

MENU

— SMALL BITES —

DUO OF MINI BLACK ANGUS CHEDDAR CHEESE BURGER
\$18

FRIED CHICKEN WINGS IN SPICY SAUCE, CELERY STICKS AND
BLUE CHEESE DIP
\$16

HOME MADE DUCK SPRING ROLL WITH SWEET CHILLI DRESSING
\$16

FRIED CALAMARI WITH WASABI MAYONNAISE
\$18

BEER BATTERED FISH FRITTERS WITH TARTAR SAUCE
\$16

CHEESE PLATTER WITH QUINCE JAM & CRACKERS
manchego, gorgonzola and parmesan
\$28

NACHOS WITH CHILLI BEEF, JALAPENO
AND MELTED CHEESE
\$20

CHICKEN TORI KARAAGE
\$16

QUESADILLA WITH CHICKEN, CAPSICUM
AND MELTED CHEDDAR CHEESE
\$20

SHOESTRING FRENCH FRIES
\$10

NATURAL CUT FRIES WITH TRUFFLE DIP
\$14

SWEET POTATO FRIES
\$15

MEDITERRANEAN OLIVES
\$15

— STARTERS —

HOUSE BREAD WITH FETA CHEESE, SUNDRIED TOMATOES AND
WALNUTS
\$5

WAGYU BEEF CARPACCIO, ROCKET LETTUCE AND 24 MONTHS OLD
SHAVED PARMESAN CHEESE WITH BALSAMIC
\$24

ASSORTED COLD CUTS PLATTER WITH PICKLES
\$26

BURRATINA CHEESE WITH FRESH TOMATOES, BASIL AND OREGANO
WITH BALSAMIC
\$23

— SALAD & SOUP —

DISTRICT 10 SALAD
*assorted lettuce, mushrooms, feta cheese,
roasted tomatoes in balsamic dressing*
\$18

CAESAR SALAD
*with roasted bacon, garlic croutons,
parmesan cheese, smoked chicken and our
special District 10 dressing*
\$18

ROCKET LETTUCE
*with roasted pine nuts, pears, pecorino
cheese and white balsamic dressing*
\$18

ROASTED PUMPKIN SALAD
*with sunflower seed, ricotta cheese, sundried
tomatoes in apple cider vinegar dressing*
\$18

MINISTRONE SOUP
WITH BASIL PESTO
\$16

CREAMY WILD
MUSHROOM SOUP
\$16

— MAINS —

CRISPY GOOSE LEG CONFIT
with roasted garlic and soft potato mousse
\$30

CANADIAN PORK LOIN CHOP
with wild berries sauce
\$29

BEER BATTERED FISH & CHIPS
with tartar sauce
\$28

SALMON STEAK
with sautéed green beans, cherry tomato and hollandaise sauce
\$28

— PASTA —

SPAGHETTI CARBONARA
with black truffle
\$29

TAGLIATELLE
with porcini mushrooms, sun-dried tomatoes and tiger prawns
\$29

BLACK INK TAGLIOLINI
with jumbo crab meat in tomato basil sauce
\$28

HOMEMADE FOIE GRAS RAVIOLI
in light parmesan cheese sauce and scamorza
\$39

LA MAMMA È SPECIALE
chicken bolognese penne in spicy tomato sauce
\$24

MARE D MONTI
mixed seafood and forest mushroom linguine with basil oregano in tomato sauce
\$34

IL PIATTO DELLA NONNA FATTO
homemade angel hair pasta in light parmesan cheese sauce with black truffle
\$34

— PIZZA —

REGINA MARGHERITA
basil, extra virgin olive oil, mozzarella
\$24

FUNGHI
assorted mushrooms and white truffle oil
\$26

PARMA
parma ham, arugula, 24 months old shaved parmesan cheese
\$34

DISTRICT 10
mushrooms, pancetta ham, zucchini and egg
\$28

DIAVOLA
mozzarella, spicy salami soppressata and chilli flakes
\$26

DI MARE
calamari, prawns, salmon, basil and mozzarella
\$30

— FROM THE GRILL —

Prime beef grilled over hot charcoal, served with natural cut fries & mixed salad

BLACK ANGUS BEEF BURGER 180GR
\$26

BLACK ANGUS BEEF RIB - EYE 250GR
\$34

BLACK ANGUS BEEF TENDERLOIN 200GR
\$34

MARBLE 6 WAGYU BEEF RIB - EYE 250GR
\$55

BLACK ANGUS PORTERHOUSE STEAK 1KG
\$160 (FOR 2-3 PERSON)

Add-ons: Sautéed Spinach / Sautéed Mushroom / Truffle Mashed Potato (\$8 each)

— DESSERT —

WARM LAVA CHOCOLATE CAKE &
VANILLA ICE CREAM
\$15

NEW YORK CHEESE CAKE
\$15

TRADITIONAL ITALIAN TIRAMISU
\$15

VANILLA ICE CREAM
\$4