DISTRICT DINING BAR AND GRILL

STARTERS

Garlic Bread	\$10
Add cheese \$3	
Add bacon \$4	
Bruschetta toasted sourdough, tomato, basil, Spanish onion, olive oil, balsamic glaze, parmesan	\$13
House Nachos sour cream, guacamole, sweet chilli sauce	\$15
Soup of the Day	\$18
Serve of Chips with aioli	\$12
Serve of Wedges sour cream, sweet chilli	\$16
MAINS	
Grilled Chicken Schnitzel chips and salad OR vegetables, your choice of sauce	\$26
Grilled Chicken Parmigiana chips and salad OR vegetables, your choice of sauce	\$28
Fish of the Day chips and salad OR vegetables,	\$34
Seafood Basket fish, squid, prawns, sirimi, chips and salad, tartare	\$32
FROM THE PAN	
Fettucine Carbonara bacon, onion, shallots, egg, cream, shaved parmesan	\$28
Creamy Garlic Prawns garlic cream, jasmine rice, crusty house-made bread	\$28
Pollo Funghi fettucine, chicken, mushrooms, spring onion, parmesan, cream sauce	\$27
Seafood Marinara Napoli, prawns, calamari, mussels, fettucine	\$32

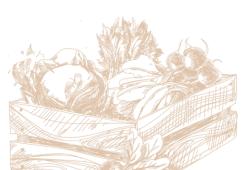
[&]quot;Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"

DISTRICT DINING BAR AND GRILL

SALADS

Caesar Salad Cos, bacon, egg, anchovies, croutons, parmesan cheese, Caesar dressing	\$24
Add chicken	\$5
Honey Mustard Chicken Salad crispy chicken, bacon, potato, raw slaw, shredded cheese, honey mustard dressing	\$24
FROM THE CHARGRILL (all served with chips and salad OR vegetables, your choice of sauce)	
Scotch fillet 250g	\$42
'Tex Mex' scotch fillet marinated in Texas spices and hickory sauce	\$44
Garlic mushroom scotch fillet with a creamy garlic mushroom sauce	\$47
Beef and Reef prawns, calamari, garlic cream sauce	\$55

Sauces Diane, peppercorn, gravy (any extra sauce \$4)



DESSERT

Chocolate Mousse Tart with ice-cream	\$18
New York Vanilla Baked Cheesecake (GF) with berry coulis	\$18
Apple Pie with ice-cream	\$18
Cheese board selection of Artisan cheese, walnuts, quince and crackers	\$23
(gluten free option available)	

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