

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, stracciatella, balsamic glaze, basil	18
CHARCUTERIE (GFA) Prosciutto, mortadella, salami, house pickled vegetables, grissini, charred bread	30
ADD CHEESE 8	
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
BURRATA (GFA, VA) Compressed watermelon, crispy prosciutto, tajin, vin cotto, ciabatta toast	24
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) Hasselback potatoes, pancetta, mint, peas	42
OCEAN TROUT FILLET (GF) Asparagus puree, samphire, grilled asparagus, nori gel	37
KING PRAWN LINGUINE Confit tomatoes, chilli	38
PORK COTOLETTA Burnt butter, crispy salt bush, witlof & compressed apple	40
RISOTTO (GF, V, VGA) Pumpkin, olive crumb, tempura zucchini flower, mascarpone	34
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
CARROTS (GFA, V, VGA) Stracciatella, XO sauce, crispy shallot.....	15
SPRING GREENS (GF, V, VGA) Sautéed fresh peas, snow peas, sugar snaps.....	15
FRESH CORN RIBS (GF, V, VGA) Cucumber, yoghurt, parmesan	14
GARDEN SALAD (GF, V) Cos lettuce, tomato, cucumber, pickled shallot, radish, house vinaigrette	13

HAPPY HOUR Monday-Friday 4PM-6PM	\$18 PARMA NIGHT Tuesday from 5PM	\$18 CÉVAPI NIGHT Wednesday from 5PM
\$25 STEAK NIGHT Thursday from 5PM	\$2 OYSTERS, \$12 SPRITZES Saturday & Sunday 1PM-4PM	\$35 SUNDAY ROAST Sunday 12PM-3PM & 5PM-9PM



Check out our Instagram for mouthwatering food photos...

@standreshotelfitzroy

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

*GFA - Gluten free option available • VGA - Vegan option available

A surcharge of 10% applies on Sundays and 15% on Public Holidays