28*

🍴 **Fettucini Pasta & chicken** sautéed with garlic, butter, bacon, mushroom, sundried tomato, creamy rich sauce & parmesan.

➤ *Fish & Chips Classic \$33*

🍴 **Crispy beer battered fish** – served with garden salad, homemade tartare sauce and chips

➤ *Butter Chicken with Rice \$25*

Tandoori marinated chicken cooked in a delicate butter with fenugreek and cashew paste. Served with curry leaf infused white rice, onion, tomato salad and corn tortilla.

➤ *Thai Green Lamb Curry \$30*

Delicious lamb curry made with green curry paste, chili, seasonal vegetables, coconut cream, yoghurt, steamed rice and Asian salad with **prawn** cracker.

➤ *Sirloin Steak and chips \$32*

Fresh NZ Grass fed beef sirloin steak and chips with District secret pepper sauce (may substitute half chips with salad)

➤ *Pad Kee Mao – Drunken Noodles \$21*

Spicy Thai Dish with Rice Noodles, chicken, garlic, onion and chilli and basil (about 476 calories)

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## KIDS MENU *(suitable U8)*

<b>Junior classic fries</b> with tomato sauce	9.5
<b>Mini beef</b> toasted sandwich patty, greens, tomato, cheese, fries, tomato sauce	12
<b>+Crumbed Chicken</b> [GF*], greens, fries, tomato sauce	12
<b>Junior Breakfast</b> - Poached egg, slice of bacon, toast [GF*, DF*]	12
<b>Junior fish &amp; chips</b> - with tomato sauce [OR panfry GF* DF*]	12

## DESSERT MENU

<b>Waffles</b> , mango chia puree, ice cream, maple syrup, choc chips	\$15
<b>Banana Boat</b> – caramelized banana, <b>hazelnuts</b> , ice cream, salted caramel sauce.	\$19

# THE DISTRICT

espresso | bar | eatery




## Morning Express : 7.30 to 10.30am

### Toast \$3 – 1 pce toast + jam or, peanut butter, or, vegemite

English muffin	• xtra jams_____	.40c
Grain	• cottage cheese_____	.40c
Gluten Free	• Xtra toast _____	1.00
Ciabatta		
Sourdough		
Turkish pide		

### Toasties \$12 add egg \$2.5

2 slices toast choose:

-  3x cheeses: Swiss, Parmesan, Mozzarella
-  2 rashers bacon
-  1x Ham, slice cheese and tomato

### District Granola \$15

Buckwheat, date, coconut, honey, cinnamon, rolled oats, hazelnut, pumpkin seed, served with Mango chia puree and coconut yoghurt (choose coconut milk or normal milk)

### Breakfast Burger Vege \$22

Herbed mushroom, tomato slice, halloumi, hash brown, greens, beet hollandaise and vegan aioli

### Breakfast Burger Bacon \$25

Bacon, fried egg, slice cheese, hash brown, tomato slice, greens, beet hollandaise and aioli

**Sides** | Smoked salmon \$9 | Xtra 1x Egg \$2.5 | 2x hash browns \$5 | Red oil coated roasted tomato \$5 | Mushroom \$6 | Streaky bacon \$9 | Gourmet Beef Sausages \$6 | Hollandaise \$2 | Aioli \$2 | Tomato Sauce \$1 | Pepper Gravy \$6

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## BURGERS Available after 1030am

*(add crispy chips \$6; add egg \$2.5)*

**(served with toasted sesame seed bun)**

### **Crumbed Chicken Burger \$25**

Panko crumbed chicken, bacon, Iceberg lettuce, tomato, cheese slice, aioli, mango chutney

### **Double up Beef Burger \$26**

Two beef patties, bacon, cheese, greens, jalapenos and smokey BBQ sauce, – *add egg \$2.5*

**Your Choice:** *Beetroot chutney OR tomato chili relish*

### **Pulled Pork Burger \$26**

With Texas barbeque sauce and apple fennel slaw

### **Lamb Burger \$27**

Harissa lamb pattie with greens, tzatziki sauce, swiss cheese

### **Fish Burger \$28**

Pan fried fish, iceberg, tomato, capers, District tartare sauce.

### **No Meat (Beyond Meat) Burger \$30 GF\*, DF\***

Standard **sesame** seed bun with Iceberg lettuce, tomato, red onion, vegan cheese, aioli, District Beetroot Chutney, Vege-Meat Patty *Patty is made from water, pea protein, canola & coconut oil.*

*All natural ingredients beetroot and apple. NO major allergens: NO Gluten, soy, dairy. (GF, DF bread option)*

### **Korean BBQ Beef Salad \$23**

Sautéed beef strips cooked in BBQ sauce, mixed salad, **roasted sesame seeds** and rice

### **Ginger Sesame Fried Chicken Salad \$23**

Served with District Slaw, garlic aioli, + roast kumara

*GF\*on request, DF\* on request, V vegan, VEG Vegetarian, DF Dairy free*

***Please inform wait staff if you have a food allergy***