

MORN

TOAST 'N' SPREAD 8	
Sourdough, grain, ciabatta, fruit, butters and preserves – GFO	
SUPERSEED MUESLI 14	
Poached rhubarb, roasted coconut, berries, coconut yoghurt and dried fruit – GF/V	
BUTTERMILK PANCAKES 14	
Vanilla mascarpone, double cream, hazelnut meringue add fresh berries – 3.0 add fresh banana – 3.0	
AVO 18	
On grilled sourdough, fetta, kalamata olive, poached egg, roasted cherry tomato, herbs, candied pumpkin seeds – GFO/VO	
BENNY ON HASH 18	
Two free range eggs, tarragon hollandaise on house hash with leg ham – GFO with smoked salmon – 20.0	

BREKKY ROLL 20	
Smoked bacon, egg, avo, American cheddar, spinach, roasted tomato, crispy bits, chipotle relish with house hash	
EGGS ANYHOW 12	
Two eggs, poached, fried or scrambled, toasted ciabatta just add your faves from below – GFO	
THE CONTINENTAL 22	
Brekky board of super seed muesli, poached fruit, coconut yoghurt, open avocado, poached eggs – GF/VO	
THE BIG BOY 26	
Brekky board of two eggs to your liking, tomato, mushroom, bacon, chorizo, hash brown, spinach, baked beans, tomato chutney, toasted sourdough – GFO	

BREAKFAST ADDS

One egg - 2.5
Smoked Bacon - 4.5
House hash brown - 3.0
Grilled mushroom - 4.0
Avocado - 4.0
Feta - 4.0
Grilled haloumi - 4.0

Sauteed baby spinach - 4.0
Roasted Tomato - 3.0
Chorizo - 5.0
Double smoked leg ham - 6.0
Smoked salmon - 8.0
Hollandaise - 3.0
Vegemite/Jams/ Honey - 2.5

NOON

SUPER BOWL 20		TASTING PLATE 18	
Quinoa, kale, roasted sweet potato, apple, goats' cheese, roasted walnuts, honey balsamic – GF/VO		Mushroom arancini, salami, prosciutto, olives, marinated artichokes, buffalo mozzarella, sourdough, grissini – GFO	
MEZZE BOWL 20		RISOTTO 26	
Falafel, baby spinach, mesclun, cherry tomato, roasted capsicum, cucumber, red onion, chick peas, sumac, mint, tahini yoghurt – GF/VO		Roasted butternut pumpkin, pancetta, sage, hazelnut, mascarpone – GF	
BOWL ADDS		MARKET FISH & CHIPS 26	
Chicken – 6.0 Crispy Tofu – 4.0		Beer battered or grilled, fries, salad – GFO	
Salmon – 8.0 Haloumi – 4.0		CLUB SANDO 22	
LASAGNE 26		Grilled chicken, bacon, tomato, avo, lettuce, fried egg, aioli, Dijon, fries	
Beef and pork sausage, sugo, parmesan, salad		CALAMARI FRITTE 24	
SPAGHETTI PUTTANESCA 24		Light and crispy with tartare, lemon, rocket salad, fries – GFO	
Anchovy, capers, olives, tomato, garlic, chilli		CHICKEN CACCIATORE 26	
HANDMADE PAPPADELLE 26		Soft polenta, crusty bread – GFO	
Wild mushroom and porcini ragu, truffle, pecorino		VEAL PARMIGIANA 28	
GNOCCHI 24		House crumbed veal, crisp garden salad, fries	
San Marzano tomato, stracciatella, pecorino		SIRLOIN 32	
PASTA ADDS		250gm sirloin, fries, crisp salad, sauce béarnaise – GFO	
Chicken – 6.0 Prosciutto – 6.0			
Salmon – 8.0 Gluten Free – 4.0			

SIDES

GARDEN SALAD 8	GARLIC TOSCANA ROLL 6
Tomato, mixed leaves, red onion, and EVOO – GF/V	
HALOUMI CHIPS 12	FRIES
Sriracha yoghurt, za'atar – GF	Small – 6.5
	Large – 9.5

YOUNG DINERS

CHEESEBURGER & FRIES 10	PASTA BOLOGNESE 10
POPCORN CHICKEN & FRIES 10	HAM, CHEESE, PINEAPPLE PIZZA 10
KIDS PLOUGHMAN 10	TOMATO AND CHEESE PIZZA 10
ham, cheddar, egg, olives, vegetable sticks, cherry tomato, toast	KIDS PANCAKES 8
	strawberries & icecream

KITCHEN HOURS: MON - FRI 9AM - 2.30PM / 5.30PM - 9.00PM | SAT & SUN 8AM - 9.00PM

NITE

{FROM 5.30PM AND ALL DAY FROM MIDDAY ON WEEKENDS & PUBLIC HOLIDAYS}

AUTHENTIC HAND ROLLED 36 HOUR FERMENTED CAPUTO DOUGH PIZZA STRAIGHT FROM THE FIRE DECK OVEN IN THE PAVILION.

MARGHERITA 20	QUATTRO FORMAGGI 24
San Marzano tomato, fior di latte, basil, salt	Gorgonzola, fior di latte, mozzarella, parmesan, onion jam, rocket
SALUMI 24	CAPRICCIOSA 24
San Marzano tomato, fior di latte, salami, spicy nduja, leg ham, olive, pickle chilli	San marzano tomato, fior di latte, artichoke, olive, prociutto, mushroom
FUNGI 24	AGNELLO 24
Portobello mushroom, garlic, white truffle oil, ricotta, spinach	San marzano tomato, fior di latte, spiced lamb, onion, olive, roast tomato, feta, tzatziki
MARE 26	CALZONE MAIALE 24
San Marzano tomato, fior di latte, prawn, lemon zest, chilli	San marzano tomato, fior di latte, pork ragu, ricotta salata, artichoke, green chilli
PRIMAVERA 22	SPECIAL Please ask staff – poa
San Marzano tomato, fior di latte, zucchini, capsicum, eggplant, parmesan, basil	

PIZZA ADDS

Mozzarella - 3.0	Kalamata Olive - 2.0	Smoked leg ham - 3.0
Vegan Cheese - 3.0	Marinated Artichoke - 2.0	Salami - 3.0
Goats Cheese - 3.0	Red Onion - 2.0	Prosciutto - 4.0
Feta - 3.0	Fresh Tomato - 2.0	Anchovy - 2.0
	Mushroom - 2.0	Prawn - 5.0

Gluten Free Base - **4.0**

SWEETS

Please see our display cabinet for today's selection of cakes & pastries
ASK OUR FRIENDLY STAFF FOR THE DESSERT SPECIALS

AFFOGATO Vanilla Bean ice cream & double espresso & almond flake – **7.0**
+ Frangelico | + Kahlua | + Baileys – **6.5**

MENU



JUICE

FRESHLY SQUEEZED

FRESH ORANGE JUICE	7
PINEAPPLE EXPRESS	8
Pineapple, apple, carrot, celery	
SUPERFOOD SLUM	8
Carrot, beetroot, apple, ginger & coconut water	
MARKET GARDEN	8
Cucumber, apple, pear strawberry & mint	
GINGER NINJA	8
Pineapple, orange, ginger	
GIN + JUICE	15
23st gin & freshly squeezed SA produce	
1. Grapefruit + watermelon	
2. Orange + pineapple	
3. Apple, cucumber + kale	
4. Apple, beetroot + ginger	

COFFEE, TEA & CHOCOLATE

COFFEE Espresso – **3.8** | Long black | Macchiato Piccolo – **4.0** | Flat white | Latte | Cappuccino – **4.2** | Dirty chai | Mocha – **5.0**

CHOCOLATE | CHAI Hot chocolate | Chai latte – **5.0**
Turamic, Beetroot and chocolate, Macha – **5.5**

ICED DRINKS Iced latte | Iced tea | Iced long black – **5.5**
Iced coffee | Iced mocha | Iced chocolate – **6.0**

EXTRAS Espresso shot | Decafe | Mug – **1.0**
Zymil | Soy milk | Almond milk | Oat milk | Coconut milk | Ice cream – **1.0**

LOOSE LEAF TEA English breakfast | Earl grey | Chai | Green tea
Chamomile | Lemongrass & ginger | Peppermint | Pot for one – **4.5**

SHAKES & THICKIES

VANILLA Cadbury top deck, with vanilla ice cream, melted white chocolate, whipped cream and vanilla syrup and strawberries

CHOCOLATE Smashed Oreos with vanilla ice cream, chocolate milk, whipped cream and a sprinkling of crushed peanuts and chocolate sauce

SALTED CARAMEL Violet crumble with crushed hazelnuts and pretzels, vanilla ice cream, salted caramel syrup, whipped cream and caramel milk

STRAWBERRY Shards of meringue, strawberry milk, strawberries finished with whipped cream, vanilla ice cream and strawberry syrup

MINT CHOC Crushed mint chocolate with chocolate ice cream, mint chocolate milk, whipped cream and finished with mint syrup
9.0 – Shakes/ **12.0** – Thickies

SMOOTHIE

BREAKFAST SMOOTHIE **10**
Banana, Strawberry, honey, chia, muesli, dates, almond milk
+ **Whey Protein \$4**

GYM NUTRITION **10.5**
Kale, blueberry, banana, pumpkin seed, almond milk
+ **Whey Protein \$4**

CHEAT DAY CHARLIE **10.5**
Peanut butter, almond milk, banana, dates, cacao powder and Oreos

COCONUTTY NANA **9.5**
Banana, pineapple, coconut milk, coconut yoghurt manuka honey

GREEN STREAK **9**
Mango, avocado, coconut milk, tahini and manuka honey

DRINKS

Soft drink varieties – **4.5** | Chinotto, Aranciata rossa, Limonata – **6.0**
San Pellegrino or Panna 750ml – **8.0** | 250 ml – **4.0**
Sams apple or pineapple juice – **6.0**

KOMBUCHA Apple Crisp | Cherry Plum | Ginger Lemon – **7.5**

WINE

SPARKLING

NV Yalumba Angas Brut <i>South Aust</i>	7.0	33.0
Bera Moscato d'Asti <i>Piedmont, Italy</i>	12.0	55.0
Niccolo Prosecco <i>Adelaide Hills</i>	9.5	43.0
NV Piper-Heidsieck Brut Cuvee <i>Reims, Champagne</i>	15.0	80.0
Isola Augusta Prosecco Millesimato		47.0
Perrier Jouet		140.0
Billecart-Salmon		180.0

WHITE

Chaffey Bros Riesling <i>Eden Valley</i>		40.0
Pikes Riesling <i>Clare Valley</i>	10.0	42.0
The Lane Vineyard 'Block 2' Pinot Gris <i>Adelaide Hills</i>	9.0	40.0
Main & Cherry Pinot Grigio <i>Adelaide Hills</i>		40.0
Fox Gordon Fiano <i>Adelaide Hills</i>	9.0	38.0
Atkin's Farm Sauvignon Blanc <i>Adelaide Hills</i>	8.0	35.0
Shaw & Smith Sauvignon Blanc <i>Adelaide Hills</i>	13.0	59.0
Hills Alive by Hersey Chardonnay <i>Adelaide Hills</i>	11.0	49.0
Shaw & Smith 'M3' Chardonnay <i>Adelaide Hills</i>		69.0

ROSE

Howard Vineyards (dry style) <i>Adelaide Hills</i>	10.0	42.0
The Lane Vineyard (medium style) <i>Adelaide Hills</i>	9.0	40.0
Rockford Alicante (sweet style) <i>Barossa Valley</i>	11.0	50.0

RED

Moorilla Pinot Noir <i>Tasmania</i>	13.0	56.0
Coriole Sangiovese <i>McLaren Vale</i>	11.0	48.0
Frescobaldi Chianti Classico <i>Tuscany ITA</i>		52.0
Alpha Box & Dice Enigma Barbera <i>Adelaide Hills</i>	12.0	55.0
SC Pannell Tempranillo Touriga <i>McLaren Vale</i>		46.0
Atkins Farm Shiraz <i>Barossa Valley</i>	8.0	35.0
The Lane Vineyard 'Block 5' Shiraz <i>Adelaide Hills</i>	9.0	40.0
Shaw & Smith Shiraz <i>Adelaide Hills</i>		65.0
Star Lane Nebbiolo <i>Beechworth, VIC</i>		52.0
Rymill 'Dark Horse' Cabernet Sauvignon <i>Coonawarra</i>	10.0	44.0

DESSERT/FORTIFIED

Seppeltsfield Para 10 y.o. Tawny Port <i>Barossa Valley</i>	9.0	
Valdespino Pedro Ximenez <i>Spain</i>	9.0	
Heggies Botrytis Riesling <i>Eden Valley</i>	9.5	42.0

IF YOU'RE UNABLE TO FINISH YOUR BOTTLE OF WINE,
PLEASE ASK OUR STAFF FOR A TAKE HOME WINE BAG

BEER & CIDER

CRAFT Stone & Wood Pacific Ale – **10.0** | Prancing Pony Zeppelin NEIPA – **10.0**
Naked Objector WCIPA – **13.0** | Pirate Life Pale Ale – **11.0**
The Pinkening Hibiscus Sour – **11.0** | Big Shed Golden Gaytime Stout – **14.0**
Pirate Life Throwback IPA – **9.0**

IMPORTED Asahi Super Dry – **9.0**
Corona – **8.5** | Heineken – **8.5** | Peroni – **8.5**
Birra Moretti – **9.0**

LOCAL Coopers Pale Ale – **7.5** | Coopers Stout – **8.0**
Hahn Super Dry – **7.5** | James Boags Premium Light – **7.0**

CIDER Adelaide Hills Apple – **8.5** | Adelaide Hills Pear – **8.5**

COCKTAILS

SPRITZ APERITEVO

Sicilian Spritz
Gin, Aperol, Blood orange, rosemary and prosecco - **18**

Venetian Spritz
Slo Gin, Prosecco, blueberries and mint - **18**

Amalfi Spritz
Gin, cucumber, mint and Prosecco - **17**

Aperol Traditionale
Aperol, Orange, prosecco and soda - **15**

MALFY MARY **16**
Malfy gin, vanilla, green jalapenos, cherry tomatoes and tabasco

MIMOSA **13**
Prosecco & fresh OJ

SAN PELLEGRINO "75" **17**
Elderflower, gin, limonata and rosemary

ESPRESSO MARTINI **15**
Vodka, coffee liquor, butterscotch and fresh brewed coffee

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PUBLIC HOLIDAY SURCHARGE - 15%. PLEASE ADVISE STAFF OF ANY ALLERGIES.
GLUTEN FREE & VEGAN OPTIONS AVAILABLE - PLEASE ASK STAFF FOR MORE DETAILS.



MENU