

RESTAURANT MENU

SOUP

Ocean Seafood Chowder

Made with a selection of the South's freshest seafood, this delicious rich and creamy chowder is served piping hot with a grilled garlic and herb cheese crust. \$13.50

Chef's Soup

Changes regularly - please check with your server for today's selection.
Served with a cheese crust. \$11.50

BREADS

Fresh Breads and Spreads

A selection of fresh breads lightly toasted and served with chef's dip of the day, rocket pesto and a creamy bacon spread. \$11.90

Pull Apart Warm Loaf

Oven baked and served with either butter or our own creamy garlic butter. \$10.90

ENTREES/LIGHT MEALS

Pork Belly

Tender, slow cooked, pressed pork belly with a rich plum glaze. \$15.90

Lamb Sweet Breads

Seasoned and coated in the Thar & Feather smoked rub and then battered.
Served with our minted mayonnaise and a plum sauce. \$15.90

Stewart Island Blue Cod

Fresh pan fried blue cod, served with our home-made tartare sauce and a slice of lemon (GF). \$15.90

Lime & Chilli Squid

Crispy squid, lightly seasoned with lime and chilli and flash fried.
Served with a salad garnish and lemon aioli. \$14.90

SALAD

Warm Chicken Salad

5-spice seasoned chicken breast, salad greens, sliced avocado, fresh vine tomato, brie, roasted cashews, crispy bacon and finished with a raspberry vinaigrette. (GF Option) \$22.90

THAR & FEATHER'S FAMOUS SMOKEHOUSE

These dishes are for lovers of fragrantly smoked foods. They are lightly smoked with Red Beech chips after being rubbed in our own special mix of spices. They are then roasted in our famous sweet and sticky BBQ sauce to ensure tender meat that will fall off the bone.

Red Beech Smoked BBQ Ribs

Succulent ribs served with fries and a side garnish. \$29.90

Red Beech Smoked BBQ Combo

Juicy chicken wings with a rack of ribs. Served with fries and a side garnish. \$29.90

HAMBURGERS IN PARADISE

Chicken Burger

This deluxe burger comes with salad greens and our famous seasoned minced chicken pattie, bacon, onion, cheese, tomato, avocado and our home-made mayonnaise.

Served with beer-battered fries and tomato sauce. \$22.90

Beef Burger

Big ground beef pattie with bacon, onion, cheese, tomato and avocado served on a warm bun with crispy lettuce, tomato salsa and a great ranch dressing.

Served with beer-battered fries and tomato sauce. \$22.90

The Famous Burger Combo

Our house specialty - a co-joined double burger bun. On one side a small chicken burger – on the other a small beef burger. Together they make a fun and hearty meal.

Served with beer-battered fries and tomato sauce. \$24.90

HEARTY DINNER FAVOURITES

Southern Style Fried Chicken

Crisp and spicy coating with just enough heat to tickle your mouth. Served with creamy mash, seasonal salad and a jug of peppercorn gravy on the side. \$26.50

Salmon Fillet

Fresh salmon fillet baked and topped with hollandaise and resting on wilted greens. Served with twice-baked bacon and herb potatoes. (GF option) \$29.90

Vegetable Stack

Seasoned roast vegetable stack topped with grilled mushrooms, tomatoes, wilted greens, herb butter and a baked capsicum filled with mild curried lentils then all surrounded by a tomato salsa. (GF) \$24.90

Roast

Each day we carefully prepare a choice cut for our daily roast. Served with seasonal roast vegetables and lashings of gravy. (GF) \$19.50

Southern Seas Blue Cod

Succulent blue cod fillets coated in a lager and egg batter, served with beer-battered fries and a salad garnish finished with a lemon caper aioli and lemon. (GF Option) \$29.90

Double Rosemary and Garlic Chicken Breasts

2 tender chicken breasts seasoned with our own special rub mix, pan fried and finished in a rosemary crème fraiche. Accompanied with a fresh seasonal salad and served with twice-baked potatoes flavoured with bacon and herbs. \$31.90

A single chicken breast. \$26.90

Glazed Pork Belly

Rolled with a sage and onion stuffing and served on seeded mustard mash and glazed with a sticky pear and ginger sauce. Accompanied with a seasonal vegetable medley.

\$27.90

Lamb Shank

Braised in the oven with herb minted jus and served with a garlic mash and roast vegetable stack. Garnished with cherry tomatoes and broccoli. (GF) \$28.90

STEAKS

All of our steaks are Prime Hereford Beef

Step 1 - Choose your Steak

Sirloin (Porterhouse) 250g \$31.90
Scotch Fillet (Ribeye) 250g \$32.90
Rump 500g \$34.90
Fillet (Tenderloin) 200g \$37.90

Step 2 - Choose One Starch

Creamy mash
Beer-battered fries
Twice baked bacon & herb potatoes
Steak fries

Step 3 - Choose One Sauce

Rich mushroom
Homemade stout and brown onion
Béarnaise butter
Spicy cracked pepper

Step 4 - Choose One Side

Seasonal vegetables
Side salad
Mushrooms
Eggs (2)

Additional Extras for your Steak Meal - \$3.50

Prawns (3)
Portobello Mushrooms
Eggs (2)
Grilled tomatoes
Sautéed onions

SIDES

Side salad of fresh greens \$5.50
Medley of fresh vegetables \$5.50
Bowl of sautéed mushrooms \$6.00
1 egg \$1.80, 2 eggs \$3.50
Bowl of sautéed onions \$3.00
6 crumbed prawns \$7.00
Side of creamy mashed potato \$4.90
Beer-battered fries \$5.90
Gravy \$2.50