

FEATHERSTON

Classic Kiwi Hospitality

3
COURSE
CLASSIC

The Great Featherston THREE COURSE CLASSIC

*Choose any entrée, main and dessert
from classics highlighted in this menu and
pay only*

\$35

All prices are GST inclusive.

One account, which may be split evenly, per table please.

A surcharge of 15% applies on public holidays.



Starters and Light Meals

Bowl of pickles

black olives, dill pickles and cocktail onions 7.0

Mini baguette

hot, split and smothered with garlic butter 4.9

House-baked cobb loaf

with herb butter 3.9

Seafood tasting plate

natural oysters, Kilpatrick oysters, Featherston hot-smoked salmon and chilled whole prawns with toast soldiers, horseradish cocktail sauce, lemon, capers and red onions 17.9

Clevedon rock oysters

iced with horseradish sauce and toast soldiers each 2.5

Kilpatrick style – grilled with Worcestershire, butter, bacon, lemon juice and parsley each 2.5



Classic Caesar salad

with a poached egg, crispy bacon, garlic croutons and parmesan shavings (anchovies optional) 14.9

Sweetcorn griddle cakes

with roast red pepper relish, avocado and smoky eggplant cream 13.9

Crispy chicken breast blt sandwich

Thousand Island dressing and a basket of fries 15.9

Creamy chicken pie

with mushroom and golden kumara baked between layers of flaky puff pastry 14.9

Winter Pumpkin and Kumara Soup

with sweet chilli and half cobb loaf 10.9

Steak and kidney pudding

with roast onions and creamy mash 15.9

Ham off the bone tart

with slow-cooked spinach, spring onion and aged cheddar 14.9

On Toast

Ripe vine tomato slices

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entrée

*with sweet basil and crumbled feta cheese drizzled
with garlic oil*

13.9

Hot-smoked king salmon and lemon mayo

with salted capers, parsley and red onions

14.9

Field mushroom slices

simmered with brandy, bacon and spinach

13.9

Sauté chicken livers and devilled onions

with farmhouse grain mustard relish

13.9



Grilled Steaks

500g PrimesStar rib-eye on the bone

*cooked on the bone to enhance the robust grass-fed
flavours of this naturally marbled prime cut*

34.9

250g PrimeStar scotch fillet

*21 day aged, tender and well marbled, this grass-fed
Bos Taurus cut is perfect for the char-grill*

25.9

250g PrimeStar grain-fed sirloin

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main

*Black Aberdeen Angus/Bos Taurus cross,
sourced from the deep south of NZ, short-finished
on high protein grain for 100 days*

23.9

200g PrimeStar eye fillet

*grass-fed Bos Taurus cross beef sourced from premium
Hawkes Bay pastures*

24.9

Primestar aged bbq beef short-rib slab

*dry-rubbed with sweet paprika and hot mustard
powder, basted with beer while slow-smoking over
live coals until fork-tender*

24.9

All served with:

*a pot of garlic-mashed potatoes **or** French fries,
and a green salad **or** steamed seasonal vegetables
with lemon butter*

Béarnaise sauce available with all steaks on request \$2



Main Meals

Char-grilled spring lamb rack chops with cured lamb shoulder medallions

succulent spring lamb-rack chops and boned lamb shoulder cured with sea salt, ground fennel seeds and crushed bay leaves, slow-cooked in olive oil and served with garlic mash and steamed vegetables

24.9

10 hour pork belly with bbq baby-back spare ribs

double braised boneless pork belly and baby-back spare ribs basted with honey and Tabasco barbeque sauce with garlic mash and steamed vegetables

22.9

Pure pork sausage spiral

char-grilled and basted with cider and toffee'd green apple glaze, served on creamy mashed potato and gravy

16.9

Oven baked whole baby fish

rubbed with sea salt, bruised herbs, olive oil and lemon juice, served with baby new potatoes and green salad

24.9

Open Philly cheese, steak and chipped onion sandwich

char-grilled PrimeStar beef strips and braised button mushroom slices smothered in a three-cheese fondue with chipped onions crisped in buttermilk batter, with green salad

17.5

250g primeStar pure beef burger

char-grilled prime beef ground with fresh herbs and aromatic seasonings, topped with Swiss cheese, belly bacon, roast tomato relish and avocado mayo, served with fries

16.9

Featherston mixed grill

spring lamb rack-chop, minute steak, pure pork sausage, sheep's kidney and belly bacon with roast tomato, field mushroom, fried onions and French fries

22.9

Seared beef and butter bean salad

with char-grilled red peppers, cos lettuce and ranch dressing

16.9

Crumbed fresh fish

(Tarakihi when available) with tartare sauce, green salad and fries

19.5

Half rotisserie chicken

and sage stuffing with potatoes, green beans and onions slow-cooked in chicken gravy

18.9

Crispy veal schnitzel

with creamy mashed potato and celery seed coleslaw

18.9

Warm mediterranean vegetable salad

roast red pepper cups filled with char-grilled ratatouille vegetables, drizzled with a minted yoghurt dressing

17.9

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Extras

<i>Green leaf salad with herb dressing</i>	6
<i>Char-grilled vegetables tossed with roast garlic and sherry vinegar</i>	6
<i>Steamed seasonal vegetables with lemon butter</i>	6
<i>Pot of garlic-mashed potatoes</i>	6
<i>Bowl of fries</i>	large 9 small 6

Desserts

Caramelized rice pudding
with spiced rhubarb and baked apples 10

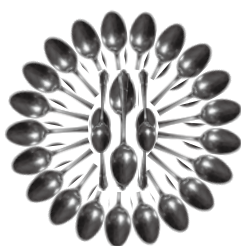
3 COURSE CLASSIC dessert *Steamed lemon sponge pudding*
with hokey pokey ice cream 10

Baked white chocolate cheesecake
with hot chocolate sauce and fresh berries 10

Warm dark chocolate tart
homemade, with cream chocolate mousse 10

3 COURSE CLASSIC dessert *Alan's Pavlova*
with whipped cream and fresh fruit 10

Two Kapiti cheeses
with grapes 19.9



Coffee and Tea

<i>English Breakfast</i>	<i>Short black</i>	<i>Latte</i>
<i>Earl Grey</i>	<i>Long black</i>	<i>Cappuccino</i>
<i>Mint tea</i>	<i>Flat white</i>	<i>Mocha</i>
<i>Jade fusion green tea</i>		

Scotch Whisky

30ml

<i>Bruichladdich, Rocks</i>	8
<i>Aberlour, 10 year</i>	8.5
<i>Ardbeg, 10 year</i>	10
<i>Highland Park, 12 year</i>	10
<i>Glenmorangie, 10 year</i>	10.5
<i>Glenmorangie, La Santa</i>	10.5
<i>Glenmorangie, Quinta Ruban</i>	10.5
<i>Glenfiddich, 12 year</i>	9
<i>Glenfiddich, 18 year</i>	15

Irish Whiskey

<i>Jameson</i>	8
<i>Powers</i>	8.5
<i>Bushmills, Black Bush</i>	9
<i>Bushmills, 10 year</i>	10

North American

<i>Canadian Club</i>	7.5
<i>Jack Daniel's</i>	7.5
<i>Maker's Mark</i>	8.5
<i>Woodford Reserve</i>	9
<i>Booker's</i>	12.5

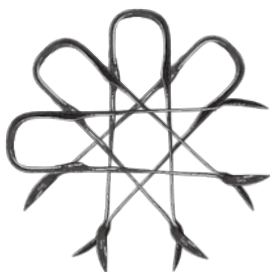
Cognac

<i>Hennessy VSOP</i>	11
<i>Delamain XO (Pale and Dry)</i>	15

Port

75ml

<i>Croft Ruby</i>	9.5
<i>Taylor's Tawny</i>	10



Bubbles

	glass	bottle
Featherston <i>Selected Sparkling NV</i>	7	34
Arcadia <i>Cuvee NV, Otago</i>	10	46
Piper Heidsieck <i>Brut, France</i>	(200ml) 33	99
Moët & Chandon <i>Brut Imperial, France</i>		120
Veuve Clicquot Yellow Label <i>Brut, France</i>		120



Whites

	glass	bottle
Featherston <i>Selected Chardonnay</i>	7.0	34
Kahurangi <i>Chardonnay, Nelson</i>	8.0	38
Goldwater <i>Chardonnay, Marlborough</i>	7.5	36
Three Corners <i>Chardonnay, Marlborough</i>	8	38
Oyster Bay <i>Chardonnay, Marlborough</i>	8.5	40
Lake Chalice <i>Unoaked Chardonnay, Marlborough</i>	8.5	40
Nga Waka <i>Chardonnay, Martinborough</i>	9	43
Neudorf <i>Chardonnay, Nelson</i>	11	52

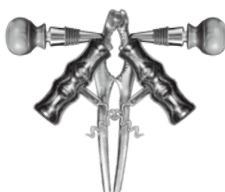
Featherston		
<i>Selected Sauvignon Blanc</i>	7.0	34
Vavasour Redwood		
<i>Sauvignon Blanc, Marlborough</i>	7.5	36
Three Corners		
<i>Sauvignon Blanc, Marlborough</i>	8	38
Nautilus Estate		
<i>Sauvignon Blanc, Marlborough</i>		38
Allan Scott		
<i>Sauvignon Blanc, Marlborough</i>	8.5	40
Trinity Hill		
<i>Sauvignon Blanc, Hawkes Bay</i>	8.5	40
Pegasus Bay		
<i>Sauvignon, Semillon, Waipara</i>	10.5	50
Mt Difficulty		
<i>Sauvignon Blanc, Central Otago</i>		55
Cloudy Bay (Te Koko)		
<i>Sauvignon Blanc, Marlborough</i>		75
3 Fords		
<i>Riesling, Waipara</i>	7	34
Kahurangi		
<i>Pinot Gris, Nelson</i>	8.5	40
Alpha Domus		
<i>Viognier, Hawkes Bay</i>	7.5	36
Spy Valley		
<i>Gewurztraminer, Marlborough</i>	8	38
Te Whare Ra		
<i>Dry Riesling, Marlborough</i>	8.5	40
The Ned		
<i>Pinot Gris, Marlborough</i>	9.5	45
Cloudy Bay		
<i>Gewurztraminer, Marlborough</i>		60
Ata Rangi		
<i>Pinot Gris, Martinborough</i>		60

Reds

	glass	bottle
Featherston		
<i>Selected Red</i>	7.0	34
Brookfields Ohiti Estate		
<i>Cabernet Sauvignon, Hawkes Bay</i>	7.5	36
Obsidian Weeping Sands		
<i>Cabernet Merlot, Waiheke</i>	9.5	46
Sacred Hill Gimblett Gravels		
<i>Syrah, Hawkes Bay</i>	8	39
D'Arenberg (D'Arry's Original)		
<i>Shiraz Grenache, McLaren Vale</i>	9	42
Cypress		
<i>Syrah, Hawkes Bay</i>	9.5	45
Cape Mentelle		
<i>Shiraz Margaret River, Victoria</i>		65
Yealands		
<i>Pinot Noir, Marlborough</i>	7.5	36
Three Corners		
<i>Pinot Noir, Central Otago</i>	9	44
Three Paddles		
<i>Pinot Noir, Martinborough</i>	9.5	45
Nanny Goat		
<i>Pinot Noir, Otago</i>	11.5	55

Sweet

Vintage Lane		(375ml)
<i>Sauvignon, Semillon, Marlborough</i>	10	25





Bottled beer / cider

<i>Steinlager</i>	7.5
<i>Steinlager Pure</i>	7.5
<i>Steinlager Light</i>	6
<i>Mac's Great White</i>	7.5
<i>Mac's Light</i>	6
<i>Stella Artois</i>	7.5
<i>Corona</i>	8
<i>Becks</i>	8
<i>Galbraith Munich Lager</i>	8
<i>Weka Native Lager</i>	7.5
<i>Epic Pale Ale</i>	9
<i>Tuatara Pilsner</i>	7.5
<i>Tuatara IPA</i>	8
<i>Harrington's Wobbly Boot Porter</i>	500ml 13.5
<i>Isaac's Apple Cider</i>	7.5
<i>Magners Cider</i>	9

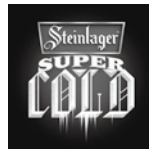
Tap beers



Epic
Pale Ale



Tuatara
Pilsner



Steinlager
Super Cold

Speights Gold Medal
Speights Distinction
Mac's Sassy Red

Speights Old Dark
Waikato Draught
Mac's Gold



Snacks

Mini baguette garlic bread

4.9

Cobb loaf herb butter

3.9

Bowls of olives, onions and dill pickles

7.0

Crumbed prawns

with aioli

9.9

Margherita pizza

with three cheeses, marinara, fresh basil and tomato

12.0

Pot of meatballs

with smoked tomato sauce

8.5

Squid rings

with lemon and manuka honey dip

8.9

Red cheerios by the pound

with tomato sauce and mustard

1lb 9.9 / 2lb 15.9

Chilli chicken wings with hot sauce

8.5

Featherston brewer's bowl

wings, meatballs, cheerios, prawns and fries

22.5

Bowl of fries

large 9.0

small 6.0

Two Kapiti cheeses with grapes

19.9

