



# FEATHERS PAVILION CAFÉ

## ALL DAY BREAKFAST

<b>FREE-RANGE EGGS YOUR WAY (2)</b> (GFO/DFO/V/PBO)	<b>15.0</b>
French AOP butter, roasted capsicum relish, toasted seed dukkah, chives. (choice of sourdough or seeded rye toasts)	
<b>ADD YOUR WAY</b>	
Beerenberg preserves	+ 1.0
Scrambled free-range eggs   Poached free-range egg (1).	+ 2.0
Gluten-free bread   Beerenberg sauces & mustards	+ 2.5
Sourdough toast (1)   Seeded rye toast (1)	+ 3.0
Sautéed baby spinach   Canadian maple syrup	+ 4.0
Heirloom cherry tomatoes   Marinated Persian feta	+ 5.0
Westside Mushies oyster mushrooms   Smoked Atlantic salmon	+ 6.0
Artisanal bacon   Smashed avocado	+ 6.0
Local halloumi   Crispy potato hash	+ 6.0
Pork & Leek sausage   Pulled chicken	+ 6.0
Hibachi coal-fired '36° South' hanger steak	+ 12.0
<b>FRUIT LOAF (V)</b>	<b>12.0</b>
French AOP butter, Beerenberg preserves, local honey.	
<b>PUMPKIN PISTACHIO GRANOLA (PB)</b>	<b>17.0</b>
Our peanut butter & pumpkin granola, vanilla coconut labneh, dried cranberries, seasonal fruits & berries, toasted flaked coconut.	
<b>SKILLET BUTTERMILK PANCAKE (V)</b>	<b>24.0</b>
Roasted Adelaide Hills apple compote, cinnamon oat crunch, salted caramel ice cream, Granny Smith apple, Canadian maple syrup.	
<b>BACON &amp; EGG ROLL (GFO)</b>	<b>16.0</b>
Artisanal bacon, fried free-range egg, American cheese, Beerenberg tomato chutney, mustard aioli, toasted potato bun.	
<b>'BAE'GEL (DFO)</b>	<b>21.0</b>
Toasted 'Holy Mother of Bagels' sesame bagel, artisanal bacon, spiced avocado, fried free-range egg (1), tomato kasundi, cream cheese.	
<b>SMASHED AVOCADO (DF/V/PBO)</b>	<b>22.0</b>
Seeded rye toasts, roasted capsicum relish, heirloom tomato, Pico di gallo, spiced avocado, pea tendrils, toasted seed dukkah. ADD free-range eggs (2) + 4.0	
<b>EGGS FLORENTINE (GFO)</b>	<b>22.0</b>
Sautéed baby spinach, toasted crumpets, poached free-range eggs (2), hollandaise, basil rocket pesto, fresh herbs.	
<b>EGGS BENNY (GFO)</b>	<b>24.0</b>
Artisanal bacon, toasted crumpets, poached free-range eggs (2), hollandaise, basil rocket pesto, fresh herbs.	
<b>EGGS ATLANTIC (GFO)</b>	<b>28.0</b>
Smoked Atlantic salmon, toasted crumpets, poached free-range eggs (2), hollandaise, basil rocket pesto, fresh herbs.	
<b>MUSHROOM EGGS (GFO/DFO/V/PBO)</b>	<b>26.0</b>
Sautéed Westside Mushies oyster mushrooms, roasted shallots, wilted baby spinach, confit leek, Woodside goats curd, basil pesto hummus, our herb focaccia, poached free-range eggs (2). ADD Pork & Leek sausage + 6.0	
<b>SON-IN-LAW EGGS (DFO)</b>	<b>26.0</b>
Tempura soft-boiled free-range eggs (2), smoky Boston Bay bacon jam, crispy chilli garlic oil, toasted crumpets, pea tendril salad.	
<b>CARROT GINGER FRITTERS (GF/DF/V/PB)</b>	<b>24.0</b>
Homemade fritters, ginger, coriander, spiced avocado, our chilli jam, sumac coconut labneh, pomegranate, pea tendril salad. ADD Free-range eggs (2) + 4.0	

WE'RE OPEN FOR BREAKFAST AND LUNCH. SEVEN DAYS A WEEK!

## ANYTIME LUNCH

<b>BARRAMUNDI FISH &amp; CHIPS (GFO/DF)</b>	<b>32.0</b>
Adelaide Hills cider tempura battered, herb crumbed 'or' grilled – creamy slaw, crispy chips, tartare, lemon.	
<b>MARKET FISH (GF/DFO)</b>	<b>37.0</b>
'Fish of the Day', sautéed broccolini, Puy lentil cassoulet, confit leek, tomato kasundi, lemon, crispy leek.	
<b>BLUE SWIMMER CRAB TAGLIATELLE (DFO)</b>	<b>30.0</b>
Tagliatelle egg pasta, Aglio e Olio, fermented red chilli, Boston Bay bacon, basil rocket pesto, artisanal stracciatella.	
<b>HARISSA LAMB SHOULDER (GFO/DF)</b>	<b>32.0</b>
Slow-braised harissa lamb shoulder, heirloom cherry tomatoes, basil pesto hummus, Woodside goats curd, pickled fennel salad, fried shallots, our herb focaccia.	
<b>S.A '36° SOUTH' HANGER STEAK (GF/DFO)</b>	<b>36.0</b>
Hibachi coal-fired hanger steak, roasted cauliflower puree, roasted shallots, confit leek, blistered pickled guindilla peppers, gremolata, our red wine jus.	
<b>HALF CHICKEN (GF/DFO)</b>	<b>35.0</b>
Spice-rubbed boneless half chicken, pan jus, seared broccolini, Ajo Verde, sautéed Westside Mushies oyster mushrooms, fresh herbs, crushed smoked almonds.	
<b>ROASTED CAULIFLOWER (GF/DFO/PBO)</b>	<b>26.0</b>
Roasted half cauliflower, Banbanji sauce, Tajin, pickled onion, pea tendril salad, toasted sesame, crispy chickpeas.	

## SHARE

<b>CRISPY CHIPS (GFO)</b>	<b>12.0</b>
Shallot sea salt, Beerenberg farmhouse mayo.	
<b>ROASTED KENT PUMPKIN (GF/PB)</b>	<b>15.0</b>
Sumac coconut labneh, garlic pickles, toasted seed dukkah, fresh herbs.	
<b>SAUTÉED BROCCOLINI (GFO/DFO)</b>	<b>16.0</b>
Seared broccolini, fermented red chilli, roasted garlic, lemon, gremolata.	
<b>BASIL PESTO HUMMUS (GFO/DFO)</b>	<b>16.0</b>
Toasted herb focaccia, pickled banana peppers, extra virgin olive oil, gremolata.	
<b>OLIVE + STRACCIATELLA (GFO)</b>	<b>18.0</b>
Artisanal stracciatella, green olive tapenade, crushed pistachio, extra virgin olive oil, basil, our herb focaccia.	
<b>CURED TOMMY RUFF SOLDIERS (DF)</b>	<b>18.0</b>
Herb focaccia soldiers, roasted capsicum relish, pomelo aioli, fresh herbs.	
<b>COAL-FIRED KING PRAWNS (GF)</b>	<b>26.0</b>
Hibachi coal-fired giant king prawns, 'Ricard' garlic butter, pickled fennel salad, lemon, chives.	

## SALADS WHENEVER

<b>PAPAYA THAI (GF/DF/V/PB)</b>	<b>19.0</b>
Avocado, julienne papaya, cucumber, heirloom cherry tomatoes, iceberg lettuce, pea tendrils, Thai red curry vinaigrette, toasted peanuts, crispy Thai basil.	
<b>PANZANELLA (V)</b>	<b>22.0</b>
Artisanal stracciatella, toasted sourdough & rye croutons, basil rocket pesto, pea tendrils, heirloom cherry tomatoes, Ajo verde, Adelaide Hills cider vinaigrette, crushed smoked almonds.	
<b>SALAD ADDS</b>	
Local halloumi	+ 6.0
Pulled chicken	+ 6.0
Hibachi coal-fired '36° South' hanger steak	+ 12.0

GF - GLUTEN-FREE    DF - DAIRY-FREE    PB - PLANT-BASED    V - VEGETARIAN  
 GFO - GLUTEN-FREE OPTION    DFO - DAIRY-FREE OPTION    PBO - PLANT-BASED OPTION    - SPICY

Not all ingredients are listed. Please ask for assistance if required. We cannot guarantee meals without traces of allergy items. 10% Surcharge applies on food & beverage purchases for public holidays. All foods may contain traces of nuts and tree nuts.

## ENDLESS SANDOS

ADD Crispy chips & Beerenberg tomato sauce + 4.0

<b>WAGYU SMASH (GFO/DFO)</b>	<b>SGL 18.0 / DBL 24.0</b>
Wagyu smash patty, American cheese, our burger sauce, garlic pickles, onion, toasted potato bun. ADD Artisanal bacon + 4.0	
<b>NASHVILLE HOT CHICKEN (GFO)</b>	<b>22.0</b>
Crispy fried chicken breast, our spicy dipping sauce, creamy slaw, garlic pickles, mustard aioli, toasted potato bun.	
<b>CRISPY PORK BELLY (GFO/DF)</b>	<b>22.0</b>
Gochujang slaw, pickled onion, pea tendrils, roasted garlic aioli, our herb focaccia.	
<b>ITALIAN (GFO)</b>	<b>24.0</b>
Boston Bay sopressa, local mortadella, pickled banana peppers, provolone dolce, basil rocket pesto, roasted capsicum relish, our herb focaccia.	
<b>STRACCIATELLA (GFO/V)</b>	<b>18.0</b>
Artisanal stracciatella, basil rocket pesto, roasted capsicum relish, crispy chilli, local honey, crushed pistachio, our herb focaccia ADD Boston Bay sopressa + 4.0    OR    Local mortadella + 4.0	

## PIZZAS FROM NOON

Authentic hand-rolled 36-hour fermented dough - from our fire deck oven.

Our pizzas are made to order and served when ready, therefore may not arrive at the same time as other meals.

<b>GARLIC STRACCIATELLA PIZZETTA (V)</b>	<b>18.0</b>
Basil rocket pesto, roasted garlic butter, artisanal stracciatella, pecorino dolce, parsley.	
<b>MARGHERITA (V)</b>	<b>22.0</b>
San Marzano tomatoes, fior di latte, pecorino dolce, extra virgin olive oil, basil rocket pesto.	
<b>FUNGI (V)</b>	<b>24.0</b>
Roasted garlic, scamorza smoked mozzarella, sautéed mushrooms, caramelised onion, baby rocket, pecorino dolce, black truffle oil.	
<b>FORMAGGI (V)</b>	<b>23.0</b>
Provolone dolce, scamorza smoked mozzarella, fior di latte, pecorino dolce, truffle honey, native thyme, black pepper, parsley.	
<b>DIABOLO </b>	<b>26.0</b>
San Marzano tomatoes, mozzarella, Calabrese salami, Boston Bay nduja, artisanal stracciatella, chilli honey, pecorino dolce, basil rocket pesto.	
<b>FUMOSO POLLO</b>	<b>28.0</b>
San Marzano tomatoes, mozzarella, smoked chicken, roasted peppers, red onion, our BBQ sauce.	
<b>PROSCIUTTO PICCANTE </b>	<b>26.0</b>
San Marzano tomatoes, fior di latte, San Danielle prosciutto, pickled banana peppers, baby rocket, basil rocket pesto.	
<b>QUATTRO CARNE </b>	<b>29.0</b>
San Marzano tomatoes, mozzarella, Berkshire ham, Calabrese salami, Boston Bay nduja, San Danielle prosciutto, roasted peppers, red onion, basil rocket pesto.	
<b>BERKSHIRE HAM &amp; PINEAPPLE</b>	<b>24.0</b>
San Marzano tomatoes, mozzarella, Berkshire ham, caramelised pineapple, basil rocket pesto.	
<b>CHILLI PRAWN </b>	<b>29.0</b>
Roasted garlic, fior di latte, marinated prawns, heirloom cherry tomatoes, sautéed broccolini, chilli honey, parsley.	

<b>PIZZA ADDS</b>	
Anchovies   Kalamata olives   Mushrooms   Baby rocket	+ 2.0
Roasted peppers   Pickled banana peppers   Vegan cheese	+ 2.0
Provolone dolce   Calabrese salami   Boston Bay nduja	+ 3.0
Smoked chicken   Berkshire ham	+ 3.0
Gluten-free base	+ 4.0
San Danielle prosciutto   Marinated prawns	+ 6.0