

DRINKS LIST

SPARKLING

Munro Valley Sparkling NV Brut (Abbotsford, VIC, Australia)	\$10
Dal Zotto Pucino Prosecco (King Valley, VIC, Australia)	\$12
Ate Brut (South East, Australia)	\$12

WHITE

Sticks Chardonnay (Yarra Valley, VIC, Australia)	\$11
Aquilaini Pinot Grgio (Veneto, Italy)	\$12
Tai Tira Sauvignon Blank (Marlborough, NZ)	\$10

RED

Yangarra "Preservative Free" Shiraz (McLaren Vale, SA, Australia)	\$14
Alta Pinot Noir (Abbotsford, VIC, Australia)	\$11
Hesket 'Regional select' Cabernet (Coonawarra, SA, Australia)	\$10

BEER

Heineken (on tap)	\$13
Furphy Ale (on tap)	\$13
James Squire, 150 Lashes	\$10

COCKTAIL

Espresso Martini	\$22
Mojito	\$18
Hendricks Gin & Tonic	\$14
Aperol Spritz	\$18

DAILY SPECIALS

MONDAY - \$20

Angus beef burger with chips or salad

TUESDAY - \$20

Panko chicken schnitzel with chips or salad

WEDNESDAY - \$20

Beer battered fish & chips with tartare sauce

THURSDAY - \$35

Grass fed 220g Angus beef steak, spicy coriander, tomato salsa & fries

FRIDAY - \$28

Tarragon roast chicken breast, brown butter mash, kale, garlic & green peppercorn jus

SATURDAY - \$32

200g grilled Illawarra lamb rump with Middle Eastern puree of peppers, olive oil, walnuts & cumin

SUNDAY - \$32

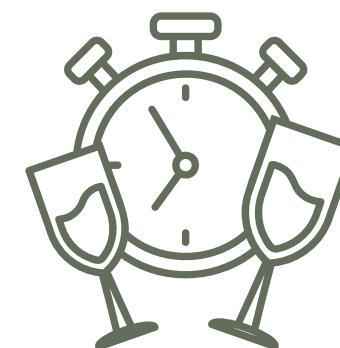
Grilled Daintree barramundi with basil, balsamic caponata & charred broccolini

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.

BAR DIS TRIK MELBOURNE SOUTHBANK

DISTRIKT HOUR

DAILY 4 - 6 PM



Beer & wine - from **\$8**

Cocktails - from **\$10**

Ask our team for today's options.

TO START

Salt & pepper calamari - \$13

calamari, tartare sauce, rocket lettuce, lemon

Cures & preserves charcuterie - \$28

Northern Italian style cured meat, Manzanillo olives,
sweet spiced gherkins, lavosh

Grilled lamb loin - \$25

sumac, feta, mint yoghurt, kalamata olives, spinach

Ginger & prawn dumplings - \$13

steamed ginger & prawn dumplings, chili
paste, soy sauce

SALADS

Bocconcini & rocket (v) - \$17

basil pesto, marinated semi-dried tomatoes, balsamic
reduction

Chicken & kohlrabi - \$17

cos lettuce, bacon, parmesan aioli dressing

SIDES

French fries (v) - \$9

aioli

Seasoned potato wedges (v) - \$9

sour cream, sweet chilli

Char grilled corn on the cob (v) - \$9

parmesan, chipotle mayo

Sauteed baby vegetables (v) - \$9

herb butter

MAINS

Premium Angus beef burger - \$28

200g beef patty, brioche, caramelised onion,
sweet spiced gherkins, lettuce, tomato, cheese,
chipotle mayonnaise

Penne arrabiata (v) - \$24

tomato sugo, chilli, garlic, parsley

Distrikt Cuts
market price - \$42

grass fed 220g Angus beef steak, spicy coriander,
tomato salsa

Grilled Illawarra lamb rump - \$40

200g lamb rump, Middle Eastern puree of peppers,
olive oil, walnuts, cumin

Chicken schnitzel - \$28

140g chicken schnitzel, avocado, egg , charred
corn rocket salad, chips, tartare sauce

Tarragon roast chicken breast - \$35

brown butter mash, kale, garlic, green
peppercorn jus

Birchley grilled pork ribeye - \$37

fennel, watercress, pea tendrils, edamame,
prosciutto, capers, sage pangrattato

Beer batter fish & chips - \$30

battered fish, chips, tartare sauce, side salad

Grilled Daintree barramundi - \$38

basil, balsamic caponata, charred broccolini

DESSERTS

Baked cheesecake (v) - \$15

macerated berries, orange meringue

Slow roasted seasonal stone fruit
(v) - \$13

vanilla pastry cream, oat and maple crumble,
Tanica spritz gel

Warm almond & cherry tart (v) - \$13

warm almond & cherry tart, vanilla ice-cream

FOR KIDS

Tempura chicken nuggets - \$9

Tempura chicken nuggets with aioli sauce & salad

Battered flathead & chips - \$11

Flathead fish in batter with tartare sauce & French
fries on the side

Ham & cheese toasties - \$12

Sourdough bread toasted with butter, ham, cheddar
cheese & tomato slices

Penne arrabiata (v) - \$12

Penne pasta, onion, garlic, spicy arrabiata sauce &
parmesan cheese

Fruit salad (v) - \$12

Mixed fruit bowl with shaved coconut topping

DIETARIES:

(v) - Vegetarian

Please advise the team if you have any dietary requirements