

A CITY TAVERN
THE
FEATHERSTON

SINCE 1984

DINNER MENU

• FINGER & FORK •

SMOKED WINGS AND SKINS – 13
chicken wings, pork crackling & potato skins

CHAR-GRILLED POLENTA BREAD – 6
honey & pimenton butter

PASTRAMI & RYE – 14
house cured pastrami with rye toasts and sauerkraut

CHICKEN LIVER PATÉ – 13.5
onion marmalade & toasts

ZUCHINNI & HALOUMI FRITTERS – 12.5
with remoulade

SMOKED SALMON – 14.5
house smoked salmon with horseradish creme fraiche & toast

PRAWN & FISH SPRING ROLLS – 14.5
with a peanut & soy sauce

FINGER & FORK SHARE-PLATTER – 48
a selection of offerings from the above

• SALADS & SOUP •

SMOKED CHICKEN WALDORF – 19.5
with iceberg, walnuts, grapes, apples, celery,
& mayonnaise dressing

FREEKEH SALAD – 19.5
with house smoked salmon, asparagus, radish,
sunflower seeds & dill sourcream

QUINOA SALAD – 19.5
Quinoa, spinach, chia seeds, pumpkin seed, cranberry,
avocado & lemon vinaigrette

• OVER THE COALS •

250G PRIMESTAR RIB-EYE STEAK – 29.5
garlic mushroom, parmesan tomato & steak fries

400G PRIME NZ SIRLOIN STEAK – 36
with béarnaise & hand-cut fries

MIXED GRILL – 28
rump steak, Featherston sausage, chicken breast,
veal rump & hand cut chips

LAMB BELLY – 27
Twice cooked lamb with parsnip & potato puree,
balsamic beetroot & sautéed leeks

• COMMUNAL ROAST •

allow 25 minutes

WHOLE ROAST CHICKEN – 49
glazed carrots, Savoy cabbage, garlic mash & gravy

ROASTED PORK LOIN – 49
glazed carrots, Savoy cabbage, garlic mash & smoked apple relish

• MAINS •

BEEF 'N PORTER SAUSAGE – 19.5
our own sausage, Savoy cabbage, mash, porter gravy,

BEEF CHEEK PIE – 21.5
potato topped & served with peas

CHICKEN ROULADE NEW ORLEANS STYLE – 25
chicken, prawn, chorizo, spiced rice & gumbo sauce

BEER BATTERED FISH & CHIPS – 23
with coleslaw or a little bit of salad

FISH PIE – 19.5
fish, mussels & prawns in a creamy cheese sauce,
topped with potato, served with carrots

PAN-FRIED FISH – 27
wilted spinach, creamed potatoes, crayfish & tomato oil

BUFFALO CHICKEN BURGER – 21
pineapple salsa, avocado mayo, hot sauce & fries

VEAL SCHNITZEL – 26
egg – sunny side up, potato mash, green salad & grilled lemon

• FROM THE SMOKER •

WOOD-ROAST HALF CHICKEN – 27
fried mashed potatoes, creamed corn, carrot relish
& parmesan crumble

PORK SPARE RIBS – 25
peri-peri bbq sauce, creamy peanut 'slaw & jacket kumara

BEEF BRISKET BURGER – 21
brioche bun, onions, cheese fondue & horseradish mayo

• VEGETABLES •

Glazed carrots & Savoy cabbage – aniseed butter – 6

Fried mashed potatoes – green onions – 5

Thick and chunky fries – 7 / 12

Stuffing pomp poms with gravy – 7

Green salad – house dressing – 5

• TO FINISH •

STICKY DATE PUDDING WITH CARAMEL SAUCE – 8
KAPITI VANILLA ICE CREAM WITH A LIQUEUR SAUCE – 8

HOUSEMADE CHEESECAKE – 8

A platter of all three for 20

All prices are GST inclusive. A surcharge applies on public holidays.

Head Chef – Steve Carroll