

FEDERAL DELICATESSEN

DINNER MENU 4 - TILL CLOSE

Serve you right

OPEN 7 DAYS

STARTERS

APPETISERS

- SMOKED FISH DIP 16.50
Smoked fish, crème fraîche, fresh herb and zingy lemon w/ toast and mixed pickles
- DEEP FRIED PICKLES 12.50
Vlasic`s pickles, battered and deep fried w/ hot fraîche

YOUR BODY WILL THANK YOU

SOUPS

Starter or bowl, great to share

- MATZO BALL SOUP 13 / 20
w/ shredded chicken & bagel dumplings. Jewish penicillin

- MUSSEL & PASTRAMI CHOWDER 15 / 25
'New England' style w/kumara & toasted bun

RIDE SHOTGUN

ON THE SIDE

- HOME FRIES 8 / 12
Makahihi beef fat fries

- CREAMY SLAW 10
w/ toasted peanuts

- POTATO & GRAVY 10
whipped goodness

- SIDE PICKLES 7
Anderson's sweet & spicy, dill & garlic & Mt Olive kosher dill pickles

GET ONBOARD

MONTREAL POUTINE

Fries w/ cheese curd & gravy ... small 12 / large 18
Make it dirty... add pastrami +6



BEST SHARED

MEAT, BIRD & FISH

You're gonna need something on the side!

- HOUSE PASTRAMI 26.50 / 36
smoked brisket w/ pickles & mustard

- MEGAN'S MEAT LOAF 29
w/ cranberry relish, wholegrain mustard, sautéed greens & gravy

- SPIT-ROAST ¼ OR ½ CHICKEN..... 19.5 / 29
happy bird, served w/ gravy

- MILK-FED VEAL SCHNITZEL..... 22 / 32
w/ sage & lemon

- NY STRIP STEAK 30
w/ dill butter, green salad & chicken skin cracklin'

- DELI FISH 30
w/ burnt butter, fried capers, preserved lemon and glory greens

BALANCE THAT LIFESTYLE

SALADS DELUXE

- ICEBERG WEDGE 12
w/ ranch, blue cheese & candied walnuts

- SHAVED FENNEL & APPLE 12
w/ white bean hummus, pickled raisins, mint coriander & almonds

- ROASTED KUMARA SALAD..... 12
w/red onion, toasted almonds, parsley, mayo and finished curry oil.

- SUPER DELUXE 32
choose three from above

DOH!

BAGELS & SANDWICHES

- TOASTED REUBEN 25.5
pastrami on rye w/ Swiss, sauerkraut, mustard & Russian dressing

- STREET DOG 15
NYC-style hot dog w/ cart relish & 'Old Yella' mayo
double your dog add 4

- CHICKEN SALAD SANDWICH..... 19
w/ chicken skin cracklin', berg & gravy
w/ cheese add 4

- TUNA MELT 20
tuna, spicy mayo, spring onion, celery, Swiss cheese & crispy shallots

- MANHATTAN TOASTIE 23
meat loaf, 'Old Yella' mustard, Swiss cheese & gravy



Keep your fork - there's pie!

SWEET TOOTH

- NY CHEESECAKE..... 13.5
famous on Fed

- BANOFFEE PIE 13.5
w/ caramel popcorn

- SARAH'S PECAN PIE 13.5
w/ vanilla mascarpone cream

- LEMON MERINGUE PIE 13.5
WEEKENDS ONLY. Mom's recipe

- THE 3-WAY..... 25
choose a combo of any 3 pies



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thefed.co.nz

WET YOUR WHISTLE

DRINKS MENU

Serve you right

OPEN 7 DAYS

WINE ON TAP

Responsibly grown grapes deserve some sustainability and that's what our taps deliver -no extra packaging, no fussy pretense, just pure Central Otago Pinot, Hawke's Bay Rosé & Chardonnay

160 / 250 / 500ML

Chardonnay by Tipping Point *Working Bee*, Hawke's Bay 15 / 24 / 44
 Rosé by Tipping Point *Beach Comber*, Hawke's Bay 15 / 24 / 44
 Pinot Noir by Tipping Point *The Woodsman*, Central Otago 17 / 26 / 50

CHAMPAGNE & SPARKLING

160ML / BOTTLE

Tipping Point Prosecco, Italy, NV 15 / 70
 Champagne, Collet, NV 26 / 130
 Champagne, Collet, Rosé 150

WHITE & PINK WINE

160 / 250 / BOTTLE

Pinot Gris, Stone Paddock, Hawkes Bay 2023 16 / 25 / 72
 Rosé, Opawa, Marlborough 2023 16 / 25 / 72
 Chardonnay, Fat Bastard, California 2021 17 / 27 / 77
 Sauvignon Blanc, SOHO Stella, Marlborough 2024 15 / 24 / 70
 Sauvignon Blanc, Dog Point, Marlborough 2023 19 / 28 / 85
 Riesling, Wet Jacket, Central Otago 2020 18 / 29 / 82

RED WINE

160 / 250 / BOTTLE

Pinot Noir, Putangi, Central Otago 2021 18.5 / 29.5 / 84
 Syrah, Redmetal, Hawke's Bay 2023 18.5 / 29.5 / 84
 Shiraz, Tipping Point, Barossa Valley 2023 20 / 30 / 90
 Merlot Blend, Stone Paddock 'Scarlet', Hawke's Bay 2020 17 / 28 / 80
 Cabernet Sauvignon, Mitolo Jester, McLaren Vale 2020 18 / 29 / 82

Old standards & some new inventions

COCKTAILS

- JOE MARTINI**
 Swap out your morning Joe. Coffee Bean Bourbon,
 Good Joe Coffee, Kahlua 20
- STRAWBERRY FIELDS**
 Forever. Haku Vodka, St. Germain, Lemon, Strawberries 20
- FED MARGARITA**
Ask about our twists
 Granny Smith or Chilli Mango 20
- CUCUMBER SPRITZ**
 Cool as a cucumber
 Martini Bianco, St. Germain, Cucumber syrup, Soda Water 18
- NEGRONI**
 Why change a classic? 20
- KEY LIME SOUR**
 Like the pie. Bicaardi, Frangelico, St. Germain, Lime 20
- DELI MARY**
 A Bloody Mary but Fed style. Vodka, Port, Tomato Juice & Fed's Secret ... 20

ZERO PERCENT

- GOLDEN HOUR**
 Lyre's Rosso, Lyre's orange, Lyre's London dry, grapefruit syrup 12
- VIRGIN MOJITO**
 "From the Jerk" Grapefruit, Lemon or Orange & Thyme 12

COLD DRINKS

- FILTER COLD BREW COFFEE**
 Bottomless 5.5
- ICED TEA**
 Want it sweet? Tell us 5.5
- COCA COLA OR ZERO SUGAR** 6
- SPRITE LEMONADE** 6
- JUICE** Choose from Orange, apple, cranberry or tomato 7
- SCHWEPES GINGER BEER** 6
- A& W ROOT BEER** (sarsaparilla) 8
- ANTIPODE SPARKLING WATER** 1L 13

BEER & CIDER ON TAP

330ML / JUG

Hallertau, '09' Lager, Riverhead, 4.8% alc 13 / 41
 Sawmill, Pilsner, Matakana, 4.5% alc 13 / 41
 Sawmill, Hazy Pale Ale, Matakana, 5.5% alc 13 / 41
 ParrotDog, Hazy IPA, Wellington, 5.8% alc 13 / 41
 Hallertau, Apple Cider, Riverhead, 5% alc 11.5 / 38

BOTTLES & CANS

Garage Project, BEER, Pale Lager, Wellington, 4.8% alc, 330ml 12.5
 ParrotDog, *Yellowhammer*, Hazy, Wellington, 4.8% alc, 330ml 12.5
 Sawmill, *Bare Beer*, Pale Ale, Matakana, 0.0% alc, 330ml 10
 Sawmill, Nimble Pale Ale, Matakana, 2.5% alc, 330ml 12
 Urbanaut, *Kibi* Pink Cider, Auckland, 5% alc, 330ml 13



FROM THE JERK

- HOUSE SODAS**
 Lemon, grapefruit or Orange & Thyme 7
- SIX BARREL SODA**
 Cola six, creaming soda, cherry cola, raspberry lemonade,
 cherry pomegranate, ginger ale 7.5

*Wine glass pour 160ml - Stickies and Fortified Wine 90ml.
 Alcohol available from 8am only. R18 for service - Host Responsibility limits apply.*

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