

THE FEATHERSTON

• SINCE 1984 •

Finger & Fork

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

CHAR-GRILLED ZAIDA SOURDOUGH – 7 garlic butter

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

CHICKEN LIVER PÂTÉ – 14.5 onion marmalade & toasts

ZUCHINNI & HALOUMI FRITTERS – 13.5 with rémoulade

SMOKED SALMON – 14.5 house smoked salmon with horseradish crème fraîche & toast

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

MAINS

THAI SPICED PIUMPKIN SOUP – 12 with naan bread

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

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

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

WARM CHICKPEA, KUMARA & PUMPKIN SALAD – 19.5 with green beans, pumpkin seeds, walnut & spinach with an orange dressing and a coddled egg

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

BEEF BRISKET BURGER – 19.5 caramelised onion, cheese fondue

& horseradish mayo with hand cut fries

SOUTHERN FRIED CHICKEN BURGER – 19.5 with billionaire bacon, iceberg lettuce, rocket boost mayo & home cut fries LUNCH STEAK & FRIES – 21 200g rump, onion rings & garlic butter

BEEF CHEEK PIE – 21.5 potato topped & served with peas

BEEF 'N' PORTER SAUSAGE – 22 our own sausage, Savoy cabbage, mash, porter gravy

FISH & CHIPS – 28 with tartare sauce & coleslaw or a little bit of salad

PAN-FRIED FISH – 28 wilted spinach, creamed potatoes, crayfish & tomato oil

VEAL SCHNITZEL – 28 egg-sunny side up, potato mash, green salad & grilled lemon

PUBLICAN CHICKEN – 28 ½ BBQ chicken seasoned with piment d'Espelette served with fries & coleslaw

LAMB RUMP – 28 grilled lamb with parsnip & potato puree, balsamic beetroot & sautéed leeks

CANDIED PORK BELLY – 28 with steamed rice, bok choy & caramelized chilli sauce

300G PRIME NZ SIRLOIN STEAK – 30 with parmesan tomato, garlic mushroom & fries

Roast vegetables – 6 Fried mashed potatoes, green onions – 5 Thick and chunky fries – 7 / 12 Hand cut fries – 7 Green salad, house dressing – 5

TO FINISH

This week's traditional pudding – 8 Deep South vanilla ice cream with a liqueur sauce – 8 Housemade cheesecake – 8 *A platter of all three for 22*

Whilst the utmost care is taken, we cannot 100% guarantee meals are free from allergens. All prices are inclusive of GST. A surcharge may apply on public holidays.