

All Day Breakfast

Stuffed Crepes [GF*] \$28

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*] 27

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*] 27

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*] 28

Gourmet beef sausage, two soft poached eggs, streaky bacon, oven roasted tomato, roasted potatoes, 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, _____ \$22
Swiss cheese.
- Bacon, Chorizo spring onion, bean _____ \$23
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.*

Eggs on Toast – Your Way

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

- Poached \$13
- Fried: sunny side up, over-easy \$13
- Scrambled \$14

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 _____	\$21
Grain	• Salmon _____	\$28
Gluten Free	House smoked	
Ciabatta	• Mushroom & _____	
Sourdough	broccoli	\$21
Turkish pide		

May substitute bread for au gratin creamy potato \$2

Sides (served with mains only)

1x toast & jam \$2 | or add 40c xtra jam, Cream cheese; cheese;

House smoked salmon \$8 1x extra egg \$1.50 |

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

Herbed Mushroom \$4 | Streaky bacon \$6 |

1x Gourmet Beef Sausage \$4

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

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

Please inform wait staff if you have a food allergy

THE DISTRICT

espresso | bar | eatery

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 \$28*

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

➤ *Pasta \$25*

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

🚫 **Farfalle [Vegan]**, - creamy pumpkin puree, lemon, toasted walnuts, spinach and District salad with fig dressing.

➤ *Fish \$28*

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

🚫 **Pan fried** – spiced grilled fish with District slaw, broccoli and creamy pesto sauce and coconut rice

➤ *Butter Chicken with Rice \$22*

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

➤ *Thai Green Lamb Curry \$28*

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 \$28*

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

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.

KIDS MENU *(suitable U8)*

Junior classic fries with tomato sauce	5
Mini beef toasted sandwich patty, greens, tomato, cheese, fries, tomato sauce	10
Crumbed Chicken [GF*], greens, fries, tomato sauce	10
Junior Breakfast - Poached egg, slice of bacon, toast [GF*, DF*]	9
Junior fish & chips - with tomato sauce [OR panfry GF* DF*]	9

DESSERT MENU

Waffles , mango chia puree, ice cream, maple syrup, choc chips	\$12
Banana Boat – caramelized banana, hazelnuts, ice cream, salted caramel sauce.	\$14
Mini eclairs with chocolate sauce and icecream	\$12

THE DISTRICT

espresso | bar | eatery

Morning Express : 7.30 to 10.30am

Toast \$2 – 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 \$8.5 add egg \$10

2 slices toast choose:

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

District Granola \$18 [df/gf*]

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 \$17

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

Breakfast Burger Bacon \$18

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

Sides | Smoked salmon \$8 | Xtra 1x Egg \$1.5 | 2x hash browns \$4 | Red oil coated roasted tomato \$4 | Mushroom \$4 | Streaky bacon \$6 | Gourmet Beef Sausages \$4 | Hollandaise \$2 | Aioli \$2 | Tomato Sauce \$1

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.

BURGERS Available after 1030am

(add beer batter chips \$5; add egg \$1.50)

Crumbed Chicken Burger \$17

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

Double up Beef Burger \$18

Two beef patties, bacon, cheese, greens, jalapenos and smokey BBQ sauce, – *add egg \$1.50*

Your Choice: Beetroot chutney OR tomato chili relish

Pulled Pork Burger \$17

With Texas barbeque sauce and apple fennel slaw

Lamb Burger \$18

Harissa lamb pattie with greens, tzatziki sauce, swiss cheese

Fish Burger \$18

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

No Meat (Beyond Meat) Burger \$26 GF, DF, V

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 bread option)*

Korean BBQ Beef Salad \$19

Sautéed beef strips cooked in BBQ sauce, mixed salad, roasted sesame seeds and rice *OR fried rice add \$1*

Ginger Sesame Fried Chicken Salad \$19

Served with District Slaw, garlic aioli, + roast kumara

\$16 Menu Specials

- ✚ Slow roasted Pork belly – apple puree

- ✚ Six Pan seared prawns – served with creamy garlic butter

- ✚ Six Salt & Pepper Squid – served with tamarillo chutney or tomato chili relish

- ✚ Tzatziki & Vegetable Chips (vege) – will serve 2 people (excellent starter)

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.