

Entrees

OLIVES (VE – GF – DF) \$10
Selection of marinated olives

NATURAL OYSTERS (GF – DF) \$4 each (Min. 3)

OYSTERS KILPATRICK (GF – DF) \$4.50 each (Min. 3)

OYSTERS WITH DESERT LIME (GF – DF) \$4.50 each (Min. 3)

HOUSE BREAD OF THE DAY (GFO - V) \$8
Served with cultured honey butter and shiraz salt

ARANCINI (V) \$19
Porcini mushroom & parmesan risotto balls
Served with roasted with garlic aioli & truffle oil

BRAISED BABY OCTOPUS * (GF - DF) \$24
Served with garlic chives, chilli, coriander, fried shallots & Japanese mayo

GRILLED PRAWNS * (GF) \$26
Served with lemon chilli butter, seaweed & sesame salad

PLOUGHMAN'S PLATTER * (GFO) \$36
A selection of cured meats, cheese, pickled vegetables, chicken liver parfait, roasted chickpeas, house dip & sourdough bread.

PORK DUMPLINGS (DF) \$22
Served with dashi broth & fried leek

BAKED GNOCCHI (V) * \$26
Served with truffle, pecorino, parmesan & gruyère

FRIED HALLOUMI (GF - V) \$22
Served with charred pepper salsa, chimichurri yoghurt & wild rice

** available for Local's Night at additional cost*

Seafood Platter for 2 (available everyday lunch & dinner) \$99

A taste of each seafood dish featured on our current menu, along with fresh prawns, soft shell crab, mixed leaf salad, fries and aioli

Chefs Banquet (min 4pax) \$60pp

A selection of the chefs favourite dishes and specials served to your table to share banquet style
Whilst we generally don't accept requests, please let us know of any dietary requirements.

Mains

PAN SEARED OCEAN TROUT (GF – DF) * \$40
Served with pickled sea purslane, rainbow chard & wild mushroom consommé

ROAST CHICKEN BREAST \$36
Served with fennel chips, miso corn purée & chorizo

BEEF EYE FILLET (GF) * \$44
Served with red wine jus & your choice of 2 sides

WHOLE ROAST QUAIL (GF) \$32
Served with roast parsnip & sweet potato mash

DUCK RAGÚ (GFO) \$36
Served with pappardelle pasta & gruyère

BUTTERNUT PUMPKIN (GF – DFO) \$32
Served with pearl couscous, beetroot, pomegranate & feta

** available for Local's Night at additional cost*

Sides \$10

STEAMED VEGETABLES (GF – V)
Mix of fresh steamed vegetables with herb butter

PAN FRIED BRUSSEL SPROUTS (GF – VE)
Served with mint, almonds & honey

TRUFFLE MASH (GF – V)

ROAST PUMPKIN (GF – VE)
Lightly salted with paprika

FRIES (GF – VE)
Lightly salted & served with aioli

LOADED FRIES (GF – V)
Topped with parmesan & truffle aioli

MIXED LEAF SALAD (GF – DF)
Mixed leaves with feta, heirloom tomatoes & spiced mango dressing

Pizzas

Dart & Feather uses 100% wheat whole grain stone milled flour which retains the natural element of the wheat husk, therefore, being higher in fibre and easier to digest. Our Pizzas are naturally risen for 24hours. 100% Hand stretched.

All pizzas can be made with vegan cheese or gluten free.

GARLIC & ROSEMARY PIZZA CRUST (V - VE - DF) \$18

Served with balsamic olive oil & dukkah

MARGHERITA (V) \$22

Tomato, basil & buffalo mozzarella

HAWAIIAN \$25

Tomato, smoked ham, pineapple & mozzarella

BEEF AND BLUE \$28

Roast beef, mushroom, potato, capsicum, mozzarella & blue cheese sauce

BIRD AND BRIE \$26

Roast chicken, capsicum, olives, brie cheese, mozzarella & roquette

SOPRESSA \$25

Tomato, hot salami, cherry tomatoes, mozzarella & olives

THE DART AND FEATHER \$26

Cured meats of the day, truffle oil, parmesan & mozzarella

THE VEGETABLE PATCH \$26

Roast pumpkin, capsicum, eggplant, zucchini, balsamic onions, mozzarella, roquette & pine nuts

Gluten Free \$4.5

Vegan Cheese \$4

Kids Menu \$15

All kids meals are served with a soft drink & ice cream

HAM & CHEESE PIZZA
PASTA POMMODORO SAUCE OR BUTTER & PARMESAN
CHICKEN NUGGETS & CHIPS
FISH & CHIPS

Finishing Touch

SORBET (VE – GF) \$14

Daily selection of sorbets

HONEY SPICED PEAR (V) \$16

Served with pear sorbet, honey mascarpone & ginger crumb

PASSIONFRUIT & CORIANDER MILLE-FUEILLE (V) \$16

Served with coconut ice cream & pistachio macaron

COINTREAU AND ALMOND CAKE (GF – DF – V) \$16

Served with chocolate sorbet, Cointreau orange & macadamia praline

AFFOGATO \$10

Vanilla bean ice cream, shot of espresso & biscotti

Add liquor \$8

Frangelico

Kahlua

Baileys (Original/Strawberries & Cream)

Spiced Rum

Disaronno Amaretto

Chambord

Mr Black

Tia Maria

SHARED CHEESE BOARD \$30

A platter consisting of a selection of three cheeses, crackers and fruits to share

OR

One selection \$11.00

Two selections \$22.00

10% Surcharge Sundays & 15% Surcharge Public Holidays