

## STARTERS

Soup of the day **12.90 / 16.90**

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

**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 & pork sausages, red bell pepper & eggplant relish, sour cream

**Slowly roasted fennel crusted pork belly (GF)** **19.90**  
smokey green pea & lemongrass puree, roasted pear

**Lamb cutlets (3 per serve) (GF)** **19.90**  
rosemary, honey & garlic marinade, green olive tapenade, crumbled feta, fennel & fried shallot garnish, red wine jus

**Chargrilled tiger prawns (4 per serve) (GF)** **19.90**  
lemon & parsley marinade, tequila, lime & tabasco aioli

**Fresh Queenscliff Szechuan salt & pepper calamari (GF)** **19.90 / 36.90**  
shallot, red onion & mesclun salad, fried caper 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, pork belly

**Seafood Share plate (for 2)** **39.90**  
oysters natural & kilpatrick, Queenscliff Szechuan salt & pepper calamari, chargrilled tiger prawns

## BUTCHERS BLOCK

**350g Vic Farms Porterhouse** **39.90**  
supporting our local Victorian Beef Farmers this steak is sourced from the Murray Valley & Gippsland regions from Young Prime Grass Fed Cattle

**250g 6 Star Eye Fillet** **40.90**  
sourced from select farms from the South Coast of Australia from Young Grass Fed Cattle

**400g 6 Star T-Bone** **40.90**  
sourced from the East & South Coast of Victoria from Grass Fed Young Prime Cattle

**300g Riverine Scotch Fillet** **46.90**  
sourced only from the Riverina District from Grain Fed Young Prime Cattle

**350g 6 Star Rib Eye** **46.90**  
sourced from the East & 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:  
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 & honey roasted baby carrots & turnips** **10.00**  
goats curd

**St Andrews house salad** **8.00**

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

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

## LAND & SEA

**Chargrilled Moroccan spiced chicken breast (GF)** **38.90**  
roasted chickpea, sweet potato & saffron puree, smokey paprika & apricot risotto, herbed yogurt, turmeric chicken jus

**Slowly braised lamb neck (GF)** **38.90**  
rosemary, tomato & red wine sauce, creamed potato, broccolini, pecorino

**Slowly braised beef cheek pappardelle ragu** **38.90**  
mint, olives, torn buffalo mozzarella, gremolata

**Seafood linguini** **38.90**  
mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley

**Catch of the day (GF)** **MP**  
parsley roasted new potatoes, olive, caper & red pepper salsa, lemon thyme butter, broccolini, basil oil

## VEGETARIAN

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

**Pumpkin and almond agnolotti (V)** **28.90**  
wilted rocket, sage, goats curd, brown butter sauce

**House made sweet potato, eggplant & cauliflower yellow curry (V)** **28.90**  
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 & dukkah patty, house made slaw, grilled haloumi, chilli jam, brioche bun, chips, beer battered fried pickles, sweet chilli aioli

**The Pumphouse Burger** **26.90**  
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** **29.90**  
garden salad, chips, tartare, lemon wedge

**Chicken parmigiana** **29.90**  
hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips

**Veal schnitzel** **32.90**  
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** **14.90**  
cinnamon sugar, whisky butterscotch sauce, vanilla bean ice-cream

**Prosecco panna cotta (GF)** **12.90**  
Cointreau & orange syrup, seasonal berries, edible flowers

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

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

**Rhubarb, apple, & wild berry crumble** **12.90**  
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 & dried fruit.

**Alexandrina, Vintage Cheddar, SA (Jersey cow's milk) - 50gm** **12.90**  
Firm, smooth texture with nutty, savoury & 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 & creamy texture with a light green, blue veining throughout. A sweet delicacy & 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 & 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 & delicious.

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**.

