

ORDER VIA OUR FACEBOOK MESSENGER (@THEFEATHERBLADE) BY 8PM THE DAY BEFORE
FREE DELIVERY ABOVE \$100 (OTHERWISE \$10 FLAT FEE)
30% OFF ALL DRINKS (EXCEPT COCKTAILS)



FEAST 1

Good for 4 pax
Your choice of 4 mains,
4 sides and 2 toppings
\$138

FATHER'S DAY
BBQ BEEF RIB

350g of slow roasted bone-in beef rib glazed
with BBQ sauce on a bed of creamy
mashed potatoes and pommery mustard
\$46

FEAST 2

Good for 6 pax
Your choice of 6,
6 sides and 3 toppings
\$208

MAINS

STEAK

200g of our signature Feather Blade steak on a bed of
creamy mashed potatoes and Sichuan peppercorn sauce
—23—

BURGER

200g of minced Feather Blade steak,
deep fried in beef fat, topped with béarnaise, shallots,
and on a brioche bun.
—21—

GYUDON

100g of sukiyaki marinated Feather Blade steak.
Topped with onsen egg, furikake, caramelised onions,
garlic chips. Served with Japanese rice mixed with
kombu and dashi.
—18—

FOIE GRAS OR SCALLOP DON

Japanese rice, topped with a choice of decadent foie gras
or plump Hokkaido scallops, with caramelised onions,
garlic chips, furikake, and an oozing onsen egg
—18—

SIDES

—9 —

POTATOES

Wagyu Beef Fat, Ikura,
Dill Cream

CORN

Smoked Cream
& Corn

BURRATINA (+\$7)

Arugula, Cherry Tomatoes,
Truffle Honey

SPINACH

Parmigiano-Reggiano,
Cream, Nutmeg

TOPPINGS

—11 —

FOIE GRAS

HOKKAIDO SCALLOPS

Prices exclude GST
Orders below \$100 worth of food
before GST will incur a \$10
delivery fee

DRINKS

FOR YOU THIRSTY ANIMALS

30% off all drinks except cocktails

BOTTLED COCKTAILS

—18 —

Individual Portions by the Bottle
Serve chilled or pour over ice

BAK KWA
DIRTY MARTINI

Tanqueray Dirty Martini,
Beef Jerky Garnish

GIN & TONIC
MARTINI

Tanqueray 10,
Grapefruit, Lime, Tonic

BEEFY
OLD FASHIONED

Fat-washed Makers Mark,
Blood Orange Perfume

RUM RAISIN
OLD FASHIONED

Ron Zacapa 23,
PX Sherry, Smoked

KYOHU GRAPE
SANGRIA

Merlot, Passion Fruit,
Cointreau, Kyoho Foam

ELDERFLOWER
SANGRIA

Sauvignon Blanc,
Lilet Blanc, Elderflower

YUZU THYME
SOUR

Wild Turkey, Thyme,
Yuzu, Bitters, Egg White

APPLE CINNAMON
SOUR

Wild Turkey, Apple,
Cinnamon, Egg White

BARREL AGED
NEGRONI

Bickens, Campari
Cinzanno Rosso,

STRAWBERRIES
& CREAM

Black Cow Vodka,
Clarified Milk Punch

BEERS

By the bottle

PILSNER URQUELL
Czech Lager - 4.4%
-12-

PALE ALE
West Coast Classic - 4.2%
-14-

PUNK IPA
American IPA - 5.6%
-16-

LAST TRAIN
Oatmeal Stout - 5.1%
-14-

REDS

By the bottle - 750ml

Juicy Australian
Cabernet Merlot
-60-

Velvety Argentinian
Malbec
-88-

Punchy French
Pinot Noir
-98-

Spicy Australian
Shiraz Cabernet
-84-

Luscious Chianti
Sangiovese
-96-

Fruity Napa Valley
Cabernet Sauvignon
-138-

WHITE WINES

By the bottle - 750ml

Crisp Australian
Sauvignon Blanc
- 60 -

Lively Australian
Riesling
- 82 -