

SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF)	5 EACH
WARM FRENCH BAGUETTE (V) Chef's signature artichoke & confit garlic dip	9
MARINATED OLIVES (GF, V) Thyme, garlic, chilli	9
OLASAGASTI ANCHOVIES (30g tin) Charred bread, lemon	16
HAM HOCK & BÉCHAMEL CROQUETTES (5 PER SERVE) Aioli.....	20
STUFFED ZUCCHINI FLOWERS (2 PER SERVE) (V) Goats cheese, tomato & basil vinaigrette.....	19
KING PRAWNS (3 PER SERVE) (GF) Butterflied, garlic, parsley & Pernod butter.....	27
FREMANTLE OCTOPUS (GF) Nduja, romesco sauce, green elk.....	27
HAND PULLED BURRATA (GFA, V) Rocket pesto, heirloom tomatoes, croutons.....	27

MAINS

FETTUCINE Crayfish bisque, confit tomatoes, basil, pangrattato.....	45
PORK BELLY (GF) Roasted purple carrot, burnt apple puree, chicharron, red wine jus.....	39
CALAMARI Rocket, shaved fennel, nori, aioli, lime *GFA.....	19/32
MOROCCAN SPICED LAMB SHOULDER (GF) Baba ghanoush, chermoula, crispy cavolo nero.....	38
RISOTTO (GF, V) Slow cooked pimentos, dehydrated olive, spinach, basil oil, Reggiano.....	27
MISO EGGPLANT (GF, VGA) Pea & corn ragout, parsley.....	27
CHICKEN PARMIGIANA Hand crumbed chicken breast, leg ham, Napoli, mozzarella, cabbage slaw, chips.....	29
BEER BATTERED FISH Cabbage slaw, chips, tartare, lemon.....	30
BEEF BURGER Bacon, lettuce, cheese, tomato, caramelised onion, pickles, burger sauce, brioche, chips.....	29

STEAKS

250g EYE FILLET Flinders & Co Select, VIC	53
300g PORTERHOUSE Bass Strait, MB 3+, VIC.....	49
300g SCOTCH FILLET Galiciana 'Vintage Beef Co' MB 3+.....	57

STEAKS SERVED WITH HAND CUT CHIPS AND YOUR CHOICE OF SAUCE (GF)

Rich pepper • Creamy mushroom • Red wine jus • Classic gravy
Garlic, shallot & Pernod butter • Béarnaise

Extra sauce 3

SIDES

CHIPS Beer battered, sea salt, aioli.....	10
MOROCCAN SPICED PUMPKIN (GF, VGA) Macadamia fetta, candied seeds.....	14
BROCCOLINI (GF, VGA) Tarragon & green peppercorn butter.....	14
ROCKET, PEAR AND PARMESAN SALAD (GF, VGA) Balsamic vinaigrette.....	12
CABBAGE SLAW Dill, apple, salad cream.....	12

LOCALS LUNCH

Tuesday to Friday

12PM – 2PM

\$25 STEAK NIGHT

Every Thursday from 5pm

220g porterhouse, chips & salad

SUNDAY ROAST

Every Sunday from 12pm

Served all day

GF - Gluten Free • V - Vegetarian

*GFA - Gluten free option available • VGA - Vegan option available

A surcharge of 10% applies on Sundays and 15% on Public Holidays

ST ANDREWS HOTEL FITZROY



SERVING FITZROY SINCE 1854

FAMILY OWNED AND OPERATED SINCE 1996

Above is an illustration of a photo of the Hotel taken near to its establishment in 1854. The Hotel was 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 pet monkey and cockatoo renamed it as patrons knew it for over 30 years, as The Pumphouse Hotel.

In 2017, a re-brand of the Hotel brought 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 possesses now and has done in it's 150-year history.