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MANAGEMENT CAN NOT
GUARANTEE MEALS WITHOUT
TRACES OF ALLERGY ITEMS



FEATHERS
TERRACE

BAR MENU

FOOD SERVICE

mon. – thu. / 12pm – 3pm / 5pm – 9pm
fri. & sat. / 12pm – 9.30pm
sun. / 12pm – 9pm

15% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS.

SOCIABLES

OUR SOCIABLE PLATES ARE SNACK
SIZE, SO WHY NOT ENJOY A
SELECTION OF YOUR FAVOURITES.

COFFIN BAY OYSTERS

(min. 3)

- natural **2.5**
- kilpatrick
w/ barossa bacon
& house sauce (gf) **3**

DIP PLATE (v) **15**

- caramelised onion
- beetroot & danish feta
- semi dried tomato,
pine nut & basil
w/ toasted flat bread
- w/ gf bread **+ 2**
- extra bread **+ 2**

CAULIFLOWER & THREE CHEESE ARANCINI (4) (v) **12**

w/ semi dried tomato
& almond tarator

WINGS (gf)

- half kg **12**
 - whole kg **18**
- chargrilled chicken
wings w/ sticky
tomato sambal

CHICKEN, LEEK & GRUYERE ROLLS (5) **12**

in puff pastry w/ tomato
relish

300G BBQ PORK RIBS (gf) **20**

feathers dry rubbed ribs,
bourbon glaze & slaw

POUTINE **15**

slow cooked beef brisket,
chips, american cheese
& gravy

HIRAMASA KINGFISH CEVICHE TACO (3) **18**

flour tortilla, pickled
radish, jalapeño, cabbage
& coriander slaw

CHEESE SELECTION **16**

a selection of three locally
produced cheeses w/ wax
honey, fresh pear & house
made bark

SALADS

ROASTED AUTUMN HARVEST (vg) **18**

heirloom carrots, baby
beetroot, brussel sprouts,
fennel, walnuts, baby spinach,
pomegranate & mustard
dressing

MIDDLE EASTERN COUSCOUS (v) **18**

pearl couscous,
moroccan spice, chickpeas,
sweet potato, dates,
parsley, mint & basil
citrus vinaigrette

QUINOA BOWL (v) **18**

mixed leaf, heirloom
tomato, cucumber,
kalamata olives,
red onion, fetta, parsley
& lemon dressing

ADDS

- chicken **7**
- salmon **7**
- haloumi **6**

CLASSICS

CHICKEN BREAST SCHNITZEL **22**

endive salad, lemon & chips

PORK CUTLET SCHNITZEL **24**

endive salad, lemon & chips

BEER BATTERED SA GARFISH **25**

endive salad, tartare,
lemon & chips

PAN FRIED GNOCCHI (v) **24**

pumpkin soubise, candied
walnut, watercress & pecorino
– add hahndorf chorizo **+ 5**

300G RIVERINE RUMP STEAK **29**

from josper to table
w/ endive salad, chimichurri,
red wine glaze & chips

SALT & SZECHUAN PEPPER SQUID **22**

endive salad, tartare,
lemon & chips

ROAST OF THE DAY **22**

roasted vegetables,
condiments & gravy

BURGERS

CHEESE BURGER **18**

house made grilled beef
patty, jack cheese,
iceberg lettuce, tomato,
mustard aioli & ketchup
w/ house pickles & chips

LOBSTER ROLL **22**

slipper lobster, chopped
greens, watercress, prawn
crackling & gazpacho
mayonnaise w/ kettle chips

CHICKEN BURGER **18**

crispy fried chipotle & lime
chicken tenderloins, tomato
& mint salsa, iceberg lettuce
& aioli w/ chips

HALOUMI BURGER (v) **18**

grilled haloumi, avocado
mash, tomato, chilli &
tahini sauce w/ chips

ADDS

- gf roll **2**
- barossa bacon **4**
- american cheese **2**
- egg **2**

SIDES

GARLIC CIABATTA ROLL **5**

ROASTED BABY VEGETABLES **6**

HOUSE CHOPPED SALAD W/ LEMON VINAIGRETTE **8**

CHIPS W/ SRIRACHA AIOLI & TOMATO RELISH **8**

WEDGES W/ SWEET CHILLI SAUCE & SOUR CREAM **10**

POLENTA CHIPS W/ BLUE CHEESE AIOLI **8**

SAUCES

- beerenberg mustard pot
- bavarian / hot english . **1.5**
- mushroom **2**
- green pepper **2**
- gravy **2**
- red wine glaze **4**
- parmigiana **4**

FRIENDS

THESE PLATES ARE DESIGNED TO
BE SHARED, BUT IF YOU'RE NOT
INTO SHARING YOU'RE MORE THAN
WELCOME TO ENJOY THEM ALL TO
YOURSELF!

TERRACE GRAZING PLATE **36**

house dips, dukkah, marinated
olives, cured hahndorf meats,
duck parfait, cauliflower &
three cheese arancini, szechuan
squid, buffalo mozzarella,
heirloom tomatoes & warm
bread

MEAT LOVERS **36**

chimichurri lamb cutlets,
bbq pork ribs, spanish chorizo,
spicy meatballs, grilled flat
bread, slaw & wedges

KING GEORGE WHITING

- 2 pieces **28**
 - 3 pieces **36**
- cooked your way w/ endive
salad, tartare, lemon & chips

MEXICAN PLATE **34**

spiced rubbed beef
brisket, shredded chipotle
chicken, stuffed banana
pepper, chopped salad,
queso fresco & tomatillo
salsa verde w/ flour tortillas
& organic corn chips

SEAFOOD PLATE **38**

grilled whole bug, prawns,
scallops, sa calamari, herb
crumb, romesco & lemon
w/ polenta chips

400G GRASSLANDS RIB EYE **38**

from Josper to table
w/ endive salad, chips
& red wine jus

ESSENTIALS

CAPPUCCINO SEMIFREDDO **12**

vanilla foam & cinnamon
sugar donut

AUTUMN FRUITS (gf) **12**

roasted figs, blackberries,
peach sorbet, lemon curd,
chocolate sponge, yoghurt
cream & amaretto crumb

LEMON CITRUS TART **12**

meringue & double cream

WEIGHTLESS CHOCOLATE TOFU MOUSSE (gf)(v)(vg) **12**

house made honeycomb,
fresh berries

MANY OF OUR DISHES ARE COOKED IN A JOSPER OVEN. THE JOSPER OVEN IS AN ELEGANT COMBINATION OF A GRILL AND AN OVEN IN A SINGLE MACHINE. FUELLED ONLY BY MALLEY CHARCOAL, THE HIGH TEMPERATURES PRODUCED ALLOWS OUR TEAM TO GRILL AND ROAST MEAT AND PRODUCE, WITHOUT BAKING WHILST ENHANCING NATURAL FLAVOURS.

BAR MENU

