

## SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF)	5 EACH
OLASAGASTI ANCHOVIES (30g tin) Charred bread, lemon	18
WARM FOCACCIA (V) Whipped goats curd, dukkah	12
MARINATED OLIVES (GF, V) Thyme, garlic, chilli	9
CHARCUTERIE (GFA) Prosciutto, mortadella, salami, house pickled vegetables, grissini, charred bread	30
PRAWN ROLLS (3 PER SERVE) Compressed apple, radish, chive, dill, lemon, milk bun	21
CURED KINGFISH (GF) Avocado mousse, coconut, puffed quinoa, finger lime	27
CONFIT DUCK LEG CIGARS (2 PER SERVE) Plum puree	19
CORN & TALEGGIO CROQUETTES (V) (5 PER SERVE) Black garlic aioli, popcorn shoots	20
STRACCIATELLA (V) Caramelised peaches, dill oil, Barossa Valley bark	24

## MAINS

GNOCCHI (V, VGA) Spring greens, pickled yellow squash, cured egg yolk	33
NZ SALMON FILLET (GF) Fennel velouté, asparagus spears, green & orange tobiko	37
LAMB BACKSTRAP (GF) Kale puree, zucchini spaghetti, fresh peas, micro turnips, red wine jus	42
CALAMARI (GFA) Rocket, shaved fennel, nori, aioli, lime	19/32
RISOTTO ALLA MILANESE (GF) Grilled butterflied prawns, saffron, herb oil	33
PEANUT SATAY GLAZED TOFU (VG, GF) Carrot, cucumber, pomegranate, bean shoots, nam jim dressing	27

## PUB FARE

CHICKEN PARMIGIANA Hand crumbed chicken breast, leg ham, Napoli, mozzarella, cabbage slaw, chips	29
BEER BATTERED FISH Iceberg, pickled shallots, radish, chips, tartare, lemon	30
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

Extra sauce 3

## SIDES

CHIPS (V) Beer battered, sea salt, aioli	10
ASPARAGUS (GF, VGA) Ricotta, lemon oil	15
BROCCOLINI (GF, VG) Romesco, lemon oil, roasted hazelnuts	14
ICEBERG LETTUCE (GF, V) Dill yoghurt, cacioricotta cheese	12
CABBAGE SLAW (GF, V) Dill, apple, salad cream	12

### HAPPY HOUR

Tuesday - Friday  
4pm - 6pm

### \$18 PARMA NIGHT

Every Tuesday  
From 5pm

### \$2 OYSTERS

4-6pm Wednesday  
1-4pm Saturday  
1-4pm Sunday

### \$25 STEAK NIGHT

Every Thursday  
From 5pm

GF - Gluten Free • V - Vegetarian • VG - Vegan

\*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 its 150-year history.