

SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF)	5 EACH
BRUSCHETTA (3 PER SERVE) (V) Tomato, burrata, balsamic glaze, basil	18
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
NZ SALMON GRAVLAX (GF) Whipped goats cheese, tapioca crisps, lemon gel.....	27
COCONUT CRUMBED PRAWN BETEL LEAF (2 PER SERVE) Daikon, chilli caramel, tobiko.....	18
FRESH VICTORIAN MUSSELS (GFA) Nduja & tomato sauce, focaccia.....	22
ST ANDREWS PORK & FENNEL SAUSAGE ROLLS (4 PER SERVE) Smoked tomato relish.....	22
BUBBLE & SQUEAK CHIPS (GF) Bacon, white cabbage, onion, herbs, grated parmesan	20

MAINS

CALAMARI (GFA) Rocket, parmesan, nori, aioli, lime.....	19/32
LAMB BACKSTRAP (GF) Ras el Hanout spice, pearl cous cous, pumpkin puree, chickpea, tomato.....	42
OCEAN TROUT FILLET (GF) Asparagus puree, samphire, grilled asparagus, nori gel.....	37
CONCHIGLIE (VA) Spicy Italian sausage, broccoli, gorgonzola.....	34
PORK COTOLETTA Burnt butter, crispy salt bush, witlof & apple	40
RISOTTO (GF, V, VGA) Rocket puree, sun blushed tomato, peas, olive crumb/ ADD Grilled Prawns.....	32/39
MISO GLAZED HALOUMI SALAD (GF, V, VGA) Edamame, pickled ginger, avocado, cucumber, carrot, finger lime.....	30

PUB FARE

CHICKEN PARMIGIANA Hand crumbed chicken breast, leg ham, Napoli, mozzarella, garden salad, 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
CHARRED LEEKS (GF, V, VGA) Yoghurt, dukkah.....	14
BRUSSEL SPROUTS (GF, VGA) Speck, burnt butter	15
SMASHED CUCUMBERS (GF, V, VG) Chilli caramel, garlic, coriander	13
GARDEN SALAD (GF, V) Cos lettuce, tomato, cucumber, pickled shallot, radish, house vinaigrette.....	13

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.