

A CITY TAVERN  
**THE**  
**FEATHERSTON**

SINCE 1984

**DINNER MENU**

**• FINGER & FORK •**

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

**CHAR-GRILLED HONEY CIABATTA – 7**  
whipped garlic butter

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

**CHICKEN LIVER PATÉ – 13.5**  
onion marmalade & toasts

**ZUCHINNI & HALOUMI FRITTERS – 13.5**  
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

**CAESAR SALAD – 19.5**  
cos lettuce, croutons, egg, parmesan, anchovies and  
Caesar dressing

**• 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 – 21**  
our own sausage, Savoy cabbage, mash, porter gravy,

**BEEF CHEEK PIE – 21.5**  
potato topped & served with peas

**CHICKEN ROULADE NEW ORLEANS STYLE – 26**  
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 – 27**  
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 – 26**  
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 •**

**THIS WEEK'S TRADITIONAL PUDDING – 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*