

BEERS & WINES

BEER

Tooheys New	- \$8.5
Byron Bay Lager	- \$10
James Squire 150 lashes	- \$12
Heineken	- \$12
Hahn Super Dry	- \$10
James Boags Light	- \$9
 Young Henry's Newtowner	- \$10

 SPARKLING	GLS
Dal Zotto Prosecco	- \$14

ROSE	
Rameau d'Or Petit Rose	- \$12

 RED	
Alta Pinot Noir	- \$12
Cedaro Shiraz	- \$12
Heskeith Cabernet	- \$14

 WHITE	
Dead Man Walking Reisling	- \$12
Cedaro Chardonnay	- \$12
Aquilainni Pinot Grigio	- \$12
Tia Tira Sauvignon Blanc	- \$12

NON-ALCOHOLIC

Water	from - \$5
Coffee	from - \$4.7
 Simple Juicery Range 325ml	- \$6.5
Soft drinks	from - \$6

HAPPY HOUR

\$7* HOUSE DRINKS
4PM - 6PM DAILY

BREAKFAST BUFFET

\$26 per person
WEEKDAYS 630AM - 10AM
WEEKENDS 7AM - 11AM

HOTEL INFORMATION

Should you require any further information, amenities or hotel information please scan the QR code to find our hotel compendium. Alternatively please call our team at reception by dialing 9 from your in-room phone.

DISTRIKT

MACQUARIE PARK

MENU

SCAN TO ORDER TO YOUR ROOM



BREAKFAST

Available 6am - 10am

Full Breakfast - \$25

scrambled egg, bacon, chipolata, tomato & toast

Pastry Basket - \$14

assorted daily baked pastries

Yoghurt, Fruit & Granola - \$12

natural yogurt, seasonal fruit & local granola

PIZZA

Margherita (v) - \$18

mozzarella & tomato sauce

Pepperoni - \$21

sliced crispy pepperoni, mozzarella & tomato sauce

Hawaiian - \$21

ham, pineapple, mozzarella & tomato sauce

Truffle Chook - \$21

roast chicken, South Cape brie, herbs, truffle oil

Cheese & Garlic - \$12

cheese & garlic

TOASTIES



Chicken Pesto Cheese - \$12

Ham Cheese Tomato - \$12

Tomato, mozzarella, pesto - \$11

SNACKS

Boneless Buffalo Wings - \$15

five fried spicy wings, ranch dressing & pickles



Fried Haloumi (v) - \$14

honey citrus and herb dressing

Tempura Prawn - \$14

chipotle mayo and lemon

Bolognese Arancini Balls - \$12

six arancini balls & tomato relish

Vegetable Spring Rolls - \$12

six spring rolls & sweet chilli sauce

BURGERS

all burgers served with fries



Beef Brisket Burger - \$22

BBQ marinated brisket, cheese, chipotle slaw

Chicken Burger - \$21

panko crusted chicken, lettuce, tomato, cheese, ranch sauce - optional plant based schnitzel



Pulled Pork Burger - 22

pulled pork, cheese, chipotle slaw

Mixed Vegetable Burger - 20

vegetable patty, tomato & lettuce (vegan)

all can be prepared with a gluten free friendly bun

DIETARIES:

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.

MAINS

Chicken Schnitzel - \$22

chicken breast fillet, fries & aioli sauce

Vegetable Lasagna (v) - \$20

lentil salad

Beef Lasagna - \$22

lentil salad

Beer Battered Fish Fillets - \$21

flathead fish, fries, lemon & tartare sauce

Chicken Ceasar Salad - \$18

chicken, crisp cos lettuce, crouton, egg & shaved parmesan cheese



Ancient Grain Salad - \$15

ancient grains, mixed leaf and lemon herb dressing (V) add chicken +\$4

SIDES

Hot Chips - \$9

potato fries

House Side Salad (v) - \$10

DESSERT

Cheese Board - \$23

our selection of the local must try favorites; cheddar, blue, brie, lavosh & quince paste (v)



Ice Cream Cookie Sandwich - \$7

espresso lace / vanilla chocolate / caramel pecan / double choc

(v) - Vegetarian



Locally Inspired