

SMALLS

FRESHLY SHUCKED OYSTERS Natural with mignonette dressing (GF) OR Kilpatrick (GF)	5 EACH
MARINATED OLIVES (GF, V) Thyme, garlic, chilli	9
WARM FOCACCIA (V) Whipped goats curd, dukkah	12
BRUSCHETTA (V, VGA) (3 PER SERVE) Tomato, burrata, balsamic glaze, basil	18
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, beetroot mayo	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 & compressed 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, carrot, cucumber, 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, VGA) Chilli caramel, garlic, coriander	13
GARDEN SALAD (GF, V) Cos lettuce, tomato, cucumber, pickled shallot, radish, house vinaigrette	13

HAPPY HOUR
Tuesday-Friday 4PM-6PM

\$25 STEAK NIGHT
Thursday from 5PM

\$18 PARMA NIGHT
Tuesday from 5PM

\$2 OYSTERS, \$12 SPRITZES
Saturday & Sunday 1PM-4PM

\$18 ĆEVAPI NIGHT
Wednesday from 5PM

\$35 SUNDAY ROAST
Sunday 12PM-3PM & 5PM-9PM



Check out our Instagram for
mouthwatering food photos...

@standrewhotelfitzroy

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