

DESSERT

Chocolate Brownie - \$16

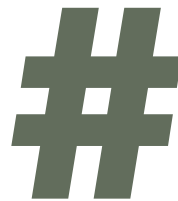
warm chocolate brownie, vanilla bean ice cream,
berry compote

Sticky Date Pudding - \$16

w/ vanilla bean ice cream

Eton Mess - \$16

crisp meringue, strawberry gel, fresh
berries, creme fraiche, biscuit crumb



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HAPPY HOUR

DAILY 4 PM - 6 PM

House Beer or Wine
\$7

Prices in AUS dollars, service included. Alcohol abuse is
dangerous for health, consume in moderation.

Room Service Delivery Charge - \$3.00

A surcharge of 15% applies on Public Holidays

KIDS MENU

\$15

Chicken Nuggets

chips & salad

Battered Fish

chips & salad (l)

Grilled Chicken Sticks

chips & salad (gf)

Cheeseburger

ketchup, pickle & chips

Spaghetti

vegetarian or bolognese sauce



We proudly serve artisan sourdough from
Uprising Bakery and award-winning
cheeses from Hunter Belle Dairy Co. – both
crafted with care, right here in the Hunter.

**It's our way of celebrating local flavour
and the passionate people behind it.**

SNACK & SHARE

Garlic Loaf - \$12

garlic & herb butter
add mozzarella + \$4.00

Bowl of Chips - \$12

thick cut, rosemary salt, garlic aioli (gf)

Warm Marinated Olives - \$14

(vg) (gf)

Sweet Potato Chips - \$14

rosemary salt, vegan aioli (gf)

Cheeseboard 📍 - \$30

selection of local cheese, lavosh, fruit paste

Corn Ribs (8) - \$14

truffle oil, parmesan, truffle aioli (v)

Pumpkin Arancini (6) - \$16

parmesan, aioli (gf) (v)

Sausage Roll Bites (4) - \$22

pork jowl sausage, fennel seeds, apple butter

Salt & Pepper Squid 📍 - \$16

lemon, Nam Jim - (I)

Street Tacos (2) - \$18

White corn tortilla, mixed leaf, slaw, pico de gallo,
siracha aioli, avocado crema, lime.

Choose any 2:

popcorn cauliflower/ battered whiting (I) / grilled
chicken

MAINS

Meat from the Distrikt 📍 - \$42

250g Prime Hunter beef chargrilled to your liking with:
potato gratin & buttered greens
or seasoned chips & crunchy mix-leaf slaw

Crispy Skin Snapper - \$38

wild caught snapper fillet, roasted ratatouille, shallot oil,
pesto rosso, lemon (gf) (A)

Beer Battered Whiting - \$30

seasoned chips, crunchy mix-leaf slaw, lemon, tartare
(I)

Spaghetti Bosciola - \$28

spaghetti, cream, bacon, mushroom, candied walnuts
(gfo)

add grilled chicken - \$4

Grilled Chicken Breast - \$34

prosciutto, Swiss cheese, creamy parmesan dijon
sauce, thyme crumb, asparagus, pencil leek

Crumbed Chicken Schnitzel - \$28

w/ seasoned chips & crunchy mix-leaf slaw
or mash potato & buttered greens

Add parmigiana topper - \$6

Spaghetti Garlic Prawns - \$34

spaghetti, prawns, lemon butter emulsion, cherry
tomatoes, parsley, parmesan - (I)

add extra prawns - \$8

Butternut Pumpkin Risotto - \$28

roasted butternut pumpkin risotto, aged
parmesan, sage, pine nuts (gf) (v)

add grilled chicken - \$4

Prawn Saganaki (6) 📍 - \$32

baked prawns, infused tomato sauce, ouzo, fetta
w/ turkish bread - (I)

HANDHELD

Distrikt Burger - \$24

wagyu beef, bacon, cheese, mixed leaf, tomato,
beetroot, pickles, truffle aioli, side of chips

Club Sandwich - \$24

grilled chicken, bacon, mixed leaf, tomato,
egg, aioli

Vegan Burger - \$20

vegan patty, mixed leaf, tomato, onion jam,
vegan mayo (vg)

Make it a double - \$6

Gluten free bun - \$4

SAUCES

Aioli /Siracha aioli /vegan mayo - \$2

Gravy - \$3

Bearnaise /red wine jus (gf) - \$4

SIDES

Roasted Chat Potatoes - \$12

Rosemary salt, aioli (v)

Paris Mash - \$10

Buttered Greens - \$12

DIETARIES

(V) - Vegetarian - (gf) Gluten Free (vg) Vegan |

(I) - Imported Seafood | (A) - Australian Seafood |

(M) - Mixed Seafood

Please advise the team if you have any dietary requirements



Discover Local - Experience
fresh local taste here