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# THE DISTRICT

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AUTUMN - WINTER - 2020

## All Day Breakfast

### Stuffed Crepes \$24

Rolled crepes stuffed with banana and bacon. Chocolate sauce, vanilla maple marscapone, berry coulis, orange marmalade, dusted with cinnamon, coconut chips and side of maple syrup.

### District Mushrooms [GF\*/V/DF] 26

Fresh mushrooms sautéed in garlic and herb cooked in rich homemade cashew cream served on vegan- Turkish-pide toast with oven roasted tomato, spinach, and roasted walnut & garlic flakes.

### District Special NZ Beef Mince on Toast [GF\*] 25

NZ beef mince, vegetables, black beans, edamame, herbed hollandaise, poached egg, bacon jam, baked tomato and garlic toast

### The District Full Breakfast [GF\*] 26

Pork fennel sausage, soft poached eggs, streaky bacon twirls, oven roasted tomato, hash brown, baked beans, herbed mushroom, toast, tomato berry-capsicum relish.

### District Omelette [GF\*]

*All omelettes served with house made relish, oven baked tomato, grain toast, dressed with beet hollandaise*

- Mushroom, artichoke, tomato, rocket, smoked cheddar [Veg] \$21
- Bacon, mozzarella, spring onion, bean sprouts, fried onion \$22
- Spanish style – spicy pepperoni, peppers, potato, parmesan, spinach \$23

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

**GF\*** 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 grain toast, or, ciabatta toast, or, *GF* toast:

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

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

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

- English muffin
  - Grain
  - Gluten Free
  - Ciabatta
  - Turkish pide
  - Bacon
  - House Smoked Salmon
  - Mushroom Broccolini
  - Pepperoni, artichoke
- \$21  
\$23  
\$22  
\$23

## Sides (served with mains only)

1x toast & jam 1.50 | 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 | Pork fennel sausages \$5

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

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## Lunch From 10:30am

### *Chunky Golden-Beer Battered Chips 9*

Golden brown beer battered fries served with Aioli and ketchup

### *Sichuan Spiced Salt & Pepper Squid Pan Seared Prawn 25*

Sichuan spiced fried squid on black garlic aioli, tamarillo chutney, prawns, pickled mango, daikon glass noodle salad, toasted peanuts. *One handful of Squid has approx. 16gm of protein and is high in Vitamin C & B.*

### *Creamy Tricolour Fettucine w Chicken & Bacon \$24*

Chicken sautéed with garlic butter, bacon, herbed mushroom, sundried tomato, pesto, in creamy rich sauce & parmesan

### *Beer Battered Fish & Chips 24*

Fish fresh from the market in crispy beer batter, garden salad, homemade Tartare sauce and our famous beer battered chips

### *Twice Cooked Pork Belly [GF\*] 24*

Twice cooked pork belly on beetroot & chickpea paste, black pudding, buttered broad beans, Asian salad and apple syrup.

### *The District Scotch Beef [GF\*] 26*

12hr slow roasted scotch in secret rub, crispy garlic toast, rocket & cabbage slaw, swiss cheese, caramalised onion, and tomato.

### *Butter Chicken with Coconut 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 papadam.

### *Garlic & Rosemary infused Lamb Shank [GF\*] 27*

Green pea mix smoked roast potato, miso bok choy, fried onion rings, red wine jus.

### *Thai Red Curried Lamb 26*

Delicious lamb curry made with red curry paste and coconut cream with pandan steamed rice and Asian salad.

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## KIDS MENU *(suitable U8)*

Junior classic fries with tomato sauces	9
Mini burger lamb patty, mix green, tomato, cheese, fries	10
Panko crumbed Chicken tenders, greens, tomato sauce [GF*]	10
Waffle, berry compote, maple syrup, ice-cream, choc chips	11
Junior Breakfast - Poached egg, slice of bacon, toast [GF*]	9
Junior fish & chips- with tomato sauce	11

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

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## Morning Express Available: 7.30 to 10.30am

*GF - options available upon request*

### **Toast \$1.5**

Toasted: 1 piece of toast plus option of:  
Jam, marmalade, peanut butter, or, vegemite

### **Bacon n Toast \$8.5 add egg \$10**

2 rashers bacon inside a 2 toasted slices bread

### **Granola \$18 [df/gf\*] / Small T/A size \$9.5**

Buckwheat groats, date, coconut, & pecan nuts, vanilla bean paste, honey, cinnamon, wholegrain rolled oats served with coconut yoghurt and berry compote.

### **Breakfast Burger Vege \$15**

Herbed mushroom, tomato slice, smoked cheese, hash brown, greens, beet hollandaise and aioli

### **Breakfast Burger Bacon \$16**

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

### **Two free range eggs your way: \$13 (Scrambled \$14)**

- Poached or fried, sunny side up, or over easy on
- Malty grain, GF, English muffin or Turkish pide
- **District Delux \$18:** scrambled egg, spinach, grated cheese with oven baked tomato and herb hollandaise

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

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

Available after 1030am

### **Crumbed Chicken Burger \$16**

Panko crumbed chicken, crispy greens, tomato, grated cheese, aioli, mango peach chutney

### **Double up Beef Burger \$16**

Two beef patties, bacon, cheese, greens, jalapenos and smokey BBQ sauce

### **Surf n Turf Burger \$17**

Potato cake, iceberg lettuce, tomato, tangy beef patty, onion chutney, fried squid ring

### **Beef n Egg Burger \$16**

Beef patty, beetroot jam, rocket, Dijon mustard, tomato, sandwich pickle, fried egg

### **Vege Burger \$15**

Vege patty, spinach, tomato, plum tamarillo chutney, fried onion rings, crumbled tofu (no bun)

### **No Meat (Beyond Meat) Burger \$20 [GF, DF, SoyF] (replace bun with GF/DF Bun \$1)**

Iceberg lettuce, tomato, red onion, vegan aioli, District Beetroot Chutney, Vege-Meat Pattie  
*Pattie is made from water, pea protein, canola and coconut oil. Plus natural ingredients from beetroot and apple.*  
*NO major allergens: NO Gluten, soy, nor dairy.*

### **Korean BBQ Beef Salad \$18**

Sautéed beef strips cooked in BBQ sauce, mixed salad, on top of roasted sesame seeds

### **Ginger Sesame Fried Chicken Salad \$18**

Served with District Slaw, garlic aioli, + potato wedges

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## Healthy Options available from 1030am

### Spiced Fish \$27

Spiced grilled fish with District slaw, broccolini and coconut rice and creamy pesto sauce

*Fish Only: Approx values: KJ - 1170; Cal - 280; Protein - 32g; Carbohydrate - 23g; cholesterol 140mg*

### Mustard Chicken \$26

Mustard and herb marinated baked chicken breast, green vege salad, baked kumara served with low fat plain yoghurt

*Approx values: KJ - 2470; Cal - 589; Protein - 28g; Carbohydrate - 25g*

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# Family Friendly Comfort Foods Made daily

## Macaroni Cheese \$18

Macaroni with District cheese and bacon sauce

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