

TO START

**GARLIC & CHEESE
FLATBREAD** (V) 11

**HERITAGE TOMATO, BASIL &
MOZZARELLA BRUSCHETTA** (V) 12.5

SHARING PLATES

Saffron & mozzarella arancini, romesco sauce (V)	16.5
Market fish crudo, pickled radish, fennel & shallots, citrus gel, rye crisps	17
Smoked salt crispy squid, chilli lime dressing (GF)	17
Chicken liver parfait, port jelly, cornichons, brioche	17.5
Buttermilk chicken bites, Alabama white BBQ sauce	17.5
Free range pork Scotch egg, dill pickles, brown sauce	9.5 ea
The Little District antipasto platter	2 people 32 / 4 people 58

STONE-BAKED PIZZA

MARGHERITA – Heritage tomato, buffalo mozzarella, fresh basil (V)	24
PARMA – Prosciutto, rocket, Grana Padano, heritage tomatoes	26
BIANCO – Roasted mushroom, spinach, sage, fontina, truffle oil, Bianco (V)	26
MEAT LOVERS – Pepperoni, bacon, chorizo, ham, mozzarella, BBQ sauce	26
MADONNA – Tuscan chicken, avocado, brie, roasted cashews, cranberry swirl	26

\$17 REGULAR SIZE AVAILABLE MONDAY TO FRIDAY, 11AM – 3PM ONLY

ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE

MAIN COURSE

Fish & chips, smashed peas with mint, salt & vinegar mayo	25
Free range chicken parmigiana, salsa verde, hasselback potatoes, slaw	29.5
Free range pork & fennel snags, roast garlic mash, onion gravy (GF)	24.5
Buttermilk fried chicken burger, apple & mint slaw, smoked cheddar, avocado, chipotle mayo, fries	23.5
Grilled Wagyu burger, beetroot relish, streaky bacon, iceberg, roast garlic aioli, pickles, fries	23.5
Braised beef short rib, smoked aubergine, roasted carrots, pomegranate & labneh (GF)	32.5

SALAD

Mozzarella Stracciatella – Buffalo mozzarella, cherry tomatoes, rocket, basil, olives & olive oil (GF) (V)	20.0
Classic Caesar – Baby cos lettuce, soft egg, parmesan, bacon, croutons, anchovies, classic dressing	19.5
Greek red quinoa salad – Tomato, cucumber, red onion, marinated feta, red quinoa, dukkah & marinated feta served with balsamic vinegar (GF) (V)	19.0
Raw beetroot salad – Raw beetroot, crunchy sprout & mint, grilled Whitestone haloumi, pomegranate & poppy seed dressing, spiced sunflower seeds (GF) (V)	19.5

TOP UP YOUR SALAD

**SMOKED MT COOK
ALPINE SALMON +6**

GRILLED CHICKEN +4

MARKET FISH \$MP

SIDES

Fries, citrus aioli (GF) (V)	9.5
Roasted garlic mash, onion gravy (GF) (V)	8.5
Apple & mint slaw, ranch dressing (GF) (V)	7.5
Vegetable medley - Tender stem broccoli, roasted carrots, citrus butter, toasted almonds (GF) (V)	9.5

DESSERT

Dark chocolate fondant, cherry compote, vanilla bean ice-cream (V)	14
Eton mess, berries, smashed meringues, vanilla mascarpone (GF) (V)	14
Pecan pie, maple whipped cream (V)	14
Baked cheesecake, basil syrup, balsamic strawberries (V)	14

SPECIAL COFFEES \$14

**IRISH
COFFEE**
(WITH WHISKEY)

**BAILEYS
COFFEE**
(WITH BAILEYS)

**ITALIAN
CLASSICO**
(WITH AMARETTO)

**CALYPSO
COFFEE**
(WITH KAHLUA)

ENJOY ANY DESSERT WITH ONE OF OUR SPECIAL COFFEES FOR \$20

(GF) GLUTEN FREE (V) VEGETARIAN

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