



FEATHER & BONE



BUTCHER

DELI

PRODUCE

RAW & STORE

MOUNT ZERO OLIVES marinated with orange zest & fresh bay leaf GF V	\$38
FINE DE CLAIRE OYSTERS freshly shucked with mignonette & lemon GF	\$38/pc
BREAD & DIPS split pea, eggplant, turkish bread V	\$128
HOUSEMADE CHICKEN LIVER PATE port jelly, cornichons & ciabatta	\$98
STEAK TARTARE parmesan, anchovy, ciabatta	\$138
BURRATA DI BUFFALA fresh fig, balsamic, basil V	\$148

SIDES

MORNING GLORY nduja butter	\$68
CREAMY MASH chives GF V	\$68
HAND-CUT CHIPS spiced salt V	\$68
LEAF SALAD maple dressing GF V	\$68

SHARE

FRIED CHEESE kefalograviera, date jam, lemon GF V	\$128
NOT-YOUR-MOMMA'S MEATBALLS lardo di collonata, spicy sugo	\$138
GALICIAN OCTOPUS romesco, chilli	\$188
CORN RIBS salted ricotta, chives V	\$88
BROCCOLINI sriracha mayo, pickled red onion, manchego GF V	\$98
MUSSELS white wine, garlic, chilli GF	\$190/500g \$375/1kg
CHICKEN CAESAR free-range chicken, housemade bacon, soft egg	\$148
LINGUINE BOLOGNESE grass-fed beef & pork mince, san marzano tomato	\$158
ROAST PUMPKIN barrel-aged feta, maple, pomegranate GF V	\$158
BARRAMUNDI chimichurri, yoghurt, dill, brown butter	\$178

BURGERS

LAMB BURGER
manchego, sundried tomato, rocket, harissa mayo
\$158

SOFT SHELL CRAB BURGER
kewpie, fermented chilli & slaw
\$158

BEEF BURGER
comte, bacon, cos, onion, tomato
\$158

BUTCHERS COUNTER



THE SIGNATURE FEATHER AND BONE EXPERIENCE



YOUR CHOICE

COOKED THE WAY YOU LIKE IT

Visit the counter and speak to our butcher for the day's cuts.
All meat is sold by weight.

- 1 CHOOSE YOUR **MEAT** from the counter and let us know how you would like it cooked.
- 2 CHOOSE YOUR **sides** hand-cut chips | leaf salad morning glory | mash **\$68 each**
- 3 CHOOSE YOUR **sauce** pepper | diane béarnaise | roquefort butter

OR

BUTCHER'S CHOICE

\$320 per person

Our butcher will select a range of the best cuts from the counter for your table.

PRIME CHOICE

\$520 per person

A premium dining experience. Our signature dry-aged beef and a selection of the finest cuts from the counter. For serious carnivores.

Served family style with a selection of sauces and sides. must be ordered by the whole table

served from 12pm daily

DESSERTS

FIG & FRANGIPANE lemon sorbet GF	\$88
BREAD & BUTTER PUDDING milk ice cream	\$78
CRÈME BRULEE orange & cardamom GF	\$88
CHOCOLATE BROWNIE coconut, salted caramel GF	\$88

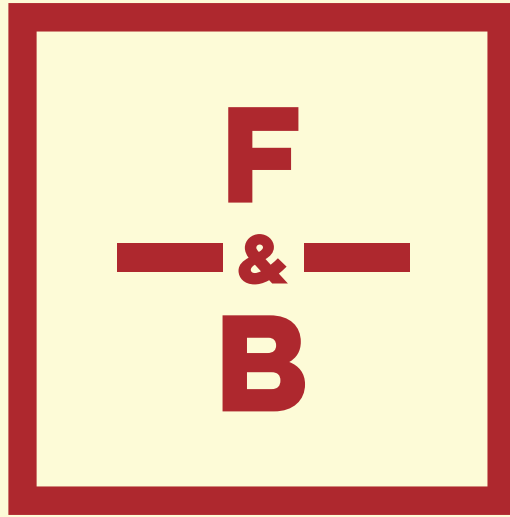


A SPECIAL THANKS TO OUR SUPPLIERS

Feather and Bone are proud of the support and passion of our suppliers, farms & producers. None of this would be possible without them. Tara Valley & Oakey beef, Pace Farm eggs, Lilydale chicken, Jimba lamb, Valenca pork, Rodolphe le Meunier cheese, Ortiz anchovies and many more.

V vegetarian **GF** gluten free

*All prices are subject to a 10% service charge * Please advise your server of any allergies but please note that we are unable to guarantee the absence of allergens.



CENTRAL

G/F, 18 Gage Central, Central

HAPPY VALLEY

SHOP A & C WINNER BUILDING, 11 WONG NAI CHUNG ROAD
HAPPY VALLEY

SAI YING PUN

SHOP 1, G/F BOHEMIAN HOUSE, 321 DES VOEUX ROAD WEST
SAI YING PUN

MID-LEVELS

SHOP 1, G/F & 1/F, 38 SHELLEY STREET,
MID-LEVELS

CLEARWATER BAY

SHOP 1- 4, 1/F RETAIL BLOCK OF MOUNT PAVILIA,
NO.663 CLEARWATER BAY ROAD, CLEAR WATER BAY