



# FEATHERS HOTEL MENU

## STARTERS + SOCIABLES

<b>GARLIC &amp; CHEESE BREAD (V)</b>	<b>12.0</b>
Toasted focaccia, herbed garlic butter, melted 'gruyere, cheddar & mozzarella', grated salted ricotta, parsley.	
<b>MARINATED LOCAL OLIVES (GF/DF/V)</b>	<b>9.0</b>
Confit whole mixed olives, flavours of zesty citrus, confit garlic, aromatic herbs & spices.	
<b>EGGPLANT HUMMUS DIP (GFO/DF/V)</b>	<b>16.0</b>
Fresh cucumber, local olive oil, crispy chickpeas, parsley, garlic rubbed pita.	
<b>CRISPY LOCAL HALLOUMI (V)</b>	<b>19.0</b>
Fried crispy artisan halloumi, lemon yoghurt, local honey, spiced sesame dukkah.	
<b>TRUFFLED MUSHROOM ARANCINI (3PCS) (V)</b>	<b>16.0</b>
Hand rolled black truffle & porcini mushroom arancini, black garlic mayo, grated parmesan, parsley, crispy basil.	
<b>PRAWN &amp; BLUE SWIMMER CRAB SPRING ROLLS (5PCS) (DF)</b>	<b>17.0</b>
Handmade crispy netted spring rolls, pickled green papaya salad, spring onion, Beerenberg chilli jam.	
<b>CURED ATLANTIC SALMON (GF/DFO)</b>	<b>22.0</b>
Citrus beetroot cured, bloody shiraz gin caviar, horseradish crème fraiche, blood orange dressing, shichimi togarashi spice, watermelon radish.	
<b>CRISPY CHICKEN BAO BUNS (3PCS) (DF)</b>	<b>22.0</b>
Steamed bao, fried chicken in Gochujang sweet chilli sauce, white slaw, pickled shallot, spring onion, sesame.	
<b>BUFFALO CHICKEN WINGS ½ KG</b>	<b>17.0</b>
Fried chicken wings in classic buffalo wing sauce, fresh cucumber, spring onion.	

## SIDES

<b>SEARED BROCCOLINI (GF/DF/V)</b>	<b>15.0</b>
Crispy chilli oil, confit garlic, lemon, crushed smoked almonds.	
<b>MAPLE ROASTED HEIRLOOM BABY CARROTS (GF/DFO/V)</b>	<b>16.0</b>
Crumbled Danish feta, spiced sesame dukkah.	
<b>CRISPY CHIPS BOWL (DF/V)</b>	<b>12.0</b>
Thyme sea salt, side Beerenberg tomato sauce & farmhouse mayo.	
<b>CLASSIC POTATO WEDGES (DFO/V)</b>	<b>14.0</b>
Sour cream, sweet chilli sauce, parsley.	

## FOR YOUNG DINERS

FOR CHILDREN 12 & UNDER ONLY. All young diners' meals include a fruit drink.

<b>KIDS PLATE</b>	<b>15.0</b>
Dip, cheddar cheese, cucumber sticks, dried apricots, fresh berries, baguette crostini. (GFO/DFO/V)	
<b>CHICKEN TENDERLOINS &amp; CHIPS</b>	<b>15.0</b>
Side Beerenberg tomato sauce, seasonal salad.	
<b>CHEESEBURGER &amp; CHIPS</b>	<b>15.0</b>
Side Beerenberg tomato sauce, seasonal salad.	
<b>BATTERED FISH &amp; CHIPS</b>	<b>15.0</b>
Side Beerenberg tomato sauce, seasonal salad.	
<b>PASTA NAPOLITANA</b>	<b>15.0</b>
Tomato sugo & grated cheese. (DFO/V)	
<b>KIDS PIZZA</b>	<b>15.0</b>
Margherita (V) - or - Ham & cheese.	
<b>KIDS VANILLA ICE CREAM</b>	<b>4.0</b>
With chocolate fudge or Strawberry coulis. (V) Add + 4.0	

## FROM THE JOSPER GRILL

*Chargrilled over Mallee Root Charcoal and pieces of Australian Native Red Gum.*

<b>300GM NEW YORK STRIPLOIN (GFO/DFO)</b>	<b>46.0</b>
<i>'Riverine Premium' grain-fed beef sirloin. 'Ngurraillam Country' Riverina Region.</i>	
Burnt butter glazed - crispy herbed chat potatoes, seared asparagus, salsa verde, parsnip crisps, includes choice of sauce.	
<b>350GM AGED RIB-EYE (GFO/DFO)</b>	<b>58.0</b>
<i>14-day aged - 'Teys' grain-fed certified black angus boneless rib-eye. 'Marditjali Country' Naracoorte S.A.</i>	
Burnt butter glazed - crispy herbed chat potatoes, seared asparagus, salsa verde, parsnip crisps, includes choice of sauce.	
<b>CHOICE OF SAUCE (GF)</b>	
Beef gravy, Mushroom gravy, Diane gravy, Peppercorn gravy, Red wine jus, Chicken jus or Beerenberg sauces and mustards.	

## CHURRASCO SKEWERS

*Chargrilled over Mallee Root Charcoal and pieces of Australian Native Red Gum.*

<b>300GM CHURRASCO LAMB RUMP SKEWER (GFO/DFO)</b>	<b>39.0</b>
<i>Josper char-grilled pasture-fed lamb rump. 'Buandig Country' Limestone Coast S.A.</i>	
Lemon & herb marinated - side crispy chips, cucumber yoghurt, seasonal salad, garlic rubbed pita, charred lemon.	
<b>300GM CHURRASCO CHICKEN SKEWER (GFO/DFO)</b>	<b>36.0</b>
<i>Josper char-grilled 'Greenslade' free-range chicken fillet. 'Ngadjuri Country' Gilbert Valley S.A.</i>	
Spiced yoghurt marinated - side crispy chips, cucumber yoghurt, seasonal salad, garlic rubbed pita, charred lemon.	

## SAUCES

<b>OUR SAUCES (GF)</b>	
Beef gravy, Mushroom gravy, Diane gravy, Green Peppercorn gravy	<b>+ 2.5</b>
Red wine jus, Chicken jus.	<b>+ 3.0</b>
<b>BEERENBERG SAUCES</b>	<b>+ 3.0</b>
Hot English mustard, bavarian mustard, dijon mustard, tomato sauce, bbq steak sauce, farmhouse mayonnaise.	

## SALADS + BOWLS

<b>CLASSIC CAESAR SALAD (GFO)</b>	<b>19.0</b>
Cos lettuce, smoked pancetta, grated parmesan, pickled white anchovy, sourdough crostini, classic Caesar dressing, crushed smoked almonds. <i>Chefs' suggestion: Add char-grilled marinated chicken breast.</i>	
<b>CAPRESE SALAD (GF/V)</b>	<b>19.0</b>
Marinated heirloom tomatoes, torn fior di latte, black pepper, pistachio basil pesto, reduced balsamic. <i>Chefs' suggestion: Add crispy halloumi</i>	
<b>SEAFOOD COUSCOUS SALAD (DF/VO)</b>	<b>29.0</b>
Marinated baby squid & tiger prawns, heirloom cherry tomatoes, Moghrabieh giant couscous, asparagus, cos lettuce, cucumber, red onion, fresh herbs, white balsamic vinaigrette.	
<b>YELLOWFIN TUNA POKE BOWL (GF/DF/VO)</b>	<b>29.0</b>
Soy marinated Yellowfin tuna, fluffy short-grain rice, avocado, cucumber, white slaw, Gochujang mayo, watermelon radish, edamame, wakame salad, sesame, shredded nori.	
<b>SALAD ADDS</b>	
Char-grilled marinated chicken breast +10.0	Soy marinated Yellowfin tuna +10.0
Marinated baby squid & tiger prawns +9.0	Semi fried tofu (GF/DF/V) +9.0
Crispy halloumi (GF/V) +9.0	

## MAINS + CLASSICS

<b>CRISPY SKIN CORAL COAST BARRAMUNDI</b> (GF/DF)	<b>38.0</b>
Roasted baby beetroot, quinoa & orange salad, confit truss cherry tomato, sunflower tendrils, lemon.	
<b>PRAWN &amp; CHIVE DUMPLING NOODLE BOWL</b> (5PCS) (DF)	<b>30.0</b>
In dumpling broth, egg noodles, tiger prawns cutlets, mild crispy chilli oil, Bok choy, spring onion, shredded nori.	
<b>CRISPY PORK BELLY PORCHETTA</b> (DFO)	<b>34.0</b>
'Marino fine foods' free-range pork belly porchetta. 'Meru Country' Riverland Region S.A. Cannellini bean puree, green apple & napa cabbage slaw, Doenjang vinaigrette, crispy white beans, sunflower tendrils.	
<b>SPICED FRENCHED CHICKEN BREAST</b> (GFO/DFO)	<b>32.0</b>
'Greenslade' free-range frenched chicken breast. 'Ngadjuri Country' Gilbert Valley S.A. Spice rubbed - sweet corn puree, sauteed green peas & snake beans, salsa verde, chicken jus, crispy Brussel sprouts.	
<b>PORK &amp; FENNEL SAUSAGE PASTA</b> (DFO)	<b>28.0</b>
'Handmade fusilli' pasta, local pork & fennel sausage, roasted garlic, confit chilli, broccolini, green pea cream, grated parmesan, lemon & parsley pangrattato.	
<b>CRISPY CAULIFLOWER &amp; ASPARAGUS</b> (DF/V)	<b>28.0</b>
Spice-rubbed cauliflower florets & asparagus, sriracha coconut yoghurt, mild chilli oil, raisins, parsley, lemon, crispy curry leaves.	
<b>S.A GARFISH &amp; CHIPS</b>	<b>32.0</b>
Coopers Ale battered, herbed panko crumbed or grilled – with crispy chips, whole egg tartare, fresh lemon, seasonal side salad.	
<b>SEA SALT &amp; BLACK PEPPER SQUID</b> (DF)	<b>28.0</b>
With crispy chips, whole egg tartare, fresh lemon, seasonal side salad.	
<b>WAGYU BEEF BURGER</b> (GFO/DFO)	<b>28.0</b>
Sesame brioche bun, wagyu beef patty, melted American cheese, smoked pancetta, crispy potato hash, cos lettuce, red onion, our BBQ relish, black pepper mayo – Side Beerenberg tomato sauce, crispy chips.	
<b>CHICKEN KATSU SANDO</b>	<b>25.0</b>
Thick-cut white bread, herb-panko crumbed chicken breast, white slaw, tonkatsu sauce, mustard seed mayo – Side Beerenberg tomato sauce, crispy chips.	
<b>GRUYERE PATTY MELT</b>	<b>26.0</b>
Sandwich-press toasted - cheddar crusted dark rye, josper grilled wagyu beef patty, melted gruyere & mozzarella, balsamic caramelised onions, our BBQ relish - Side gherkin, crispy chips, Beerenberg tomato sauce.	

## DESSERTS

<b>STICKY DATE PUDDING</b> (V)	<b>14.0</b>
Date pudding, butterscotch sauce, crushed hazelnuts, vanilla bean ice cream.	
<b>ORANGE CHEESECAKE</b> (V)	<b>15.0</b>
Petite cheesecake, white chocolate mousse, dehydrated orange, Colntreau syrup, crushed pistachio.	
<b>TRIPLE CHOC BROWNIE</b> (V)	<b>16.0</b>
Our chocolate brownie, white chocolate mousse, chocolate fudge sauce, berry gel, vanilla bean ice cream.	
<b>BERRY PANNA COTTA</b> (GF/V)	<b>13.0</b>
Creamy panna cotta, coulis, fresh berries, raspberry crumble, baby mint.	
<b>AFFOGATO</b> (GF/V)	<b>15.0</b>
Vanilla bean ice cream, espresso shot – choice of Kahlua, Frangelico or Baileys Irish cream.	
<b>LOCAL CHEESE BOARD</b> (GFO/V)	<b>26.0</b>
Selection of local Adelaide Hills cheeses (3), Medjool dates, Beerenberg Australian honey, Fresh berries, lavosh.	

## SCHNITZELS

<b>FREE-RANGE CHICKEN BREAST SCHNITZEL</b> (GFO)	<b>29.0</b>
Herb-panko crumbed - with crispy chips, seasonal side salad, includes choice of sauce.	
<b>WAGYU BEEF SCHNITZEL</b>	<b>31.0</b>
Herb-panko crumbed - with crispy chips, seasonal side salad, includes choice of sauce.	
<b>PORK COTOLETTA SCHNITZEL</b>	<b>31.0</b>
Herb-panko crumbed - with crispy chips, seasonal side salad, includes choice of sauce.	
<b>PLANT-BASED SCHNITZEL</b> (DF/V)	<b>30.0</b>
Two soy-based schnitzels - with crispy chips, fresh lemon, seasonal side salad.	
<b>CHOICE OF SAUCE</b> (GF)	
Beef gravy, Mushroom gravy, Diane gravy, Peppercorn gravy, Red wine jus, Chicken jus or Beerenberg sauces and mustards.	
<b>ADDS</b> (GF)	
Parmigiana - Tomato sugo & mozzarella.	<b>+ 4.5</b>
Heirloom baby carrots and broccolini.	<b>+ 3.5</b>

## PIZZAS

Authentic hand-rolled 36-hour fermented dough - from our fire deck oven in the Pavilion.

Our pizzas are made to order and served when ready, therefore may not arrive at the same time as other meals.

<b>PIZZETTA BREAD</b> (V)	<b>16</b>
Garlic, rosemary, oregano, native thyme, sea salt, olive oil, parsley.	
<b>MARGHERITA</b> (V)	<b>22</b>
San Marzano tomatoes, fior di latte, Pecorino Romano, olive oil, basil.	
<b>FUNGHI</b> (V)	<b>23</b>
Garlic, smoked bocconcini, roasted mushrooms, caramelised onion, baby rocket, Pecorino Romano, truffle oil.	
<b>FORMAGGI</b> (V)	<b>23</b>
Smoked bocconcini, provolone, fior di latte, Pecorino Romano, truffle honey, native thyme, cracked pepper.	
<b>FUMOSO POLLO</b>	<b>28</b>
San Marzano tomatoes, mozzarella, smoked chicken, roasted peppers, red onion, our bbq sauce.	
<b>SALAMI &amp; NDUJA</b> 🔥	<b>25</b>
San Marzano tomatoes, mozzarella, salami, Boston Bay nduja, local honey, Pecorino Romano, basil.	
<b>PROSCIUTTO PICCANTE</b> 🔥	<b>26</b>
San Marzano tomatoes, fior di latte, San Danielle prosciutto, pickled banana peppers, baby rocket, basil.	
<b>QUATTRO CARNE</b> 🔥	<b>29</b>
San Marzano tomatoes, Berkshire ham, salami, Boston Bay nduja, San Danielle prosciutto, mozzarella, roasted peppers, red onion, basil.	
<b>BOSTON BAY HAM &amp; PINEAPPLE</b>	<b>24</b>
San Marzano tomatoes, mozzarella, Boston Bay Berkshire ham, caramelised pineapple, basil.	
<b>SMOKED SALMON</b>	<b>28</b>
Whipped double cream brie, smoked atlantic salmon, red onion, baby rocket, crispy baby capers.	
<b>PIZZA ADDS</b>	
Anchovies / Olives / Mushrooms / Baby rocket	<b>+2</b>
Roasted peppers / Pickled banana peppers / Vegan cheese	<b>+2</b>
Provolone / Salami / Boston Bay nduja	<b>+3</b>
Smoked chicken / Berkshire ham	<b>+3</b>
Gluten-free base	<b>+4</b>
Smoked Atlantic salmon / San Danielle prosciutto	<b>+6</b>

GF - GLUTEN FREE  
GFO - GLUTEN FREE OPTION  
V - VEGETARIAN

DF - DAIRY FREE  
DFO - DAIRY FREE OPTION  
V/DF - VEGAN

🔥 - SPICY

Not all ingredients are listed. Please ask for assistance if required.  
We cannot guarantee meals without traces of allergy items.  
10% Surcharge applies on food & beverage purchases for public holidays.  
All foods may contain traces of nuts and tree nuts.