DISTRICT DINING BAR^{AND} GRILL

ENTRÉE

PORK BELLY BITES \$20 (GF, DF)

STICKY LIME, CHILLI CARAMEL, CHARRED CORN, CORIANDER

GARLIC AND DILL PRAWNS \$28 (GF, DF)

ROCKET, FENNEL, GRILLED CHORIZO, CHILLI JAM, PRESERVED LEMON AIOLI

ROASTED SWEET POTATO CHUNKS \$18 (GF, V, DFD)

CITRUS & LEMON THYME CRÈME FRAICHE

SOUP OF THE DAY \$20

CHEF'S HOUSE MADE SOUP WITH A FRESHLY BAKED BREAD ROLL

PARMESAN POLENTA CHIPS \$18 (GF)

ROSEMARY SALT, PINK PEPPERCORN AIOLI

MAINS

THREE CHEESE GNOCCHI \$38

CARAMELISED PEAR, ROASTED WALNUTS, GORGONZOLA DOLCE, CREAMED HONEY

GRILLED PORK CUTLET \$36 (GF, DF)

HEIRLOOM CARROTS, POMEGRANATE JUS AND A CURRANT APPLE AND CIDER Chutney

FRENCHED CHICKEN SUPREME \$33

LEMON, THYME CRUMB, ITALIAN SLAW, MUSTARD & CAPER DRESSING

CUMIN, CINNAMON AND PINE NUT CRUSTED LAMB RUMP \$45 (GF, DFD) ROASTED CAULIFLOWER, SUMAC LABNEH, MINT, POMEGRANATE

FISH OF THE DAY \$35 (GF, DFD)

SLOW ROASTED ROMA TOMATO, GREEN OLIVE AND CAPER BERRY SALSA, SEASONAL GREENS



Please inform staff of any allergies

DISTRICT DINING BAR^{AND} GRILL

MURRAY PURE SCOTCH FILLET \$60 (GF) Roasted Buttery Field Mushroom, Earthy Red Wine Jus Add Chimichurri \$5, german Mustard \$3, black garlic and herb Butter \$5

SIDES \$9

COS WEDGE SALAD WITH PARMESAN, PANGRATTATO, DILL & CAPER VINAIGRETTE (GFO, DFO)

GRILLED ZUCCHINI, RAS EL HANDUT, RICOTTA, MINT, PINE NUTS (GF, DFD)

FRIED POTATOES, GARLIC AND ROSEMARY OIL, KOMBU (GF, DF)

ROAST CINNAMON PUMPKIN WEDGE, MAPLE PECANS, TAMARIND AND YOGHURT (GF, DFD)

DESSERT

CHILLI CHOC CRÈME BRULEE \$18 (GFD) House made almond biscotti, drunken dried plums

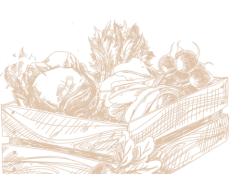
APPLE, STRAWBERRY AND RHUBARD CRUMBLE \$18 Rock Salted Caramel ICE Cream

GRILLED PINEAPPLE AND LIME LYCHEES \$21 (GF, DF, VEGAN)

COCONUT ICE CREAM, TOASTED COCONUT FLAKES, KAFFIR LIME & MINT SYRUP, Macadamia praline

CHEESE BOARD \$23 (GFD)

CHEF SELECTION OF ARTISAN CHEESES, WALNUTS, QUINCE, CRACKERS Ask your waiter for today's cheeses



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