



SET MENU NO.1

Group Reservations 15-35
\ 3 Course – **49.0** \ 2 Course – **39.0** \
Menu is subject to change

**Bread & Dukkah \ GFO **
Toasted ciabatta, McLaren Vale
olive oil, house dukkah

APPETISERS TO SHARE

**Cauliflower & Three Cheese
Arancini \ V **
Semi dried tomato, almond tarator

Salt & Szechuan Pepper Baby Squid
Garlic aioli, lemon

MAINS

**Pan Fried Gnocchi \ V **
Pumpkin soubise, candied walnut,
watercress, pecorino

**250g Grasslands Scotch Fillet \ GFO **
Served with chive & garlic croquettes,
truffled green beans, chimichurri butter,
red wine jus

Chicken Breast Schnitzel
Salad, lemon, chips
- Parmigiana
- Mushroom; Pepper; Gravy

**Beer Battered SA Garfish \ GFO **
Salad, tartare, lemon, chips

**Roast of the Day \ GFO **
Roasted vegetables, gravy, condiments

DESSERTS TO SHARE

**Lemon Curd Tart
Chocolate & Hazelnut Tart
Passionfruit Panna Cotta**



SET MENU NO.2

Group Reservations 15-35
\ 3 Course – **64.0** \ 2 Course – **52.0** \
Menu is subject to change

APPETISERS

**Bread & Dukkah \ GFO **
Toasted ciabatta, McLaren Vale
olive oil, house made dukkah

ENTRÉE

**Local Roasted Pork Belly \ GF **
Cauliflower puree, candied apple,
walnuts, speck

**Confit Leek & Blue Cheese Tart \ V **
Poached pear, oyster mushroom
& walnut salad

**Josper Seared Kangaroo Island
Scallops \ GF **
Sweet corn puree, toasted
coconut, chilli

MAINS

**McLaren Vale Free-Range
Chicken Breast**
Smashed oat & almond crust, sweet corn
puree, asparagus salad

**Roasted Chilli Duck Breast \ GFO **
Mango, mint, wontons & endive salad,
nam jim dressing

Crispy Skin Queensland Barramundi
Bok choy, shitake mushroom, wakimi, miso
broth

**Pan Fried Gnocchi \ V **
Pumpkin soubise, candied walnut,
watercress, pecorino

**250g Grasslands Scotch Fillet \ GFO **
Served with chive & garlic croquettes,
truffled green beans, chimichurri,
red wine jus

SIDES

**House Chopped Salad \ GF **
Witlof, chickpeas, tomato, cucumber,
fennel, radicchio, herbs, white balsamic

DESSERTS

Cappuccino Semifreddo
Vanilla foam, cinnamon sugar donut

**Autumn Fruits \ GF **
Roasted figs, blackberries, peach sorbet,
lemon curd, chocolate sponge, yoghurt
cream, amaretto crumb

**Weightless Chocolate Tofu Mousse
\ GF \ DF \ VG **
House made honey comb, fresh berries

GROUP RESERVATIONS INFORMATION, TERMS AND CONDITIONS

Menus & pricing

- For lunch reservations 15 to 35 guests, we are happy to offer all parties a set menu, if prior arrangement is made, however is not required.
- For dinner reservations 15 to 35 guests, all parties are required to order a set menu for ease and speed of service.
- Please advise of dietary requirements upon booking. Please note as we operate and prepare food in commercial kitchen we cannot guarantee against allergic reactions.
- Menu Abbreviations: GF Gluten Free GFO Gluten Free Option V Vegetarian VO Vegetarian Option
- For wines, NOT on our wine list a corkage fee of \$20 per bottle applies and \$15 if purchased from The Feathers Cellars. The Feathers does not take any responsibility for damage to or loss of items.
- Changes to menus are at the discretion of The Feathers Hotel. All prices include 10% GST.

Cakeage

- We welcome you to bring your own celebration cake. Our kitchen staff will plate your cake with an accompaniment for \$3.50 per head, for self-service a \$1.50p/p fee applies.

Seating requests

- Due to table configurations, bookings may be spread over multiple tables. We will do our best to seat your group in your requested area, however we are unable to guarantee this unless you have booked a private function space. Minimum spends apply to guarantee a private function space.

Decorating

- In the event that you wish to use decorations for your booking, we do require all decorations to be of a discreet nature and to be located only on your booked table, as you are dining in a public area. If you have hired a private function space, then please discuss your requests with our team.

Deposits & confirmation

- A \$10.00 per person holding deposit is required per person to confirm your booking.
- For special dates/events you may be required to pay the entire menu/package price in advance.
- A holding deposit will be refunded upon arrival of all number of guests booked or it will be deducted from your final bill.
- Management reserves the right to withhold deposits should all guests fail to arrive as booked.

Payment

- Please note we do not split bills (one bill per table); however, we can provide a fully itemized account per table.
- Cash bar facilities can be provided for beverages on request.
- All bills must be settled in full upon conclusion of the reservation. The Feathers Hotel accepts payment by cash, Visa, MasterCard or Amex. With prior arrangement, we can accept payment by company cheques, however no personal cheques will be accepted.

Cancellation policy

- The Feathers Hotel will retain the deposit as the cancellation fee, if less than the minimum notice of (72hrs) 3 days' prior notice is given.
- At this time, should your booking decrease in numbers by 50%, you will incur a loss of 50% deposit. This will be charged as a no show fee and cannot be used as any credit.

Special dates/events

- Special dates (NYE, Melbourne Cup, Valentine's Day, Easter, Mother's Day, Father's Day, Christmas Day)
- Minimum five (5) days cancellation notice or deposit and (ticketed/ set menu/package) price is forfeited.
- Public holidays incur a 15% surcharge on all food and beverage purchases.