

STARTERS

- Soup of the day **8.90 / 12.90**
- Freshly shucked Oysters (GF)** **4.00 each**
Natural, kilpatrick or lime, mango and vincotto glaze
- Garlic bread** **9.90**
- Bruschetta (V)** **15.90**
Tomato, fetta, red onion, basil, balsamic glaze
- House made dips** **16.90**
Turkish bread, grissini, provolone cheese, marinated olives
- Kefalograviera Saganaki (GF, V)** **16.90**
Kalamata olives, beetroot relish, rocket, balsamic glaze
- Slowly braised lamb ribs** **17.90**
Smokey barbeque glaze, apple slaw, tahini aioli
- Ham hock and manchego croquettes** **17.90**
Green pea and mint aioli
- Duck spring rolls** **17.90**
Carrot, spring onion, coriander Nuoc Cham
- Brioche sliders** **9.90 each 24.90 trio**
(Refer to specials board)
- Vegetarian taste plate (for 2) (VG)** **26.90**
Stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia feta, sourdough
- Spring taste plate (for 2)** **39.90**
Five spice calamari, slowly braised lamb ribs, ham hock and manchego croquettes, duck spring rolls with nuoc cham, crispy Asian salad
Wine suggestion - La Zona Prosecco, King Valley, VIC

MAIN COURSE

- Spring Salad (GF, VG)** **23.90**
Roasted pumpkin, rocket, toasted nuts, macadamia fetta, pickled beetroot, lemon and garlic dressing
- Portobello mushrooms (GF, VG)** **23.90**
Du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia feta, tomato sugo
Wine suggestion - Chain of Ponds Pinot Noir, Adelaide Hills, SA (VG)
- Japanese cajun sweet potato (V)** **23.90**
Honey roasted, panko crumbed, warm cumin, coriander and chickpea salad, chilli-gremolata yoghurt
- Spring vegetable risotto (GF, V)** **23.90**
Caramelised onion, edamame, fresh peas, young leek, fresh herbs, pecorino
Add smoked chicken (GF) \$27.90
Wine suggestion - Delatite High Ground Chardonnay, Mansfield, VIC
- Homemade potato gnocchi (V)** **23.90**
Tomato pomodoro, torn basil, baby spinach, buffalo mozzarella, roasted walnuts
Add pork sausage \$27.90
- Thai prawn, avocado and mango salad** **29.90**
Crispy wombok, bean shoots, cherry tomatoes, dried shallots, tomato and brandy dressing
- Prawn and scallop linguini** **29.90**
Chilli, garlic, dill
Wine suggestion - T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC
- Fresh Queenscliff five spice calamari (GF)** **32.90**
Crisp Asian salad, mango and lime aioli, soft herbs
- Roasted Chicken breast (GF)** **34.90**
Crispy herb and goats cheese polenta, sautéed spring greens, truffled tarragon poultry jus
- Crispy pork belly (GF)** **36.90**
Creamy potato mash, roasted eggplant puree, chilli and lemon broccolini, anchovy butter
- Duck two ways (GF)** **38.90**
Confit duck leg, roasted duck breast, blue cheese gratin, pear and thyme puree, Tuscan kale, sour cherry jus
Wine suggestion - Vinogradi Nuic Blatina, Bosnia and Herzegovina
- Catch of the day (GF)** **38.90**
Dill crème fraiche potatoes, Thai pumpkin and coconut puree, sautéed greens, saffron yoghurt, nori butter
(refer to specials board)

BUTCHERS SELECTION

- 300g Hereford "Boss" Porterhouse** **39.90**
MSA grass fed, free range, SA
- 400g Great Southern Rib Eye** **40.90**
MSA grass fed, free-range, VIC
- 300g Hereford "Boss" Eye Fillet** **40.90**
MSA grass fed, free-range, SA
- Served with rosemary and garlic roasted potatoes, grilled portobello mushroom, spicy tomato jam, pepper jus (GF)
- OR choose 2 sides and a sauce:**
- | | |
|--------------------|----------------------------|
| Sides: | Sauce: |
| Steak fries | Green peppercorn |
| Tossed veggies | Mushroom |
| Creamy potato mash | Red wine jus |
| Garden salad | Anchovy and mustard butter |
- Wine Suggestion - Pepperjack Shiraz, Barossa Valley, SA*

TRADITIONAL PUB FARE

- Veggie Burger (V)** **23.90**
Beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, charcoal bun, wedges
- Mushroom Burger (V)** **23.90**
Whole portobello mushroom, Persian style macadamia fetta, pesto, lettuce, tomato, caramelised onion, gherkins, bush tomato chutney, chips, aioli
- The Pumphouse Burger** **24.90**
House made secret recipe beef patty, bacon, lettuce, tomato, cheese, caramelised onion, gherkins, bush tomato chutney, battered onion rings, chips, sweet chilli aioli
- 4 Pines beer battered fish** **27.90**
Garden salad, chips, tartare, lemon wedge
- Chicken parmigiana** **27.90**
Hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips
- Veal schnitzel** **27.90**
Hand crumbed, garden salad, chips, lemon wedge

{ Proud recipients of "Burger of the Year" at the 2018 AHA Vic State Awards for Excellence }

KIDS

All \$12.90

Kids under 12 years only
Includes soft drink/juice and activity pack

- Chicken nuggets, chips and salad
- Battered fish, chips and salad
- Napoli pasta (parmesan optional) (V)
- Chicken schnitzel, chips and salad

SIDES

All \$9.90

- Hot Chips house made aioli, chilli jam
- Wedges sour cream, chilli jam
- Creamy potato mash
- Wild rocket, shaved pear and parmesan salad, blue vein dressing
- Sautéed seasonal vegetables
- Garden salad

DESSERTS

- Rich dark chocolate fondant** **12.90**
Salted caramel sauce, vanilla bean ice-cream
- Chocolate hazelnut brownie** **12.90**
Clotted cream, peanut butter ice-cream, hot chocolate ganache
- Vanilla bean crème brulee (GF)** **12.90**
White chocolate Belgian ice-cream, raspberry coulis
- Buttermilk panna cotta** **12.90**
Poached rhubarb, vanilla shortbreads, orange blossom fairy floss
- Trio of sorbets (GF, VG)** **9.90**
- Affogato** **16.90**
Vanilla bean ice-cream, espresso coffee, your choice liqueur
- Banana bliss dessert cocktail** **18.90**
Plantation dark rum, kahlua, baileys, banana liqueur, vanilla bean ice-cream, chocolate drizzle
- Cheese plate** **24.90**
Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots
Dessert wine suggestion - St Huberts Late Harvest Vignier Yarra Valley, Victoria



V = Vegetarian GF = Gluten Free

VG = Vegan MP = Market Price

ST ANDREWS HOTEL 1854

Below is a rare photo of the original Hotel, established in 1854 and originally named the “Hawkins St Andrews Hotel”. In the late 1800’s a fire tore through the building and it wasn’t until the early 1900’s that it was rebuilt and named as just the St Andrews Hotel. In 1987, a pioneer in the themed Hotel game, Betty Jenkins, took a tired and run-down St Andrews Hotel and together with her monkey and cockatoo, renamed it as patrons for the last 30 years have known it as The Pumphouse Hotel.

Today the re-brand of the Hotel brings us back to its original roots with the new logo incorporating the Ancient Legend of the Celtic “Tree of Life”. The tree, amongst other things is the symbol of rebirth, strength and friendship which are all qualities the Hotel possess now and has done in its 150-year history.

We will always respect and fondly remember the years as The Pumphouse Hotel, although at the same time we will embrace the history of the Hotel and continue our journey as a new and exciting venue now known as the **St Andrews Hotel - Fitzroy**.

