

SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF)	5 EACH
ANCHOVY GILDA (GF) (2 PER SERVE) Olive, jalapeno, feta stuffed bell pepper	14
MARINATED OLIVES (GF, V) Thyme, garlic, chilli	9
WARM FOCACCIA (V) Whipped goats curd, dukkah	12
CHARCUTERIE (GFA) Prosciutto, mortadella, salami, house pickled vegetables, grissini, charred bread/ADD CHEESE	30/38
YELLOW FIN TUNA SASHIMI (GF) Black sesame, Earl Grey, quakes, pickled beetroot & white carrot	27
FRITTO MISTO (GFA) Calamari, white bait, school prawns, saffron aioli	20
FRESH VICTORIAN MUSSELS (GFA) Bacon & Cider broth, focaccia	22
BEEF CHEEK CROQUETTES (3 PER SERVE) Fermented pepper aioli, parmesan	22
ASIAN DUCK LEG SALAD (GF, V&G) Sesame, bean shoots, pomegranate, orange, soy dressing	25

MAINS

CALAMARI (GFA) Rocket, shaved fennel, nori, aioli, lime	19/32
DUO OF LAMB (GF) Roasted lamb backstrap & rack, roasted yellow cauliflower, brown onion puree, red wine jus	42
NZ SALMON FILLET (GF) Fennel velouté, asparagus spears, green & orange tobiko	37
SPANNER CRAB RIGATONI Heirloom tomatoes, parsley, chilli	38
DUCK BREAST (GF) Salt baked celeriac, blackberry gel, red wine jus	44
BEEFROOT RISOTTO (GF, V, V&G) Whole burrata, olive crumb	34
BUTTERNUT SQUASH STEAK (GF, V, V&G) Pea puree, goats cheese mousse	30

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

STEAKS

EYE FILLET (250g) Flinders & Co Select, VIC	53
PORTERHOUSE (300g) Galiciana 'Vintage Beef Co' MB 3+	53
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
CAULIFLOWER & BLUE CHEESE (V) Panko crumb	14
ASPARAGUS (GF, V, V&G) Ricotta, lemon oil	15
HONEY GLAZED ROOT VEGETABLES (GF, V, V&G)	14
MIXED GRAIN SALAD (GF, V) Buckwheat, white & red quinoa, goats cheese, house dressing, herbs	14

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 • V&G - 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.