

## All Day Breakfast

### Stuffed Crepes [GF\*] \$29.5

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

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\*] 28.5

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

### The District Full Breakfast [GF\*] 29.5

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 beet hollandaise swish*

- [Vege] Pumpkin, spinach, red peppers, \_\_\_\_\_ \$24.5  
Swiss cheese.
- Bacon, Chorizo spring onion, bean \_\_\_\_\_ \$25.5  
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. VsJan24

## Eggs on Toast – Your Way

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

- Poached \$14.2
- Fried: sunny side up, over-easy \$14.2
- Scrambled \$15.2

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

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

Your choice:

English muffin	• Bacon _____	\$24
Grain	• Salmon _____	\$30
Gluten Free	House smoked	
Ciabatta	• Mushroom & _____	
Sourdough	broccoli	\$23
Turkish pide		

## Smashed Avo on Toast – \$10 add egg \$2.2

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 \$9.2 1x extra egg \$2.2 |

2x hash brown \$4 | Red oil coated roasted tomato \$5 |

Herbed Mushroom \$5 | Streaky bacon \$8 |

1x Gourmet Beef Sausage \$5.5

Any hollandaise \$2 | Aioli \$2 | Tomato sauce \$1 | Ragout \$2

Lunch From 10:30am

➤ *Chunky Golden-Beer Battered Chips \$9*

Golden brown beer battered fries with Aioli and Ketchup.

➤ *Sichuan Salt n Pepper Squid Pan Seared Prawn \$29*

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

➤ *Pasta \$26.5*

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

➤ *Fish & Chips Classic \$32*

- ✚ **Crispy beer battered** – served with garden salad, homemade tartare sauce and beer battered chips

➤ *Butter Chicken with Rice \$24.5*

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

➤ *Thai Green Lamb Curry \$29.5*

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 \$30.5*

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

➤ *Pad Kee Mao – Drunken Noodles \$19.5*

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
<b>Mini beef</b> toasted sandwich patty, greens, tomato, cheese, fries, tomato sauce	10
<b>+Crumbed Chicken</b> [GF*], greens, fries, tomato sauce	10
<b>Junior Breakfast</b> - Poached egg, slice of bacon, toast [GF*, DF*]	10
<b>Junior fish &amp; chips</b> - with tomato sauce [OR panfry GF* DF*]	10.5

## DESSERT MENU

<b>Waffles</b> , mango chia puree, ice cream, maple syrup, choc chips	\$13
<b>Banana Boat</b> – caramelized banana, <b>hazelnuts</b> , ice cream, salted caramel sauce.	\$16

## 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 \$10 add egg \$2.2

2 slices toast choose:

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

### District Granola \$13

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 \$20

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

### Breakfast Burger Bacon \$21

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

**Sides** | Smoked salmon \$9 | Xtra 1x Egg \$2.2 | 2x hash browns \$4 | Red oil coated roasted tomato \$5 | Mushroom \$5 | Streaky bacon \$8 | Gourmet Beef Sausages \$5 | Hollandaise \$2 | Aioli \$2 | Tomato Sauce \$1

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## **BURGERS** Available after 1030am

*(add beer batter chips \$5; add egg \$2.2)*

**(served with toasted sesame seed bun**

### **Crumbed Chicken Burger \$20**

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

### **Double up Beef Burger \$21**

Two beef patties, bacon, cheese, greens, jalapenos and smokey BBQ sauce, – *add egg \$2*

*Your Choice: Beetroot chutney OR tomato chili relish*

### **Pulled Pork Burger \$20**

With Texas barbeque sauce and apple fennel slaw

### **Lamb Burger \$21**

Harissa lamb pattie with greens, tzatziki sauce, swiss cheese

### **Fish Burger \$23**

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

### **No Meat (Beyond Meat) Burger \$28.5 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 \$21**

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

### **Ginger Sesame Fried Chicken Salad \$21**

Served with District Slaw, garlic aioli, + roast kumara