

FEDERAL DELICATESSEN

DINNER MENU 4 - TILL CLOSE

Serve you right

OPEN 7 DAYS

STARTERS

APPETISERS

- SMOKED FISH DIP**17
Smoked kahawai, crème fraiche, fresh herbs and zingy lemon w toast and mixed pickles
- DEEP FRIED PICKLES**.....12.5
Vlasic's pickles, battered and deep fried w hot fraiche

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 & PASTRAM I CHOWDER** 17 / 25
w/ tomato & garlic sauce

RIDE SHOTGUN

ON THE SIDE

- HOME FRIES** 8 / 12
Makakihi beef fat fries
- POTATO & GRAVY**10
whipped goodness
- CREAMY SLAW**..... 10
w/ toasted peanuts
- SIDE PICKLES**..... 7
Anderson's sweet & spicy, dill & garlic & mr olive kosher dill pickles
- FRIED EGGS** 7
free range, how do you like them?

BEST SHARED

MEAT, BIRD & FISH

You're gonna need something on the side!

- HOUSE PASTRAMI** 26.5 / 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** 31
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
- SEASONAL SALAD** 12

DOH!

BAGELS & SANDWICHES

- TOASTED REUBEN**..... 26.5
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 & dipping gravy
w/ cheese add 4
- TUNA MELT** 20
tuna, spicy mayo, spring onion, celery, Swiss cheese & crispy shallots
- MANHATTAN TOASTIE** 23
meat loaf, 'Old Y ella' mustard, Swiss cheese & gravy



Keep your fork - there's pie!

SWEET TOOTH

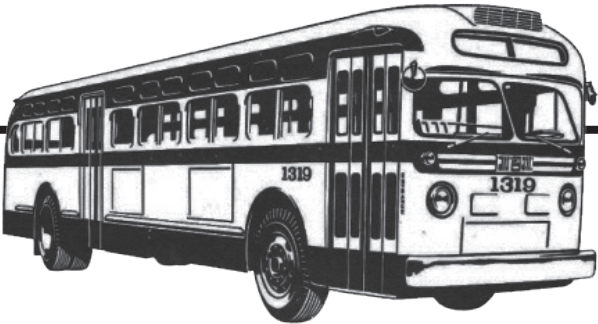
- NY CHEESECAKE**..... 14
famous on Fed
- BANOFFEE PIE** 13.5
w/ caramel popcorn
- SARAH'S PECAN PIE** 13.5
w/ vanilla mascarpone cream
- LEMON MERINGUE PIE** 13.5
WEEKENDS ONLY. Mom's recipe
- THE 3-WAY**..... 25
choose a combo of any 3 pies



GET ONBOARD

MONTREAL POUTINE

Fries w/ cheese curd & gravy ... small 12 / large 18
Make it dirty... add pastrami +7



thefed.co.nz

IS THERE SOMETHING YOU WANT TO TELL US...

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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, Catalina Sounds, Marlborough, 2023 16 / 25 / 72
Pinot Gris, Stone Paddock, Hawkes Bay 2023 16 / 25 / 72
Rosé, Opawa, Marlborough 2023..... 16 / 25 / 72
Sauvignon Blanc, SOHO Stella, Marlborough 2023 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
- 🍸 **NEGRONI**
Why change a classic?..... 20
- 🍸 **KEY LIME SOUR**
Like the pie. Bicardi, Frangelico, St. Germain, Lime..... 20
- 🍸 **DELI MARY**
A Bloody Mary but Fed style. Vodka, Port, Tomato Juice & Fed's Secret ... 20

ZERO PERCENT

- THE PINK LADY
White Cane Lyre's, Raspberry, Lemon, Coconut & Vanilla 18
- 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 12 / 40
Sawmill, Pilsner, Matakana, 4.5% alc 12 / 40
Sawmill, Hazy Pale Ale, Matakana, 5.5% alc 12 / 40
ParrotDog, Hazy IPA, Wellington, 5.8% alc 12 / 40
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 11
Urbanaut, *Kihi* 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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