

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

NETHERTON FARM BEEFALO SALAMI – 13
Pepperoni, chilli and garlic salamis with pickles and toasts

POTTED CHICKEN LIVER PATÉ – 12.5
onion marmalade & toasts

ZUCHINNI & HALOUMI FRITTERS – 12.5
with remoulade

SMOKED FISH RILLETES – 13.5
with whole grain toasts

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

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

• SALADS •

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

WOODSMOKED SALMON / FREEKEH SALAD – 18.5
spinach, green beans, radish, sunflower seeds
& dill sour cream

CEASAR – 18.5
63° egg, cos lettuce, bacon & brioche croutons

• 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, duck fat fries

MIXED GRILL – 28
rump steak, Featherston sausage, lamb's fry, veal rump

SHORT-CUT BEEF RIB RACK – 29
black pepper & mollasses crust, horseradish fritters
& pickled beetroot

• COMMUNAL ROAST •

allow 20 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 – 19.5
potato topped & served with peas

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

BEER BATTERED FISH & CHIPS – 22
with Anne Balls mushy peas or a little bit of salad

FISH PIE – 18.5
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 – 19.5
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 – 19.5
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 / 11

add cheese fondue – 2

Green salad – house dressing – 5

• TO FINISH •

JAM ROLY POLY WITH CUSTARD – 7

TRIPLE CHOCOLATE CHEESECAKE – 7

COCKTAIL GELLATO & TUILLES – 7

All three for 18

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

Head Chef – Steve Carroll