

BREAD, TOAST, AND SPREADS

Warm potato bread, onion marmalade	8.5
Goats cheese and basil stuffed flat bread	14
Toasted brioche, red tangy harissa	11
Portuguese sardines, mashed avocado and roasted red peppers on toast	14

GET STARTED

Chef's homemade chicken spring rolls	16
Pumpkin and halloumi cheese fritters	15
Chicken liver pate, sweet onion marmalade	14.5
Veggie dumplings, soya dipping sauce (8)	14
Creamy chicken and leek little vol-au-vents	14
Prawn fritters, chilli soya sauce	16

SCHNITZELS

ALL
\$23

Tender beef: rich brown gravy
Chicken: chip shop curry sauce
Pork: sweet and sour sauce

ALL Served with buttery mash or fries

BLUE PLATE SPECIALS

ALL
\$19

SB's Cottage pie: with seasonal vegetables, all the way from Wylam

Chicken Caesar wrap: traditional Caesar with chicken tenders in a wrap with game chips

Croque Monsieur: ham, Swiss and bechamel on brioche toast with a handful of fries

Cornish pasty: chunks of lamb, potato, turnip and carrot encased in pastry with mash and gravy

Please be aware that our food may contain or come into contact with common allergens, such as peanuts, crustacean, molluscs, fish, milk, egg, gluten, wheat, soy, sesame, lupin, sulphites, almonds, pecans, pinenuts, pistachios.
GST included. 2% Pay wave and credit card surcharge will apply

A CITY TAVERN THE FEATHERSTON

EXCEPTIONAL COMFORT
FOOD AND DRINK
SINCE 1984

MAIN COURSE

Braised beef cheek "Wellington" with peppercorn gravy, seasonal vegetables	32
Pork fillet wrapped in bacon, marsala & mushroom sauce, carrot and parsnip timbale	29
Vegan gnocchi, toasted macadamia nuts, pickled mushrooms and green beans	25
Lamb and mint sausages, buttery mash, porter gravy	28
Stuffed leg of lamb, seasonal sautéed vegetables	32
Chicken cordon bleu, gratin, potatoes, green peas	25
Rump steak and Guinness Pie, mash (20mins)	28



THE STEAK DEAL

200gm Rump Steak, pepper sauce – 20

You add the sides you would like

All Sides \$7.00 each

Pair of eggs, buttery mash, fries, onion rings, salad, button mushrooms, coleslaw

MENU CREATED AND COOKED BY MASTER CHEF STEVEN CARROLL



PROPER FISH AND CHIPS

Just like home according to Geordie

A nice big piece of battered hake, hand cut fries, mushy peas, curry sauce – 26

BURGERS, SANDWICHES AND SALADS

Triple Cheeseburger, gherkins, bicky sauce, fries	24
Chicken tender salad, udon noodles, bok choy, roasted peanuts, pad thai sauce	24
Southern fried chicken burger, rocket boost mayo, fries	25

PUDDINGS

ALL
\$9

Trio of brandy snaps, chantilly cream apple and raspberry compote

Apple and blackberry pie, housemade ice-cream

Bread and butter pudding, sherry soaked sultanas

SUNDAY ROAST

&

UNLIMITED YORKSHIRE PUDDINGS

PORK – \$26 / BEEF – \$29

Roast potatoes, seasonal vegetables, loads of gravy,

Wylam: Geordie's hometown / SB: Geordie's Mum / Blue Plate Special: Inexpensive, complete meal offered at a fixed price / Hake: Deep water fish with delicate white flesh, mild slightly sweet flavour / Mushy Peas: Made from dried marrowfat peas / Bicky Sauce: a traditional Belgian burger sauce / The Featherston City Tavern: A proper Pub!

TURN THIS MENU OVER FOR THE DRINKS LIST - WE ARE LICENCED FOR TAKE HOME BEER AND WINE

WINE, BEER & SOFT DRINKS



MORE THAN JUST A HOUSE WINE

from our friends at Matahiwi Winery

Sauvignon Blanc, Chardonnay, Red Rose and Bubbles.

150 ml – 11.50, 250 ml – 17.50, Bottle – 49.00

(yep, cheaper by the bottle!)

BUBBLES	150ml	750ml
Alan Scott Cecilia NV Marlborough	14	64
Moet et Chandon Champagne NV France		110
Veuve Clicquot Champagne NV France		130

WHITES	150ml	250ml	750ml
Nautilus Sauvignon Blanc Marlborough	14	23	65
Nga Waka Sauvignon Blanc Martinborough	14	23	65
Jules Taylor Sauvignon Blanc Marlborough	16	26	75
Cloudy Bay Sauvignon Blanc 2024 Marlborough			90
Longbush Pinot Gris Gisborne	11.5	19	55
Opawa Pinot Gris Marlborough	13.5	22	63
Matawhero Gewürtztraminer Marlborough	14	23	65
Lake Chalice Riesling Marlborough	13.5	22	63
Main Divide Chardonnay Waipara	13.5	22	65
Hunter Chardonnay Marlborough	14.5	24	67
Tony Bish Fat & Sassy Chardonnay Hawkes Bay	15	24	69
Te Mata Elston Chardonnay 2024 Hawkes Bay			120

REDS	150ml	250ml	750ml
Grant Burge 5th Generation Shiraz Barossa	14	23	65
Pask Gimlett Gravels Syrah Hawkes Bay	14	23	65
Te Mata Bullnose Syrah 2024 Hawkes Bay			120
Brookfields Burnfoot Merlot Hawkes Bay	13.5	22	63
Luna Estate Pinot Noir Martinborough	14	22	65
Ross Taylor 290 Pinot Noir Central Otago	16.5	27	77
Two Paddocks Pinot Noir 2024 Central Otago			90
Felton Road Bannockburn Pinot Noir 2025 Central Otago			100

“LEUVEN’S LEFTOVERS” & CRAFT BEER

Dozens of local craft and Belgium Beers are displayed in the chiller behind the bar,

FEATURING

Blanche de Namur wheat, medium sweetness, low bitterness, 5.6%	12.5
3 Fonteinen Oude Kriek Tart, sour, oak, fruity, 375ml, 6%	22
Floris Chocolat Coca. sweet, creamy smooth, 4.2%	16
St. Feuillien Saison spicy, fruity, dry, refreshing, 6.5%	14.5

“ZEROS” & NON ALCOHOLICS

Yes, we have pop and juice as well!

Heineken 0%	11
Guinness 0%	14
Parrot Dog 0%	12.5
Six-barrel sodas Lime, cream soda, raspberry & lemon	7
KB kombucha Peach & passionfruit	8
Curious AF Grapefruit G & T, Grapefruit Margarita	11
Mineral water Phoenix	6.5
The Immigrants Son Bottomless filter coffee	5
Libertines’ Tea Black, Earl Grey, mint or green	5

GEORDIE’S CHOSEN FEW

	750ml
Ata Rangi Pinot Noir 2022 Martinborough	120
Mount Edward 2009 Pinot Noir Central Otago (1500ml, one only)	150
Louis Roederer Cristal Champagne 2015 France	700
Neudorf home block Chardonnay 2023 Moutere	120

THE DRY RIVER LIMITED SELECTION Martinborough

Reisling 2023 Fresh citrus, lime white florals stone fruit, flinty edge – 100
Gewurztraminer 2022 (Lovat Vineyard) Peach, ginger, nashi pear, citrus marmalade – 110
Pinot Gris 2022 Ripe peach, apricot, tropical accents – 130
Pinot Noir 2023 (Craighall and Lovat Vineyards) red fruits, cassis, and wild strawberry, sage, thyme, spice box complexity – 190 (3 only)
Chardonnay 2023 Sun-dried lime, saffron, Belgian spice from Craighall’s stone – 100

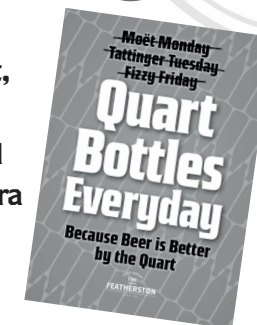
OUR FEATURED DRAFT TAPS

Peroni
Guinness
Leffe Blonde
Hard Rated Lemon
Plus another 9 reasonably priced usual suspects

IT’S BETTER BY THE QUART

ALL \$16

Waikato,
DB draught,
Lion Red
Export Gold
Summit Ultra
Lion Brown
Tui



CANNED & CHILLED

Suntory 196 – double grape
Hard Rated – orange
Hyoketsu – raspberry
Canadian Club – lemon

ALL \$12

