

## 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

<b>MARGHERITA</b> – Heritage tomato, buffalo mozzarella, fresh basil (V)	24
<b>PARMA</b> – Prosciutto, rocket, Grana Padano, heritage tomatoes	26
<b>BIANCO</b> – Roasted mushroom, spinach, sage, fontina, truffle oil, Bianco (V)	26
<b>MEAT LOVERS</b> – Pepperoni, bacon, chorizo, ham, mozzarella, BBQ sauce	26
<b>MADONNA</b> – 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

THELITTLEDISTRICT.CO.NZ | @THELITTLEDISTRICT

# DRINKS?

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## SODAS & JUICES

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Mac's Sodas – Feijoa & Pear, Ginger Beer				<b>5</b>
Hopt Sodas – Salted Lychee, Watermelon & Mint				<b>5</b>
NAKD Sparkling Water	300ml	<b>5</b>	750ml	<b>9.5</b>
NAKD Still Water	300ml	<b>5</b>	750ml	<b>9.5</b>
Fruit Juice – Orange, Apple, Pineapple, Cranberry, Tomato				<b>5.5</b>
Good Buzz Kombucha – Raspberry & Lemon, Lemon & Ginger				<b>8</b>
<b>SOFT DRINKS</b>				<b>4.5</b>
Cola, Lemonade, Ginger Ale, Tonic, Soda, Diet Cola				
Raspberry Lemonade, Raspberry Cola, Lemon Lime & Bitters				
Red Bull – Regular or Sugar Free				<b>6.5</b>

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## BEER ON TAP

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	425ml	JUG
Lion Red	<b>8.5</b>	<b>30</b>
Speight's Gold Medal Ale	<b>8.5</b>	<b>30</b>
Mac's Gold	<b>8.5</b>	<b>30</b>
Steinlager Pure Light (2.5%)	<b>8.5</b>	<b>30</b>
Steinlager Classic	<b>9</b>	<b>32</b>
Bulmer's Apple Cider	<b>9.5</b>	<b>35</b>
Stella Artois	<b>10</b>	<b>40</b>
Pure Blonde	<b>10.5</b>	<b>35</b>
Emerson's Pilsner	<b>10.5</b>	<b>42</b>
Little Creatures Pale Ale	<b>10.5</b>	<b>42</b>
Panhead Supercharger APA	<b>10.5</b>	<b>42</b>
Panhead Vandal NZ IPA	<b>12</b>	<b>46</b>

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## BOTTLED BEER

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Steinlager Pure	<b>9</b>
Corona	<b>9</b>
Mac's Cloudy Apple Cider	<b>9</b>
Mac's Black	<b>9</b>
Guinness	<b>12</b>
Little Creatures Pilsner	<b>11</b>
Hoegaarden	<b>12</b>

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## BUBBLES

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	GLS	BTL
Graham Norton Prosecco <b>ITALY</b>	<b>10</b>	<b>48</b>
Lindauer Brut NV Piccolo 200ml <b>MARLBOROUGH</b>		<b>14</b>
Lanson Brut Champagne <b>FRANCE</b>		<b>70</b>

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## WHITE WINE

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	150ml	250ml	BTL
Kopiko Bay Sauvignon Blanc <b>MARLBOROUGH</b>	<b>10</b>	<b>16</b>	<b>47</b>
Wither Hills Sauvignon Blanc <b>MARLBOROUGH</b>	<b>11</b>	<b>18</b>	<b>53</b>
Mount Difficulty 'Roaring Meg' Sauvignon Blanc <b>CENTRAL OTAGO</b>	<b>13</b>	<b>22</b>	<b>65</b>
Kopiko Bay Pinot Gris <b>GISBORNE</b>	<b>10</b>	<b>16</b>	<b>47</b>
The Ned Pinot Gris <b>MARLBOROUGH</b>	<b>11</b>	<b>18</b>	<b>53</b>
Kopiko Bay Chardonnay <b>GISBORNE</b>	<b>10</b>	<b>16</b>	<b>47</b>
Te Kairanga Chardonnay <b>MARTINBOROUGH</b>	<b>13</b>	<b>22</b>	<b>65</b>
Trinity Hill 'Gimblett Gravels' Chardonnay <b>HAWKE'S BAY</b>	<b>15</b>	<b>24</b>	<b>71</b>

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## ROSÉ

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	150ml	250ml	BTL
Kopiko Bay Rosé <b>GISBORNE</b>	<b>10</b>	<b>16</b>	<b>47</b>
The Ned Pinot Rosé <b>MARLBOROUGH</b>	<b>11</b>	<b>18</b>	<b>53</b>
Mount Difficulty 'Roaring Meg' Rosé <b>CENTRAL OTAGO</b>	<b>13</b>	<b>22</b>	<b>65</b>

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## RED WINE

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Kopiko Bay Pinot Noir <b>MARLBOROUGH</b>	<b>10</b>	<b>16</b>	<b>47</b>
Wither Hills Pinot Noir <b>MARLBOROUGH</b>	<b>12</b>	<b>19.5</b>	<b>57</b>
Mt Difficulty 'Roaring Meg' Pinot Noir <b>CENTRAL OTAGO</b>	<b>16</b>	<b>26.5</b>	<b>78</b>
Graham Norton Shiraz <b>SOUTH AUSTRALIA</b>	<b>11</b>	<b>18</b>	<b>53</b>
Kopiko Bay Merlot <b>HAWKE'S BAY</b>	<b>10</b>	<b>16</b>	<b>47</b>
Trinity Hill Syrah <b>HAWKE'S BAY</b>	<b>12</b>	<b>19.5</b>	<b>57</b>
Angus the Bull Merlot <b>CENTRAL VICTORIA</b>	<b>12</b>	<b>19.5</b>	<b>57</b>

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## LIGHTER ALCOHOL WINES (9.5%)

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Wither Hills 'Early Light' Sauvignon Blanc <b>MARLBOROUGH</b>	<b>9</b>	<b>15</b>	<b>43</b>
Wither Hills 'Early Light' Pinot Gris <b>MARLBOROUGH</b>	<b>9</b>	<b>15</b>	<b>43</b>
Wither Hills 'Early Light' Rose <b>MARLBOROUGH</b>	<b>9</b>	<b>15</b>	<b>43</b>

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## GIN

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Gordon's	9
Gordon's Pink	9.5
Tanqueray	10
Bombay Sapphire	10
Hendrick's	14

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## VODKA

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Smirnoff	9
42BELOW PURE - PASSION - HONEY - FEIJOA	9.5
Ketel One	12
Grey Goose	14

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## TEQUILA

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Jose Cuervo Tradicional	9
Agavero	12
1800 Reposado	13
1800 Coconut	13
1800 Anejo	15

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## WHISKY SCOTLAND

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Johnnie Walker Red – Blend	9
Johnnie Walker Black – Blend	11
Glenfiddich 12yr – Single Malt <b>SPEYSIDE</b>	12
Oban 14yr – Single Malt <b>HIGHLAND</b>	19
Talisker 10yr – Single Malt <b>ISLE OF SKYE</b>	14
Laphroaig 10yr – Single Malt <b>ISLAY</b>	15
Lagavulin 16yr – Single Malt <b>ISLAY</b>	19

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## WHISKEY IRELAND

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Jameson – Blend	9.5
Bushmills Black Bush – Blend	12

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## WHISKEY NORTH AMERICA

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Jim Beam <b>KENTUCKY</b>	9.5
Jack Daniel's <b>TENNESSEE</b>	9.5
Wild Turkey <b>KENTUCKY</b>	9.5
Wild Turkey Rye <b>KENTUCKY</b>	10
Wild Turkey American Honey <b>KENTUCKY</b>	10
Wild Turkey 101 <b>KENTUCKY</b>	12
Woodford Reserve <b>KENTUCKY</b>	12
Canadian Club <b>CANADA</b>	9.5

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## RUM

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Bacardi Carta Blanca <b>CUBA</b>	9
Coruba <b>JAMAICA</b>	9
Captain Morgan Spiced - Blend	9.5
Appleton Estate Signature Blend <b>JAMAICA</b>	10
Sailor Jerry Spiced - Blend	11

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## LIQUEURS

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Aperol <b>ITALY</b>	9
Baileys <b>IRELAND</b>	9
Campari <b>ITALY</b>	11
Chambord <b>FRANCE</b>	10
Drambuie <b>SCOTLAND</b>	10
Galliano Amoretto <b>ITALY</b>	10
Galliano Black Sambuca <b>ITALY</b>	10
Galliano White Sambuca <b>ITALY</b>	10
Kahlua <b>MEXICO</b>	9
Malibu <b>WEST INDIES</b>	9
Martini Vermouth <b>DRY - BIANCO - ROSSO ITALY</b>	9
Midori <b>JAPAN</b>	10
Pimm's <b>ENGLAND</b>	9