



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 meat counter and speak to our butcher for the day's cuts. **An additional \$70 which includes one sauce and a small garnish.** Please let your server know if you will be sharing your food.

- 1 CHOOSE YOUR **MEAT** from the counter and let us know how you would like it cooked.
- 2 CHOOSE YOUR **garnish** hand-cut chips | leaf salad morning glory | mash
- 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

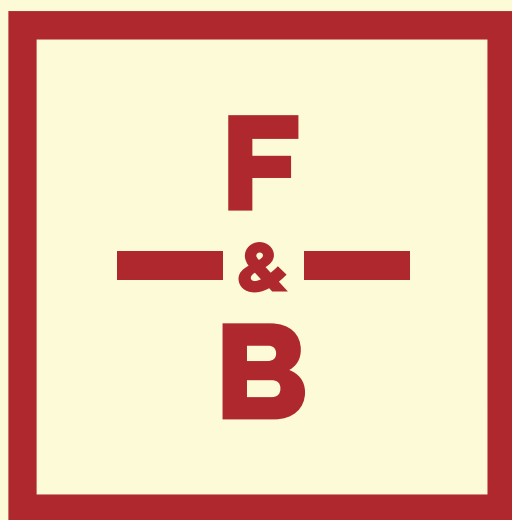


A SPECIAL THANKS TO OUR SUPPLIERS

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