



輕怡之選

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| 法式洋葱湯 焦糖洋葱加入牛肉清湯熬煮，配Gruyère芝士多士。 | 98 | 自家煙燻三文魚沙律 茴香、香橙及微苦的紅菊苣配刁草油醋醬汁。 | 148 | 雞肉凱撒沙律 慢煮澳洲雞胸、羅馬生菜、英式煙肉及澳洲自由散養瀝心雞蛋。 | 158 |
| 香梨山羊芝士酥皮撻 V 配火箭菜沙律、榛子醬汁及松露蜜糖。 | 138 | 櫛瓜拌甜豌豆長通粉 V 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 | 白酒煮青口 白酒、辣椒、蒜頭，伴烤法包。 | 218 / 388 500g / 1kg |

全日早餐

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| 牛油果蓉多士 V 配水蘿蔔、細葱、烤果仁。 | 98 |
| 英式早晨全餐 最經典的早餐。兩隻澳洲自由散養太陽蛋、厚切煙肉、Chipolata香腸、自家製焗豆、大啡菇、血腸、酸種多士及薯餅。 | 178 |
| 班尼迪克蛋 鬆軟的英式鬆餅、澳洲自由散養水波蛋、菠菜及英式煙肉配綿滑荷蘭醬。 | 128 |
| 皇家蛋 鬆軟的英式鬆餅、澳洲自由散養水波蛋、菠菜及煙三文魚配綿滑荷蘭醬。 | 148 |
| 辣蟹肉烤餅 Crumpets by Merna的英式烤餅配上大量蟹肉、澳洲自由散養炒蛋、辣椒油、'nduja辣肉醬及青葱。 | 158 |
| 水波蛋配辣肉腸焗豆 自家製辣肉腸焗豆、融化Comté芝士、澳洲自由散養水波蛋及三角烤多士。 | 98 |
| Butcher's Breakfast (二人份) 邀請一位好友，一起完成這份大早餐吧！除了有英式早晨全餐的美食外，還有雙份草飼牛骨髓，加大份的澳洲自由散養炒蛋，慢烤番茄以及無限量的多士。 | 348 |
| 牛扒煎蛋 穀飼肉眼扒、輕煎菠菜及兩隻澳洲自由散養太陽蛋。 | 188 |

招牌午餐

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| 招牌肉丸意粉 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 |
| 炸魚薯條 Coopers Pale Ale手工啤酒粉漿炸鱈魚，配薯條及自家製他醬。 | 178 |
| 草飼牛肉漢堡 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。 換成乾式熟成牛肉漢堡 | 168 +40 |
| 和牛面頰薯仔丸子 紅酒慢燉和牛面頰肉配馬鈴薯丸子，最後上奶油醬及灑上帕馬森芝士。 | 198 |
| 維也納炸雞胸 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 |
| 黑松露芝士通心粉 V 通心粉配煙燻水牛芝士及黑松露醬，伴香草沙律。 | 148 |
| 牛扒三文治 三成熟腹肉牛扒、輕煎菠菜、辣根蛋黃醬及烤法式麵包。 | 158 |
| 薄切牛扒 七成熟煎和牛後腿牛扒，配烤大啡菇及蘑菇白蘭地汁。 | 178 |

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、牛肝菌末及脆香蔥。

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。

STEAK & SIDE

可選擇以下其中一款200g牛扒，配1款自選配菜及1款醬汁。

248

穀飼腹肉牛扒

牛腹肉肉質最為軟嫩，脂肪含量較低，但肉味依然。

草飼肉眼

肉眼扒帶有香濃的肉香和軟嫩口感，是牛扒中的首選。

配菜

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| 沙律 楓糖醬或雪梨油醋醬 | 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 |
| 馬鈴薯千層派 焗馬鈴薯薄片、Parmesan忌廉、蒜頭 | 98 |
| 西蘭花 蒜頭、辣椒、醃漬洋葱、杏仁 | 68 |

醬汁

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| 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

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| 草飼牛骨髓 | 68 |
| 烤山羊芝士 | 88 |
| 鴨肝 | 98 |



餐後甜品

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| 牛油麵包布甸 配雲呢拿雪糕。 | 88 | 層層疊 野莓、吉士醬、意大利手指餅乾，配Pedro Ximénez雪梨甜酒。 | 88 |
| 朱古力布朗尼 配海鹽焦糖醬，香蕉及爆谷 | 98 | 英式拖肥布甸 淋上香濃烈酒拖肥醬的椰棗糕，配雲呢拿雪糕。 | 88 |

V 素食

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。



LIGHTER TOUCH

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| FRENCH ONION SOUP 98 Caramelised onions in beef broth topped with Gruyère toast. | HOUSE-CURED SALMON SALAD 148 Shaved fennel & orange, dill vinaigrette, chicory. | CHICKEN CAESAR 158 Poached Australian chicken breast, cos lettuce, streaky bacon & a 5-minute free-range Aussie egg. |
| PEAR & GOAT'S CHEESE TART V 138 Rocket salad, hazelnut dressing, truffle honey. | COURGETTE & SWEET PEA RIGATONI V 158 Fresh rigatoni from 'Otway Pasta', with courgette & pea, mint, & a sharp, zesty citrus dressing. | STEAMED MUSSELS 218 / 388 500g / 1kg White wine, chilli & garlic, served with grilled baguette. |

ALL DAY BREAKFAST

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| SMASHED AVOCADO V 98 Served with radish, chives & toasted seeds on toast. | FULL ENGLISH 178 The breakfast classic. Two sunny-side up free-range Aussie eggs, thick-cut bacon, Chipolata sausage, portobello mushroom, house-made beans & black pudding served on sourdough toast with a cheeky hash brown. |
| EGGS BENEDICT 128 Two Hollandaise-covered poached free-range Aussie eggs, streaky bacon and spinach on English muffins. | EGGS ROYALE 148 Two Hollandaise-covered poached free-range Aussie eggs, smoked salmon and spinach on English muffins. |
| SPICY CRAB CRUMPET 158 Three free-range Aussie eggs chilli scramble, loads of crab, 'nduja butter & spring onion atop a sourdough crumpet from the wizards at 'Crumpets by Merna'. Pick up a pack from the shop on the way out for later. | CHORIZO BREKKY BAKE 98 House-made chorizo beans with melted Comté, free-range Aussie poached egg & toast points. |
| THE BUTCHER'S BREAKFAST (serves two) 348 Team up with a mate to tackle our big boy offering. Everything from the Full English, with three free-range Aussie eggs scramble, extra grass-fed bone marrow, slow-roasted tomato & bottomless toast. | STEAK & EGGS 188 Power up with our Steak & Eggs. A grain-fed Rib-eye cooked to medium-rare with wilted spinach & two sunny-side up free-range Aussie eggs. |

LUNCH

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| SPAGHETTI & MEATBALLS 168 Our famous Lardo di Colonnata & beef balls slow-cooked in tomato sugo, tossed through spaghetti. | FISH & CHIPS 178 'Coopers Pale Ale' battered cod served with chips & house-made tartar sauce. |
| GRASS-FED BEEF BURGER 168 Grass-fed patty, topped with streaky bacon, Comté, cos lettuce & tomato. Comes with chips & a pickle. Make it dry-aged +40 | WAGYU BEEF CHEEK GNOCCHI 198 Slow-braised in red wine, potato gnocchi, finished with butter & Parmesan. |
| CHICKEN SCHNITZEL 188 Free-range Australian chicken escalopes, caper beurre noisette, with lemon & parsley. | TRUFFLE MAC & CHEESE V 148 Macaroni in a smoked Mozzarella & truffle fondue, with herb salad. |
| STEAK SANDWICH 158 Medium-rare grilled Hanger Steak, wilted spinach, caramelised onion & horseradish mayo in a toasted baguette. | MINUTE STEAK 178 Wagyu Rump served medium-well with roasted portobello & a mushroom brandy sauce. |

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.

STEAK & SIDE 248 CHOOSE BETWEEN OUR 200G STEAKS, INCLUDES 1 SAUCE & 1 SIDE

GRAIN-FED HANGER
A very tasty cut that is lean yet no less delicious.

GRASS-FED RIB-EYE
A prime cut prized for its perfect balance of flavour and tenderness.

SIDES

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

SAUCES

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| DIANE | 20 |
| PEPPERCORN | 20 |
| BÉARNAISE | 20 |
| ROQUEFORT BUTTER | 20 |
| ROMESCO | 20 |
| SALSA VERDE | 20 |
| 'NDUJA BUTTER | 20 |

EXTRAS

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| GRASS-FED BONE MARROW | 68 |
| BAKED GOAT'S CHEESE | 88 |
| FOIE GRAS | 98 |



DESSERTS

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| BREAD & BUTTER PUDDING 88 Vanilla ice cream. | TRIFLE 88 Boozy dessert of wild berries, custard & lady fingers, with a splash of 'Pedro Ximénez' sherry. |
| CHOCOLATE BROWNIE 98 Salted caramel, banana & popcorn praline. | STICKY TOFFEE 88 Rich & sticky date pudding, rum-spiked toffee sauce. |

V Vegetarian

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.