

STARTERS

Soup of the day	8.90 / 12.90
Freshly shucked Oysters (GF) Natural or kilpatrick	4.00 each
Garlic bread	9.90
Bruschetta (V) Tomato, feta, red onion, basil, balsamic glaze	15.90
House made dips Turkish bread, grissini, provolone cheese, marinated olives	16.90
Kefalograviera Saganaki (GF, V) Kalamata olives, beetroot relish, rocket, balsamic glaze	16.90
Duck spring rolls Carrot, spring onion, coriander, Nuoc Cham	17.90
Smokey bacon, gruyere and rosemary croquettes Paprika aioli	17.90
Slowly braised lamb ribs Smokey barbeque glaze, apple slaw, tahini aioli	17.90
Brioche sliders 9.90 each 24.90 trio (Refer to specials board)	
Vegetarian taste plate (for 2) (VG) Stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia feta, sourdough	26.90
Summer taste plate (for 2) Slowly braised lamb ribs, duck spring rolls, smokey bacon, gruyere and rosemary croquettes, lemon peppered calamari, feta, blood orange, mint, coriander and rocket salad <i>Wine suggestion - La Zona Prosecco, King Valley, VIC</i>	39.90



Australian Hotels Association Victorian State Awards for Excellence & Australian Bridal Industry

• O U R A W A R D S •

- 2019 – Winner Best Pub Bar
- 2018 – Winner “Burger of the Year”
- 2018 – Winner Best Function Coordinator
- 2017 – Winner Best Bistro (National)
- 2017 – Winner Best Hotel Reception
- 2016 – Winner Best Bistro
- 2015 – Winner Best Hotel Reception

MAIN COURSE

Summer Salad (GF, VG) Roasted pumpkin, edamame, rocket, toasted nuts, macadamia feta, pickled beetroot, lemon and garlic dressing	23.90
Portobello mushrooms (GF, VG) Du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia feta, tomato sugo <i>Wine suggestion - Castillo de Enguera “Reserva” Tempranillo, Valencia, Spain (organic, vegan)</i>	23.90
Sweet potato cannelloni (V) Roasted cherry tomatoes, walnuts, nutmeg, ricotta, tomato and basil ragu, rocket salad	23.90
Slowly braised lamb shoulder gnocchi Kalamata olives, lilliput capers, fresh herbs	27.90
White veal, mushroom, taleggio and pea risotto (GF)	27.90
Panko crumbed prawn, avocado and mango salad Crispy wombok, bean shoots, cherry tomatoes, dried shallots, tomato and brandy dressing <i>Wine suggestion - Kilikanoon Skilly Valley Pinot Gris, Clare Valley, SA</i>	32.90
Fresh Queenscliff lemon peppered calamari (GF) Feta, blood orange, mint, coriander and rocket salad, saffron aioli, soft herbs	32.90
Seafood linguini Mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley <i>Wine suggestion - T’Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC</i>	32.90
Honey marinated tender pork outlet (GF) Rosemary and porcini risotto, sautéed broccolini, spiced apple relish, plum jam jus	34.90
Chargrilled chicken breast (GF) Chorizo, tomato and goats cheese risotto, thyme roasted roma tomatoes, pesto butter	34.90
Chimichurri marinated lamb rump (GF) Creamy potato mash, roasted root vegetables, red wine jus <i>Wine suggestion - Vinogradi Nuic Blatina, Bosnia and Herzegovina</i>	36.90
Catch of the day (GF) Creamy chive paris mash, charred asparagus, basil aioli, balsamic and fig glaze (refer to specials board)	38.90

BUTCHERS SELECTION

300g Hereford “Boss” Porterhouse Grain fed, marble score 2+, Narrabri NSW	39.90
400g Great Southern Rib Eye MSA grass fed, free-range, VIC	40.90
300g Hereford “Boss” Eye Fillet MSA grass fed, free-range, SA	40.90
Served with roasted cajun potatoes, red onion and bacon jam, sautéed seasonal greens, roast garlic jus (GF)	
OR choose 2 sides and a sauce:	
Sides:	Sauce:
Steak chips	Pepper
Tossed veggies	Mushroom
Creamy potato mash	Red wine jus
Garden salad	Anchovy and mustard butter
<i>Wine Suggestion - Pepperjack Shiraz, Barossa Valley, SA</i>	

TRADITIONAL PUB FARE

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

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

Trio of sorbets (GF, VG)	9.90
Frangelico marinated summer berries Brandy snap basket, mint crème fraiche, coconut & kaffir lime sorbet, mango coulis	12.90
Coffee panna cotta (GF) Peanut brittle, saffron fairy floss, kahlua glaze	12.90
Chocolate hazelnut brownie Clotted cream, peanut butter ice-cream, hot chocolate ganache	12.90
Spiced apple, peach and ginger crumble Vanilla bean ice-cream	9.90
Affogato Vanilla bean ice-cream, espresso coffee, your choice liqueur	16.90
Banana bliss dessert cocktail Plantation dark rum, kahlua, baileys, banana liqueur, vanilla bean ice-cream, chocolate drizzle	18.90
Cheese plate Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots <i>Dessert wine suggestion - Noble One Botrytis Semillon, Griffith, NSW</i>	24.90

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**.

