

- BREAKFAST -

DINE IN OR TAKE-AWAY

ALL DAY BREAKFAST

✓ FRESH FRUIT SALAD \$78
A selection of seasonal fruits and berries.

✓ GRANOLA BOWL \$108
A bowl of natural yoghurt served with baked muesli, banana and fresh berries.

✓ SUPER BOWL \$108
A bowl of natural yoghurt topped with fresh seasonal berries, mango, pomegranate, chia jelly, toasted flax seeds & pumpkin seeds.

FAB BREAKFAST BAP \$58
Choose Cumberland sausage OR streaky bacon - with free-range egg.

BUTCHER'S BURRITO \$118
Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère, tater tots & olive pico de gallo.

✓ FARMER'S BURRITO \$108
Avocado, free-range egg scramble, tater tots & olive pico de gallo.

✓ EGGS ON TOAST \$85
Two free-range eggs cooked to your liking.

FULL ENGLISH \$195
The breakfast classic. Two sunny-side up free-range eggs, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans. Served with sourdough toast and crispy tater tots.

STEAK & EGGS \$258
Power up with this hearty breakfast. A grain-fed rib-eye cooked to medium-rare with wilted spinach & sunny-side up free-range eggs.

✓ PANCAKES \$158
Stack of fresh, spongy pancakes topped with chantilly cream, seasonal fresh berries and candied walnuts, generously drizzled with maple syrup.

✓ SMASHED AVO \$118
Five-minute egg, baby radish, celery cress and toasted seeds, served on sourdough toast.

FRITTATA \$148
Two free-range eggs, parmesan cheese, parsley, fennel, spicy Italian sausage, caramelised onion and mozzarella. Served with grilled baguette.

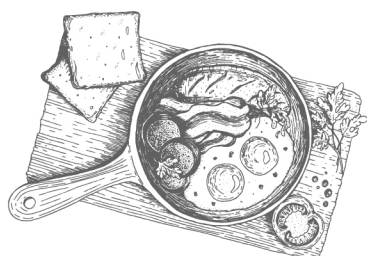
**vegetarian option available*

EGGS BENEDICT \$155
Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.
+20 change bacon to smoked salmon
+98 change bacon to lobster

CROQUE MONSIEUR \$158
Open-faced ham & Gruyère cheese gratin with our 'Three Butchers' mustard spread.
+\$25 add on one free-range sunny-side up egg for the **CROQUE MADAME** option

SPICY CRAB CRUMPET \$188
Three free-range eggs, scrambled with chilli, loads of crab, touch of 'nduja butter & spring onion on a sourdough crumpet from the wizards at 'Crumpets by Merna'.

BUTCHERS BREAKFAST



Team up with a mate to tackle our big boy offering. Everything from the Full English with three free-range eggs scramble, extra grass-fed bone marrow and bottomless sourdough toast.

(for two)
\$398

EXTRAS

TATER TOTS \$45
CUMBERLAND SAUSAGE \$25
PORTOBELLO MUSHROOM \$30
FREE-RANGE EGG \$25
STREAKY BACON \$45
SLICE OF COMTÉ CHEESE \$20
SMOKED SALMON \$50
HALF AVOCADO \$35
SOURDOUGH TOAST & SPREADS \$45



WE ONLY USE FREE-RANGE EGGS

EST. 2015
FEATHER & BONE
 BAR & GRILL



ALL DAY BREAKFAST

✔ FRUIT SALAD 78

A selection of seasonal fruits and berries.

✔ SMASHED AVOCADO 118

Five-minute egg, baby radish, celery cress & toasted seeds.

FULL ENGLISH 195

The breakfast classic. Two sunny-side up free-range eggs, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans. Served with sourdough toast and crispy tater tots.

EGGS BENEDICT 155

Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.

+20 CHANGE BACON TO SMOKED SALMON
 +98 CHANGE BACON TO LOBSTER

CROQUE MONSIEUR 158

Open-faced ham & Gruyère cheese gratin with our 'Three Butchers' mustard spread.

+25 ADD ON ONE FREE-RANGE SUNNY-SIDE-UP

SPICY CRAB CRUMPET 188

Three free-range eggs, scrambled with chilli, loads of crab, touch of 'nduja butter & spring onion on a sourdough crumpet from the wizards at 'Crumpets by Merna'.

STEAK & EGGS 258

Power up with a hearty breakfast. A grain-fed rib-eye cooked to a medium-rare with wilted spinach & sunny-side up free-range eggs.

APPETISERS

✔ WARM GOAT'S CHEESE SALAD 138

Roast fig, mixed green leaves tossed with candied walnuts, pumpkin seeds and grated chestnut.

CLASSIC PRAWN COCKTAIL 168

Travel back to the 1960's - a Martini glass filled with coldwater shrimp, Marie Rose dressing, iceberg lettuce & salmon pearls.

LOBSTER BISQUE 128

Creamed lobster bisque-style soup with lobster meat, topped with seasoned cream.

FRENCH ONION SOUP 118

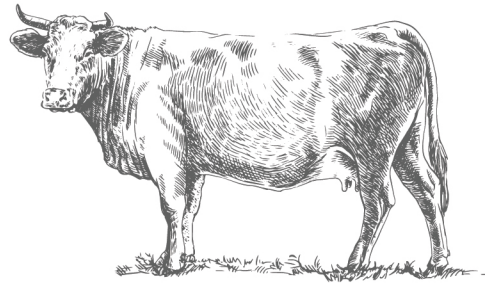
Caramelised onion in beef broth, toasted sourdough topped with Gruyère cheese.

CHICKEN CAESAR SALAD \$138 / L188

Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg.

TOMATO & BURRATA BRUSCHETTA 138

House-made walnut pesto spread on toasted sourdough, confit tomato and burrata cheese.



MAINS

STEAMED MUSSELS 258 500g | 448 1kg

White wine, chilli & garlic. Served with grilled baguette.

GRASS-FED BEEF BURGER 195

Grass-fed patty, topped with streaky bacon, tomato, cos lettuce & Comté cheese. Comes with chips & a pickle.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CRISPY CHICKEN BURGER 178

Free-range chicken breast, with smoked paprika, chilli aioli, tomato and Comté (24 months). Served with chips and slaw.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

FISH & CHIPS 195

'Coopers Pale Ale' battered sustainable haddock served with chips & house-made tartar sauce.

MINUTE STEAK 195

Wagyu rump cooked medium-well with roasted portobello & a mushroom brandy sauce.

CLUB SANDWICH 178

Chicken breast, streaky bacon, lettuce, tomato, over-easy fried egg & Scamorza cheese, served with chips & truffle mayo.

STEAK SANDWICH 195

Grilled Wagyu rump steak, wilted spinach, caramelised onion & truffle mayo, on toasted Turkish bread. Served with chips.

CHICKEN PARMIGIANA 195

Breaded & fried free-range chicken breast topped with tomato sugo, mozzarella & parmesan. Served with leaf salad.

STEAK & CHIPS 318

A 250g grass-fed rib-eye with chips. Served with green peppercorn cream sauce and our own 'Three Butchers' mustard.

+58 UPGRADE CHIPS TO POUTINE

BEEF PIE 188

Australian chuck-eye roll, carrots, potatoes and onion gravy. Served with chips OR fresh leaf salad.

SIDES

✔ LEAF SALAD 68

✔ CREAMED SPINACH 78

✔ MAC & CHEESE 78

✔ CHIPS 78

✔ PORTOBELLO MUSHROOM FRIES 78

✔ CHARGRILLED BROCCOLINI 68

✔ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

✔ MASHED POTATOES 68

✔ FAB CRUSHED PEAS 68

✔ POTATO AU GRATIN 78

POUTINE 128

Chips, smoked paprika, melted Comté cheese and onion gravy.

FROM THE GRILL

Our meat is flown in chilled, from leading farms in Australia and New Zealand.

GRAIN-FED RIB-EYE..... 258 / 300g

Known for its distinct marbling content, this steak is rich and "buttery".

GRAIN-FED HANGER.....238 / 300g

Rich, beefy and an undeniable juiciness.

GRASS-FED TENDERLOIN.....258 / 200g

A leaner choice. Rich, but mild - a little bit "buttery".

GRASS-FED T-BONE..... 888 / 1kg

Tenderloin on one side, sirloin on the other - the best of both worlds.

GRAIN-FED SIRLOIN..... 248 / 280g

Bold flavours, but less fatty - making it a healthier option.

DRY-AGED GRAIN-FED BONE-IN RIB-EYE.....1,858 / 1.1kg

A complexity of flavours due to the dry-ageing process. A special feast great to share.

FREE-RANGE PORK CHOP.....158 / 250g

Incredibly flavourful & moist. Free-range.

LAMB CHOPS.....298 / 3 CUTLETS

Robust & savoury. Pasture-fed.

CHOOSE ONE SAUCE :

FAB Butter, Onion Gravy, Roquefort Butter, Bearnaise, Green Peppercorn Cream, Diane, Chimichurri

PIZZAS

We use Corso Italia's Artisanal Pizza Bases, made with premium flour - longer leavening times enhancing fragrance and texture.

✔ MARGHERITA 138

Italian mozzarella, basil and tomato sauce.

SPICY 'NDUJA PEPPERONI 168

FAB house-made 'Nduja, pepperoni, Mozzarella cheese and chilli oil.

BBQ CHICKEN 168

Free-range chicken breast, BBQ sauce, red onion, bacon, Parmesan and Mozzarella cheese.

PROSCIUTTO & BURRATA 188

Prosciutto ham, Burrata cheese, Mozzarella cheese and cherry tomatoes.

✔ FARMER'S MARKET 148

Mushrooms, asparagus, onion, rocket, Parmesan and black truffle oil.

✔ CHEESY GARLIC FLATBREAD 108

PASTAS & RISOTTO

LINGUINE ALLA VONGOLE 198

Steamed clams with white wine, chilli, garlic & parsley.

RIGATONI BOLOGNESE 178

Australian beef mince & vine-ripened tomato sauce, Parmigiano Reggiano.

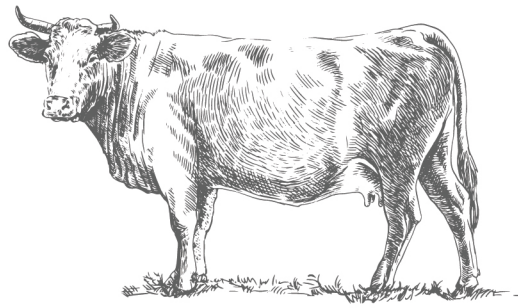
PAPPARDELLE CARBONARA 158

Bacon, parmesan cheese, egg yolk.

✔ TRUFFLE PORCINI RISOTTO 188

Grilled Porcini mushroom, seasonal truffles, Parmigiano Reggiano.

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APPETISERS

GRAZING BOARD 298

**for two*

A gourmet selection of cheeses, charcuterie and other nibbles put together on one indulgent wooden board for sharing.

✔ **TOMATO & BURRATA BRUSCHETTA 138**

House-made walnut pesto spread on toasted sourdough, confit tomato and burrata cheese.

✔ **GRILLED CORN RIBS 78**

Miso emulsion, ricotta salata.

LOBSTER BISQUE 128

Creamed lobster bisque-style soup with lobster meat, topped with seasoned cream.

FRENCH ONION SOUP 118

Caramelised onion in beef broth, toasted sourdough topped with Gruyère cheese.

ROASTED GRASS-FED BONE MARROW 168

Served with slices of garlic-rubbed toast, bacon jam & pickled red onion.

STEAK TARTARE 178

A classic do-it-yourself presentation of our grass-fed tenderloin, hand-cut & served with all the accompaniments.

CLASSIC PRAWN COCKTAIL 168

Travel back to the 1960's - a Martini glass filled with coldwater shrimp, Marie Rose dressing, iceberg lettuce & salmon pearls.

✔ **WARM GOAT'S CHEESE SALAD 138**

Roasted fig, mixed green leaves tossed with candied walnuts, pumpkin seeds and grated chestnut.

CHICKEN CAESAR SALAD S138 / L188

Poached chicken breast, cos lettuce, steaky bacon & a five-minutes egg.



PASTAS & RISOTTO

LINGUINE ALLA VONGOLE 198

Steamed clams with white wine, chilli, garlic & parsley.

RIGATONI BOLOGNESE 178

Australian beef mince & vine-ripened tomato sauce, Parmigiano Reggiano.

PAPPARDELLE CARBONARA 158

Bacon, parmesan cheese, egg yolk.

✔ **TRUFFLE PORCINI RISOTTO 188**

Grilled Porcini mushroom, seasonal truffles, Parmigiano Reggiano.

FROM THE GRILL

Our meat is flown in chilled, from leading farms in Australia and New Zealand.

GRASS-FED RIB-EYE.....228 / 250g

This steak a healthier choice, but is nonetheless rich & juicy.

GRAIN-FED RIB-EYE.....258 / 300g

Known for its distinct marbling content, this steak is rich and "buttery".

GRAIN-FED HANGER.....238 / 300g

Rich, beefy and an undeniable juiciness.

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A leaner choice. Rich, but mild - a little bit "buttery".

GRASS-FED T-BONE.....888 / 1kg

Tenderloin on one side, sirloin on the other - the best of both worlds.

GRAIN-FED SIRLOIN..... 248 / 280g

Bold flavours, but less fatty - making it a healthier option.

DRY-AGED WAGYU PICANHA....328 / 220g

A luxurious richness & meatiness, the dry-ageing adding more intense flavours with subtle "cheese" notes.

DRY-AGED GRAIN-FED BONE-IN RIB-EYE.....1,858 / 1.1kg

A complexity of flavours due to the dry-ageing process. A special feast great to share.

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SPICY 'NDUJA PEPPERONI 168

FAB house-made 'Nduja, pepperoni, Mozzarella cheese and chilli oil.

BBQ CHICKEN 168

Free-range chicken breast, BBQ sauce, red onion, bacon, Parmesan and Mozzarella cheese.

PROSCIUTTO & BURRATA 188

Prosciutto ham, Burrata cheese, Mozzarella cheese and cherry tomatoes.

✔ **FARMER'S MARKET 148**

Mushrooms, asparagus, onion, rocket, Parmesan and black truffle oil.

✔ **CHEESY GARLIC FLATBREAD 108**

MAINS

STEAMED MUSSELS 258 500g | 448 1kg

White wine, chilli & garlic. Served with grilled baguette.

GRILLED SALMON FILLET 228

Atlantic Salmon with tomato salsa and chimichurri. Served with mashed potatoes.

SHEPHERD'S PIE 178

Australian lamb mince, onion gravy, gratinated mashed potato, topped with baby carrots and manchego cheese.

BEEF PIE 188

Australian chuck-eye roll, carrots, potatoes and onion gravy. Served with chips OR fresh leaf salad.

GRASS-FED BEEF BURGER 195

Grass-fed patty, topped with streaky bacon, Comté cheese, cos lettuce & tomato. Comes with chips & a pickle.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CRISPY CHICKEN BURGER 178

Free-range chicken breast, with smoked paprika, chilli aioli, tomato and Comté (24 months). Served with chips and slaw.

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CHICKEN PARMIGIANA 195

Breaded & fried free-range chicken breast topped with tomato sugo, mozzarella & parmesan. Served with leaf salad.

SIDES

✔ **LEAF SALAD 68**

✔ **CREAMED SPINACH 78**

✔ **MAC & CHEESE 78**

✔ **CHIPS 78**

✔ **PORTOBELLO MUSHROOM FRIES 78**

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✔ **FAB CRUSHED PEAS 68**

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POUTINE 128

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