

A CITY TAVERN
THE
FEATHERSTON

SINCE 1984

LUNCH MENU

11.30am - 4.00pm

• 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

LUNCH STEAK & FRIES - 19.90
200gm rump, onion rings & garlic butter

BEEF 'N' PORTER SAUSAGE - 21
our own sausage, Savoy cabbage, mash, porter gravy,

• MAINS •

CHICKEN ROULADE NEW ORLEANS STYLE - 26
chicken, prawn, chorizo, spiced rice & gumbo sauce

MAC 'N' CHEESE - 15.5
Swiss browns, tomato, pesto & salad

YORKSHIRE PUDDINGS - 15.5
roast rump steak, peas, mash & gravy

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

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

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

BEEF CHEEK PIE - 21.5
potato topped & served with peas

REUBEN SANDWICH - 19.5
house cured pastrami, sauerkraut, swiss cheese &
Russian dressing on toasted rye with a handful of curly fries

• FROM THE SMOKER •

PORK SPARE RIBS - 26
peri-peri bbq sauce, creamy peanut 'slaw & jacket kumara

PULLED PORK PO' BOY - 19.5
with seasoned homecut wedges

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