



Entrée / Tapas

CARAMELISED ONION & PARMESAN (V)

House baked bread served with truffle butter
\$10

ARANCINI (V)

Porcini mushroom & parmesan risotto balls. Served with roasted garlic aioli & truffle oil
\$18

ANTIPASTI BOARD

A selection of cured meats, olives, buffalo mozzarella,
arancini, roasted chickpeas & house baked bread
\$33

OLIVES (V - VE - GF - DF)

Selection of marinated olives
\$9

CALAMARI FRITTI (GF - DF)

Chilli & basil salted baby squid served with smoked tomato, mayonnaise & lemon
\$19

GARLIC & ROSEMARY PIZZA CRUST (V - VE - DF)

Served with basil pesto, tomato sugo, balsamic & olive oil
\$18

CAULIFLOWER CHIPS (V - GF - DF)

Crispy cauliflower chips finished with sumac & saffron mayonnaise
\$17

CRISPY ZUCCHINI FLOWERS (V - GF)

Filled with 4 cheeses. Finished with trapanese & pistachio nuts
\$19

POLPETTE (DF - GFO)

Italian meatballs baked with heirloom tomatoes, spicy Sicilian tomato sauce & sourdough
\$18

GRILLED YAMBA KING PRAWNS (GF)

Chilli & garlic & lemon
\$27

LOADED FRIES (GF - V)

Topped with parmesan & truffle aioli
\$10



FILETTO DI SCOTCH WAGYU (GF - DF)

Sous vide 300gsm wagyu scotch fillet 4+ marble. Pan-roasted eshallots, confit garlic, jus, salsa verde & leafy greens
\$36

PAN ROASTED BARRAMUNDI FILLET (GF)

Served with heirloom tomatoes, olives, sugar snap peas, pea leaves & chilli oil
\$34

PRAWN & SQUID RISOTTO

Tomato sugo, chilli, king prawns, baby squid & buffalo mozzarella
\$31

VITELLO FUNGI (GF)

Pan-roasted veal medallions, wild mushrooms & sweet marsala jus
\$34

CHILLI SPANNER CRAB SPAGHETTINI

Spanner crab, heirloom tomatoes, chilli, confit eshallots, garlic & basil
\$31

PAN ROASTED CHICKEN BREAST (GF)

Infused with truffle, potato purée, broccolini, cherry tomatoes, oyster mushrooms & jus
\$33

PORK CUTLET (GF)

Tomato sugo, sage, buffalo mozzarella & prosciutto served with potato purée
\$35

ROASTED LAMB RUMP (GF)

Blistered heirloom tomatoes, roasted peppers, smashed peas, pea leaves & jus
\$35

GRILLED ROCK LOBSTER (GF)

Peppercorn & chive butter, charred broccolini & roasted vine tomatoes
Half \$36
Whole \$69



Pasta

Entree \$23 Mains \$28

Gluten Free Pasta \$4

Our pasta is made with 100% Australian Durum Wheat & Free Range eggs

VEAL RAGU

Tagliatelle, slow roasted veal shoulder served with tomato sugo

POTATO GNOCCHI

Housemade gnocchi, wild mushrooms, sage, baby peas & Italian sausage

ROASTED EGGPLANT, CARAMELISED ONIONS & FETA RAVIOLI (V)

Pesto, pistachio, spinach & salted ricotta

Salads

RUCOLA (V - VE - GF)

Rocket, apple, parmesan, walnuts, sticky balsamic & extra virgin olive oil

\$17

ZUCCA ARROSTO (V - GF)

Roasted pumpkin, rocket, radicchio, buffalo mozzarella, roasted macadamia & citrus dressing

\$18

CAPRESE (V - GF)

Heirloom tomatoes, burrata, basil, olive oil, balsamic & sea salt

\$18

GARDEN SALAD (VE - V - GF - DF)

Rocket, radicchio, cucumber, heirloom tomatoes, onions & olives finished with citrus dressing & sea salt

\$15

VE – Vegan V – Vegetarian GF – Gluten Free GFO – Gluten Free Option DF – Dairy Free

10% surcharge on Sundays and Public Holidays



\$9 each

PATATA (V - GF)

Roasted potatoes & caramelised onions

BROCCOLINI (V - VE - GF - DF)

Pickled eshallots, almonds & olive oil

PATATINE FRITTE (V)

Fries served with roasted garlic aioli

ORTAGGI DA GIARDINO (V - VE - GF -DF)

Seasonal vegetables

Did you know?

THE DART AND FEATHER SPECIALISE IN FUNCTIONS AND EVENTS

Corporate dinners, weddings, engagements, birthday parties, christenings and any other excuse to celebrate!

We have set menus to accommodate all budgets and can further customise to meet your requirements.

Our venue is available for exclusive hire 7 days a week, as well as sectional hire.

All function information is available on our web site – www.thedartandfeather.com.au

WEEKLY DINNER SPECIALS

Wednesday night - 2 x pizzas for \$30

Thursday night – Locals night 2 courses including a tap beer or house wine for \$40, or 3 courses for \$49.

LIVE MUSIC

Every Saturday night from 6pm and Sundays from 1pm - We love supporting our local musicians.

HAPPY HOUR

Happy Hour is Friday, Saturday and Sunday 3pm to 5pm. Cocktail of the week is \$12 during Happy Hour.

TAKEAWAY MENU

We do takeaway every day/night that we are open. Call us on 0243691300 to place your order or use our online ordering app – Eat Appy available in the Apple and Google stores.

RESERVE A TABLE ONLINE

You can book online for an instant table confirmation at www.thedartandfeather.com.au.

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