

STARTERS

Soup of the day **12.90 / 16.90**

Freshly shucked Oysters (GF)
natural **4.00 each**
kilpatrick or mignonette dressing **4.50 each**

Garlic bread **9.90**

Kefalograviera saganaki (GF, V) **16.90**
beetroot relish, rocket, balsamic glaze

Harissa spiced chicken wings **17.90**
siracha aioli

Duck spring rolls (3 per serve) **17.90**
carrot, spring onion, coriander, Nuoc Cham

Ćevapčići (4 per serve) **17.90**
chargrilled homemade skinless beef and pork sausages,
red bell pepper and eggplant relish, sour cream

BBQ pork ribs (4 per serve) **19.90**
smokey BBQ and chipotle glaze, pickled cabbage

Lamb Cutlets (3 per serve) **19.90**
pomegranate, chilli and yoghurt marinade,
cucumber, mint and coriander

Grilled tiger prawns (4 per serve) **19.90**
soy, Vietnamese mint and chilli marinade,
crisp Thai inspired herbs

Fresh Queenscliff salt & pepper calamari (GF) **19.90 / 36.90**
fennel, rocket, garlic aioli

Vegetarian share plate (for 2) (VG) **26.90**
stuffed portobello mushroom, roasted vegetables,
homemade hommus, pickled cauliflower, cornichons,
marinated olives, Persian style macadamia fetta,
sourdough

Favourites Share plate (for 2) **29.90**
kefalograviera saganaki, duck spring rolls,
harissa spiced chicken wings

Butchers Share plate (for 2) **34.90**
Ćevapčići, lamb cutlets, bbq pork ribs

Seafood Share plate (for 2) **39.90**
oysters natural and kilpatrick, Queenscliff
salt and pepper calamari, grilled tiger prawns



BUTCHERS BLOCK

300g Vic Farms Porterhouse **32.90**
supporting our local Victorian Beef Farmers this steak
is sourced from the Murray Valley and Gippsland
regions from Young Prime Grass Fed Cattle

250g 5 Star Eye Fillet **34.90**
sourced from select farms from the South Coast
of Australia from Young Grass Fed Cattle

400g 6 Star T-Bone **35.90**
sourced from the East and South Coast of
Victoria from Grass Fed Young Prime Cattle

300g Riverine Scotch Fillet **36.90**
sourced only from the Riverina District from
Grain Fed Young Prime Cattle

350g 6 Star Rib Eye **36.90**
sourced from the East and South Coast of
Victoria from Grass Fed Young Prime Cattle

Rangers Valley Black Onyx Steak **MP**
sourced from the prized Rangers Valley in Queensland from
Black Onyx Cattle this steak is served in the most premium
restaurants all over the world. For the true beef connoisseur!

All steaks served with chunky chips and your choice of sauce

Rich pepper jus Creamy mushroom
Head Chef's red wine jus Bearnaise

Butters \$3.50 extra: Grated fresh Wasabi - \$5.00
Anchovy and mustard
Garlic and herb

Add some sides to accompany your meal

Truffled shoestring fries **8.00**
garlic aioli

Creamy potato mash **8.00**

Sautéed seasonal vegetables **8.00**
miso butter, smoked almonds

Siracha sautéed mushrooms **10.00**
kewpie mayonnaise

Cauliflower mornay **10.00**
paprika crust

Sautéed broccolini **10.00**
toasted almonds, ricotta

Dukkah and honey roasted baby carrots and turnips **10.00**
goats curd

St Andrews house salad **8.00**

Truss tomato and red onion salad **10.00**
balsamic vinegar

Wild rocket, shaved pear and parmesan salad **10.00**
blue vein dressing

LAND & SEA

Chargrilled chicken breast **36.90**
wrapped in prosciutto, ricotta, sage and thyme stuffing,
cauliflower and walnut risotto, sautéed greens, chicken jus

Crispy pork belly (GF) **38.90**
apple, ginger and pumpkin puree, goats curd mash,
sautéed greens, sour cherry and vincotto glaze

Chimichurri marinated lamb rump (GF) **38.90**
creamy potato mash, roasted root vegetables,
red wine jus

Seafood linguini **36.90**
mussels, Japanese scallops, prawns,
dill, diced tomato, garlic, parsley

Catch of the day (GF) **MP**
lime, dill and saffron gratin, lobster oil,
sautéed greens, turmeric and chilli aioli

VEGETARIAN

Portobello mushrooms (GF, VG) **26.90**
du-puy lentil, marinated pepper and basil stuffing,
oven baked macadamia fetta, tomato sugo

Pumpkin and almond agnolotti (V) **26.90**
wilted rocket, sage, goats curd, brown butter sauce

House made sweet potato, eggplant and cauliflower yellow curry (V) **26.90**
saffron rice, minted yoghurt, house made roti bread
(VG with no yoghurt or roti / GF with no roti)

PUB FARE

Veggie Burger (V) **24.90**
beetroot, white bean, red quinoa and dukkah patty,
house made slaw, grilled haloumi, chilli jam, brioche bun,
chips, beer battered fried pickles, sweet chilli aioli

The Pumphouse Burger **24.90**
house made secret recipe beef patty, bacon, lettuce,
tomato, cheese, caramelised onion, gherkins, bush
tomato chutney, brioche bun, battered onion rings,
chips, sweet chilli aioli

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 **29.90**
hand crumbed, garden salad, chips, lemon wedge

Chunky Chips **9.90**
garlic aioli, house made chilli jam

Wedges **9.90**
sour cream, house made chilli jam

DESSERTS

Trio of sorbets (GF, VG) **9.90**

Warm apple fritters **12.90**
cinnamon sugar, whisky butterscotch sauce,
vanilla bean ice-cream

Chilled vanilla bean panna cotta **12.90**
blueberries, baked oat crumble

Classic crème brulee (GF) **12.90**
peanut praline, hazelnut ice-cream

White chocolate and date pudding **12.90**
salted caramel sauce, vanilla bean ice-cream

Affogato **16.90**
vanilla bean ice-cream, espresso coffee,
your choice of liqueur

Banana bliss dessert cocktail **18.90**
Plantation dark rum, kahlua, baileys, banana liqueur,
vanilla bean ice-cream, chocolate drizzle

CHEESE

Premium Cheese supplied by Award Winning Delicatessen Bills
Farm all served with quince paste, lavosh and dried fruit.

Alexandrina, Vintage Cheddar, SA (Jersey cow's milk) - 50gm **12.90**
Firm, smooth texture with nutty, savoury and slightly caramel
flavour. This cheese is a handmade closed-textured Jersey milk
Cheddar matured for over 24 months.

Le Marquis Chèvre, Brie, France (goat's milk) - 50gm **14.90**
An exceptionally soft, silky texture, with a deliciously mild,
lingering lemony tang that is guaranteed to please everyone.

Berry's Creek Riverine Blue, VIC (buffalo milk) - 50gm **14.90**
This blue has a soft and creamy texture with a light green,
blue veining throughout. A sweet delicacy and subtle perfume
upon warming to room temperate compliments the purity of
this outstanding milk.

L'Artisan - Le Rouge, VIC (cow's milk) - 50gm **12.90**
This semi soft washed rind has a savoury, meaty, strong
aroma and an equally strong flavour. Its beautifully coloured
rind contains a dense paste that slowly breaks down to a
rich, unctuous texture as it ages. At its peak it is runny and
delicious.

Manchego, Spain (sheep's milk) - 50gm **12.90**
Aged for 12-mths this cheese has an intense, zesty taste and
a crumbly texture that's rich, full and slightly salty at the finish.

V = Vegetarian GF = Gluten Free VG = Vegan

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**.

