

SMALLS

FRESHLY SHUCKED OYSTERS <i>Natural with mignonette dressing (GF, A) or Kilpatrick (GF, A)</i>	6 EACH
MARINATED OLIVES (GF, VG) <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, brie cheese, semi-hard goats' milk cheese, house pickled vegetables, ciabatta toast, salt & pepper bark</i>	44
CURED FLATHEAD (GFA, A) <i>Watermelon radish, wild garlic gel, finger lime, housemade sesame lavosh</i>	28
CRISPY SALT & PEPPER PRAWNS (GFA, I) <i>Sauteed chilli, capsicum & onion, siracha mayo</i>	26
CALAMARI (GFA, I) <i>Homemade sweet chilli sauce, fresh lime</i>	24
CRUMBED CACIOCAVALLO CHEESE (V) <i>Hot earl grey honey, rocket, balsamic glazed pears</i>	26
ST ANDREWS PORK & FENNEL SAUSAGE ROLLS (4 PER SERVE) <i>Smoked tomato relish</i>	24

MAINS

SQUID INK LINGUINE (VGA, I) <i>Slipper lobster, confit tomato, chilli, garlic, parsley</i>	40
RAVIOLI (V) <i>Trio of mushroom, parmesan cream, basil oil</i>	39
JOHN DORY (GFA, A) <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>	45
BEEF & GUINNESS PIE <i>Silky potato mash, broccolini, red wine jus</i>	36
PUMPKIN, CHICKPEA & COCONUT CURRY (VG, GFA) <i>Jasmine rice, roti bread</i>	32
BEER BATTERED FLAKE (A) <i>Iceberg, pickled shallots, radish, chips, tartare, lemon</i>	34
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>	30

STEAKS

PORTERHOUSE (300g) <i>Galician 'Vintage Beef Co' MB 3 +</i>	57
SCOTCH FILLET (300g) <i>Galician 'Vintage Beef Co' MB 3+</i>	59

ALL STEAKS SERVED WITH FRIES, COS WEDGE AND YOUR CHOICE OF SAUCE (GFA)

Chimichurri • Rich pepper • Creamy mushroom • Red wine jus • Classic gravy • Garlic, herb & pernod butter
Extra sauce 3

SIDES

FRIES (V, GF) <i>Sea salt, aioli</i>	14
TRUFFLE MAC & CHEESE (V) <i>Pangrattato</i>	16
PURPLE CARROTS (V, VGA, GFA) <i>Stracciatella, housemade chilli oil</i>	15
HEIRLOOM TOMATOES (V, 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

\$25 STEAK LUNCH

Tuesday-Friday 12PM-3PM

\$2 OYSTERS, \$12 SPRITZES

Saturday & Sunday 1PM-4PM

\$18 PARMA NIGHT

Tuesday from 5PM

\$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 • VA - Vegetarian available • VG - Vegan

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

Seafood Origin • A - Australian • I - Imported • M - Mixed

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