

## SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF) .....	5 EACH
OLASAGASTI ANCHOVIES (30g tin) Charred bread, lemon .....	16
WARM FRENCH BAGUETTE (V) Chef's signature artichoke & confit garlic dip .....	9
MARINATED OLIVES (GF, V) Thyme, garlic, chilli .....	9
CHARCUTERIE (GFA) Prosciutto, mortadella, salami, house pickled vegetables, grissini, charred bread.....	32
CRUMBED FRIED STELLA ALPINA CHEESE (V) Fig & tomato relish.....	19
KINGFISH CEVICHE (GF) Avocado mousse, coconut, puffed quinoa, finger lime.....	27
CHICKEN RIBS Wasabi salt, burnt chilli mayo.....	19
HAM HOCK & BÉCHAMEL CROQUETTES (5 PER SERVE) Pork rousong, aioli.....	20

## MAINS

SEAFOOD LINGUINI Pipis, mussels, calamari, prawns, parsley, lemon.....	42
PORK BELLY (GF) Trio of Jerusalem artichoke, red wine jus, plum gel.....	39
BEEF SHORT RIBS (GF) Garlic & herb skordalia, charred baby onion.....	45
CALAMARI (GFA) Rocket, shaved fennel, nori, aioli, lime.....	19/32
WINTER DUSK MUSHROOM RISOTTO (GF, VGA) Marinated wild mushrooms, mushroom cream.....	33
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
CHICKEN BURGER Cheese, cabbage slaw, aioli, brioche, chips.....	28
BEEF BURGER Bacon, lettuce, cheese, tomato, caramelised onion, pickles, burger sauce, brioche, chips.....	29

### FROM THE GRILL

BERKSHIRE PORK CUTLET Garlic butter.....	45
EYE FILLET (250g) Flinders & Co Select, VIC .....	53
PORTERHOUSE (300g) Galiciana 'Vintage Beef Co' MB 3+ .....	49
SCOTCH FILLET (300g) Galiciana 'Vintage Beef Co' MB 3+.....	57

ALL SERVED WITH HAND CUT CHIPS AND YOUR CHOICE OF SAUCE (GFA)

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

## SIDES

CHIPS (V) Beer battered, sea salt, aioli.....	10
MOROCCAN SPICED PUMPKIN (GF, VGA) Macadamia fetta, candied seeds.....	14
BROCCOLINI (GF, VG) Red chilli.....	14
ICEBERG LETTUCE (GF, V) Dill yoghurt, cacioricotta cheese.....	12
CABBAGE SLAW (GF, V) Dill, apple, salad cream.....	12

### \$18 PARMA NIGHT

Every Tuesday  
From 5pm

### \$25 STEAK NIGHT

Every Thursday  
From 5pm

### SUNDAY ROAST

Every Sunday  
From 12pm

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.