

# DISTRICT DINING

— BAR<sup>AND</sup> GRILL —

*Food is our common ground,  
a universal experience  
- James Beard*

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WE ARE COMMITTED TO THE PROVENANCE OF OUR PRODUCE,  
SUPPORTING LOCAL AND SMALL ARTISAN PRODUCERS WHO SUPPLY  
US WITH AMAZING, SUSTAINABLY FARMED PRODUCE THAT OUR CHEFS  
TRANSFORM INTO YOUR DINING EXPERIENCE.

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# BREAKFAST MENU

ALL \$18 EACH

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## TRUFFLED FIELD MUSHROOMS

With goats cheese, poached egg and dukka on sourdough

## CORN AND HALLOUMI FRITTERS

With crispy pancetta, poached egg and hollandaise sauce

## DOUBLE SMOKED PIALLIGO BACON AND EGGS

Eggs cooked your way on sourdough with local Blue Ox tomato relish

## HOUSE MADE GRANOLA

With yoghurt and fresh Riverina berries

## HAM HOCK BAKED BEANS

House made on sourdough and poached eggs

## PANCAKES

With ice cream, fresh berries and maple syrup

Complimentary bottomless juice / water available from the counter

Barista coffee available upon request (costs applies)



Please inform staff of any allergies