

Bread , olive oil	4	Beef chimichanga, curry avocado	10	Prawn toast, soy mayonnaise 3 pieces	12
Marinated olives	6	Crispy pigs ears, Szechuan salt	10	District chicken wings, chilli caramel	12
Marinated white anchovies	6	Polenta and taleggio croquettes (2 pieces)	10	Smoked fish pate, grilled bread	12

Baby carrot salad
Salted yoghurt
Dukkah
Almonds
18

Beetroot
Tarago River goats curd
Pinenuts
Basil oil
18

Spiced pumpkin
Marinated feta
Honey
Walnuts
18

Cured King Salmon
Horseradish
Pickled cucumber
Sourdough
20

Steak tartare
Aioli
French fries
Sourdough
20

Ox tongue
Pickled turnips
Salsa verde
Almonds
19

Seared scallops
Peas
Crispy pancetta
Mint emulsion
20

Trevally
Wasabi pannacotta
Quinoa
Ponzu
19

Chicken liver parfait
Sauternes jelly
Toast
Red grape
20

DISTRICT DINING

Crispy pork belly
Asian style salad
Chilli
Peanuts
24

Duck confit
Yams
Pomegranate
Ras el hanout
25

Mushroom risotto
Sautéed mushroom
Truffled marscapone
Parmesan crisp
25

Blackened King Salmon
Succotash
Lime sourcream
Crispy tortilla
28

Market Fish
Mussels
Fennel
Gremolata
28

Braised beef cheek
Celeriac mash
Parsley
Horseradish
29

Parmesan gnocchi
Broad beans
Veal shank
Pangrattato
29

Roasted spatchcock
Kumara chips
Chermoula
Aioli
29

Lamb rump
Carrot puree
Cumin salt
Olive salsa
31

**Please note that not all ingredients are listed on the menu; please notify the staff if you have any allergies or dietary requirements.*

Sticky date pudding
Caramel sauce
Whisky ice-cream
14

Peanut butter parfait
Chocolate ice cream
Macadamia brittle
14

Sweets

Eton mess
Strawberries
Raspberry sorbet
14

Mandarin brulee
Cardamon
Poached mandarin
14

Cheese

\$12 for 1 cheese
\$30 for 3 cheeses

The daily cheese selection is available on the blackboard. Alternatively please feel free to ask one of our friendly waiters for a recommendation.
All cheese is served with lavosh, pear chutney & honey walnuts.

DISTRICT DINING

4 Coffee

Organic coffee roasted by Caffè L'affaire

4 Hot Chocolate

Dessert Wine

- 13** Millton Clos Samuel Late Harvest Viognier 2010, Gisborne
- 10** Cazes Muscat de Rivesaltes 2007, Languedoc - Roussillon
- 9.5** Château Baulac Dodijos Sauternes 2008, Bordeaux

Port

- 16** Grahams 20 y.o Aged Port, Oporto
- 11** Churchill's 10 y.o Aged Tawny Port, Oporto
- 14** Dow's 1997 Vintage Port, Oporto

Tea

Organic tea blended by Tea Total, New Zealand.

All tea is **4** dollars

- Breakfast blend
- Earl Grey
- China Jasmine
- Peppermint
- Lemon Citrus
- Berry Crumble
- Mojito