

SMALLS

FRESHLY SHUCKED OYSTERS <i>Natural with mignonette dressing (GF) or Kilpatrick (GF)</i>	6 EACH
MARINATED OLIVES (GF, V) <i>Thyme, garlic, chilli</i>	8
WARM FOCACCIA (V, GFA) <i>Two whipped housemade butters ~ pink peppercorn & seaweed</i>	14
CHARCUTERIE (GFA) <i>Prosciutto, capocollo, sopressa salami, pork & pistacchio terrine, semi-hard cheddar, brie, pickled radish, caperberries, ciabatta toast, salt & pepper bark</i>	44
CURED FLATHEAD (GFA) <i>Watermelon radish, wild garlic gel, finger lime, housemade sesame lavosh</i>	28
CRISPY SALT & PEPPER PRAWNS (GFA) <i>Sauteed chilli, capsicum & onion, siracha mayo</i>	24
CALAMARI (GFA) <i>Homemade sweet chilli sauce, fresh lime</i>	22
CRUMBED CACCIOCAVALLO CHEESE <i>Hot earl grey honey, rocket, caramelised figs, balsamic glaze</i>	24
ST ANDREWS PORK & FENNEL SAUSAGE ROLLS (4 PER SERVE) <i>Smoked tomato relish</i>	22

MAINS

SQUID INK LINGUINE (VGA) <i>Morton bay bugs, confit tomato, chilli, garlic, parsley</i>	40
RAVIOLI (V) <i>Trio of mushroom, parmesan cream, basil oil</i>	38
JOHN DORY (GFA) <i>Deep fried oysters, apple & shallot veloute, romanesco, crispy curry leaves</i>	45
PORCHETTA (GF) <i>Cauliflower puree, roasted cauliflower, caramelised apple, wild spinach, red wine jus</i>	43
BEEF & GUINNESS PIE <i>Silky potato mash, broccolini, red wine jus</i>	36
PUMPKIN, CHICKPEA & COCONUT CURRY (GF, VG) <i>Jasmine rice, roti bread</i>	29
BEER BATTERED FLAKE <i>Iceberg, pickled shallots, radish, chips, tartare, lemon</i>	32
CHICKEN PARMIGIANA <i>Hand crumbed chicken breast, leg ham, Napoli, mozzarella, garden salad, chips</i>	32
BEEF BURGER <i>Bacon, lettuce, cheese, tomato, caramelised onion, pickles, burger sauce, brioche, chips</i>	29

STEAKS

PORTERHOUSE (300g) <i>Galician 'Vintage Beef Co' MB 3 +</i>	56
SCOTCH FILLET (300g) <i>Galician 'Vintage Beef Co' MB 3+</i>	58

ALL STEAKS SERVED WITH HAND-CUT CHIPS, COS WEDGE AND YOUR CHOICE OF SAUCE (GFA)
 Chimichurri • Creamy mushroom • Red wine jus • Classic gravy
 Extra sauce 3

SIDES

FRIES (V, GF) <i>Sea salt, aioli</i>	12
TRUFFLE MAC & CHEESE (V) <i>Pangrattato</i>	16
PURPLE CARROTS (V, VGA, GFA) <i>Stracciatella, housemade chilli oil</i>	15
HEIRLOOM TOMATOES (GF, VGA) <i>Whipped ricotta, rocket pesto, toasted pepitas</i>	15
COS WEDGES (VG, GFA) <i>Radish, chives, pickled & crispy shallots, house dressing</i>	12

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 CÉVAPI 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 • 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