

**TO SNACK**

<b>FINE DE CLAIRE NO.2 OYSTER</b> Freshly shucked & served with mignonette & lemon.	38 / pc
<b>HOUSE-MADE JERKY</b> House-cured Wagyu Rump in our blend of spices.	58
<b>CRISPY WHITEBAIT</b> Lightly floured & flash-fried, served with sriracha mayo & lime.	68
<b>'NDUJA BOMBAS</b> Soft pillows of potato-ey goodness, with 'nduja & scarmoza, served with aioli.	88
<b>GARLIC-RUBBED BAGUETTE</b> 'Pepe Saya' butter, dry-aged beef salt.	48

**SHARING PLATTER\***

A selection of our classic starters to share.

**STEAK TARTARE • HOUSE-CURED SALMON SALAD  
CRISPY WHITEBAIT • TOASTED BAGUETTE**

198 per person

**TO START**

<b>FRENCH ONION SOUP</b> Caramelised onions in beef broth topped with Gruyère toast.	98
<b>SMOKED BRISKET PASTRAMI</b> Wagyu brisket brined for 5 days before smoking over applewood for 24 hours. Cooled & thinly sliced before serving.	98
<b>PEAR &amp; GOAT'S CHEESE TART</b>  Rocket salad, hazelnut dressing, truffle honey.	138
<b>STEAK TARTARE</b> A classic do-it-yourself presentation of raw grass-fed Tenderloin, hand-cut & served with all the accompaniments.	158
<b>HOUSE-CURED SALMON SALAD</b> Shaved fennel & orange, dill vinaigrette, chicory.	148
<b>BURRATA CAPONATA</b>  Creamy burrata served with roasted eggplant, celery, red pepper & raisin, sweet & sour tomato.	148
<b>GRASS-FED BONE MARROW</b> Grass-fed bone marrow, oven-roasted, served with bacon jam & pickled onion.	148

**STAPLES**

<b>SPAGHETTI &amp; MEATBALLS</b> Our famous Lardo di Colonnata & beef balls slow-cooked in tomato sugo tossed through spaghetti.	168
<b>GRASS-FED BEEF BURGER</b> Grass-fed patty, topped with streaky bacon, Comté, cos lettuce & tomato. Comes with chips & a pickle.	168
<b>Make it dry-aged</b>	+40
<b>SALMON FILLET</b> Fillet of salmon cooked to medium-rare, sauce vierge, spring greens.	188
<b>WAGYU BEEF CHEEK GNOCCHI</b> Slow-braised in red wine, potato gnocchi, finished with butter & Parmesan.	198
<b>SPICY CRAB LINGUINI</b> Spicy pasta with crab, chilli oil, 'nduja butter & spring onion.	188
<b>COURGETTE &amp; SWEET PEA RIGATONI</b>  Fresh rigatoni from 'Otway Pasta', with courgette, pea, mint & a sharp, zesty citrus dressing.	158

<b>STEAMED MUSSELS</b> White wine, chilli & garlic, served with grilled baguette.	218 / 388 500g / 1kg
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<b>CHICKEN SCHNITZEL</b> Free-range Australian chicken escalopes, caper beurre noisette, with lemon & parsley.	188
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**JOSÉ GORDÓN OX BURGER**

248

90 day dry-aged José Gordón ox patty, Reblochon, sour onion relish, porcini dust, aioli & crispy shallots.

**BUTCHER'S COUNTER**


THE SIGNATURE FEATHER & BONE EXPERIENCE

**YOUR CHOICE  
PRICED BY WEIGHT**

Head up to the counter and discuss your options with one of our expertly trained butchers. Includes 1 sauce.

**BUTCHER'S CHOICE\*  
398/PERSON**

Our butcher has hand-selected some of the best cuts & grilled goodies from the counter for your table. Served over 3 courses with a selection of sides & sauces. Includes a mini dessert.

**PRIME CHOICE\*  
698/PERSON**

For serious carnivores only. An extravagant selection of our house-made small goods & signature dry-aged beef, served over 3 courses with a selection of sides & sauces. Includes a mini dessert.

**SIDES**

<b>LEAF SALAD</b> maple dressing OR sherry dressing	68
<b>PORTOBELLO MUSHROOMS</b> parsley, lemon	88
<b>CAPONATA</b> sweet & sour eggplant, celery, red pepper, raisin, tomato	68
<b>SWEET PEAS</b> caramelised onion, mint, butter emulsion	68
<b>HAND-CUT CHIPS</b> spiced salt	78
<b>MASHED POTATO</b>	78
<b>GRILLED CORN RIBS</b> salted Ricotta	88
<b>BROCCOLI FLORETS</b> garlic, chilli, pickled onion, almond	68
<b>POTATO DAUPHINOISE</b> baked sliced potato, Parmesan cream, garlic	98
<b>TRUFFLE MAC</b> smoked Mozzarella & truffle	98

**SAUCES**

<b>DIANE</b>	20
<b>PEPPERCORN</b>	20
<b>BÉARNAISE</b>	20
<b>ROQUEFORT BUTTER</b>	20
<b>ROMESCO</b>	20
<b>SALSA VERDE</b>	20
<b>'NDUJA BUTTER</b>	20

**EXTRAS**

<b>GRASS-FED BONE MARROW</b>	68
<b>BAKED GOAT'S CHEESE</b>	88
<b>FOIE GRAS</b>	98



 vegetarian

\* Must be ordered by the whole table.

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

## 一口小食

<b>法國FINE DE CLAIRE No.2 生蠔</b> 即叫即開，配醋汁及檸檬。	38 / 隻
<b>自家製風乾牛肉</b> 和牛後腿、混合香料。	58
<b>脆香銀魚</b> 速炸銀魚，配是拉差蛋黃醬及青檸。	68
<b>'NDUJA炸彈</b> 鬆軟薯蓉伴'nduja辣肉醬及Scarmoza，裹上麵包糠油炸，配上蒜香蛋黃醬。	88
<b>蒜香法式麵包</b> 配Pepe Saya牛油、乾式熟成牛肉風味鹽	48

### 精選前菜拼盤\*

前菜拼盤讓你一嚐多款經典頭盤的滋味。

生牛肉他他 · 自家煙燻三文魚沙津  
脆香銀魚 · 鬆脆法式麵包

每位198元

## 開胃前菜

<b>法式洋葱湯</b> 焦糖洋葱加入牛肉清湯熬煮，配Gruyère芝士多士。	98
<b>煙燻和牛胸腩薄片</b> 經鹽水浸泡5天的和牛胸腩，再以蘋果木煙燻24小時，冷卻後切成薄片。	98
<b>香梨山羊芝士酥皮撻</b>  配火箭菜沙津、榛子醬汁及松露蜜糖。	138
<b>生牛肉他他</b> 需自己動手完成的經典菜式，將手切好的生草飼牛柳及其他配料拌好。	158
<b>自家煙燻三文魚沙津</b> 茴香、香橙及微苦的紅菊苣配刁草油醋醬汁。	148
<b>水牛芝士配西西里燉菜</b>  香滑的布袋水牛芝士，配慢煮燉酸甜茄子、芹菜、紅椒、葡萄乾及酸甜番茄。	148
<b>烤草飼牛骨髓</b> 草飼牛骨髓，配煙肉果醬及醃漬洋葱。	148

## 經典之選

<b>招牌肉丸意粉</b> 番茄醬意粉配我們以鹽漬豬油膏及草飼牛肉製成的招牌肉丸!	168
<b>草飼牛肉漢堡</b> 招牌草飼牛肉漢堡、配英式煙肉、Comté芝士、羅馬生菜及番茄。伴薯條及酸瓜。	168
<b>換成乾式熟成牛肉</b>	+40
<b>香煎三文魚柳扒</b> 香煎至三成熟的三文魚柳，淋上初榨橄欖油醬，配時令蔬菜。	188
<b>和牛面頰薯仔丸子</b> 紅酒慢燉和牛面頰肉配馬鈴薯丸子，最後灑上牛油及Parmesan芝士。	198
<b>辣蟹肉扁意粉</b> 蟹肉意粉，配辣椒油、'nduja辣肉醬及青葱。	188
<b>櫛瓜拌甜豌豆長通粉</b>  來自Otway Pasta的新鮮長通粉，加上櫛瓜、甜豌豆及薄荷，配清新的柑橘醬汁。	158
<b>白酒煮青口</b> 白酒、辣椒、蒜頭，伴烤法包。	218 / 388 500g / 1kg
<b>維也納炸雞胸</b> 澳洲自由散養薄雞胸扒，配刺山柑焦化奶油醬、檸檬及歐芹。	188

### 西班牙JOSÉ GORDÓN牛肉漢堡

248

經乾式熟成90日處理的José Gordón漢堡扒，加上Reblochon軟芝士、香蒜蛋黃醬、酸洋葱、牛肝菌末及脆香葱。

## BUTCHER'S COUNTER

### 不容錯過的FEATHER & BONE體驗

#### YOUR CHOICE PRICED BY WEIGHT

請親臨我們的肉類櫃檯與我們的肉類專家一同選擇並討論烹調方法。價錢已包括一款醬汁。

#### BUTCHER'S CHOICE\*

398/PERSON

讓我們的肉類專家親自為你精心挑選不同配搭及炭烤肉類，連多款配菜，醬汁及一款迷你甜品，共三道菜。

#### PRIME CHOICE\*

698/PERSON

肉類愛好者不容錯過！有琳瑯滿目的自家製小食及招牌乾式熟成牛扒，連多款配菜，醬汁及一款迷你甜品，共三道菜。

#### 配菜

沙律 楓糖醬或雪梨甜醋	68
烤大啡菇 香芹、檸檬	88
西西里燉菜 酸甜嫩茄子、芹菜、紅椒、葡萄乾、番茄	68
香豌豆 焦糖洋葱、薄荷葉、牛油醬汁	68
手切薯條 惹味椒鹽	78
薯蓉	78
燒粟米 茅屋芝士	88
西蘭花 蒜頭、辣椒、醃漬洋葱、杏仁	68
馬鈴薯千層派 焗馬鈴薯薄片、Parmesan忌廉、蒜頭	98
黑松露通心粉 煙燻水牛芝士、黑松露醬	98

#### 醬汁

黛安蘑菇醬	20
黑椒醬	20
蛋黃醬	20
藍芝士牛油	20
紅椒堅果醬	20
青醬	20
'NDUJA辣肉醬	20

#### 加配

草飼牛骨髓	68
烤山羊芝士	88
鴨肝	98



 素食

\* 同檯客人須點同一款

所有價格均需加收10%的服務費。若你對任何食物有過敏，請告知我們。但請注意，我們不能保證食物完全沒有任何過敏原。