

AT YOUR SERVICE SINCE 1874

NORTH FITZROY ARMS

Tel. 0422-22-ARMS

## SNACKS & ENTREE

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| <i>Pacific oysters ½ doz, lemon, tabasco (gf)</i> . . . . .                     | 36  |
| <i>Sourdough focaccia, whipped butter (per slice)</i> . . . . .                 | 3.5 |
| <i>Olives, candied lemon, oregano (gf, vg)</i> . . . . .                        | 7   |
| <i>Panelle - sicilian chickpea fritters (4 per serve) (gf, vg)</i> . . . . .    | 12  |
| <i>Cauliflower and gruyere croquettes (3 per serve) (v)</i> . . . . .           | 14  |
| <i>Sausage rolls, tomato sauce (3 per serve)</i> . . . . .                      | 16  |
| <i>Eggplant caponata, sourdough focaccia (vg)</i> . . . . .                     | 16  |
| <i>Tuna tartare, white anchovy crema, potato crisps (gf)</i> . . . . .          | 22  |
| <i>Squid ink salami, pickled green tomatoes (gf, df)</i> . . . . .              | 18  |
| <i>Grilled jersey cheese, aleppo pepper, lemon, olive oil (v, gf)</i> . . . . . | 18  |
| <i>Chicken liver parfait, apricot brandy, brioche</i> . . . . .                 | 18  |

## MAIN

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| <i>Beetroot risotto, pecorino, mint (gf, v, vgo)</i> . . . . .                | 30 |
| <i>Spaghetti chittara, pistachio pesto, grana padano (v)</i> . . . . .        | 28 |
| <i>Crumbed local flathead, chips, watercress, tartare</i> . . . . .           | 38 |
| <i>Beef cheek &amp; ale pie, mash, pea soup, house tomato sauce</i> . . . . . | 33 |
| <i>Retired dairy cow cheeseburger, chips (gfo +\$1)</i> . . . . .             | 29 |
| <i>Vegan or Vego cheeseburger, chips (gfo +\$1)</i> . . . . .                 | 29 |
| <i>Crumbed pork cutlet, apple &amp; red cabbage slaw, mustard</i> . . . . .   | 38 |

## CHARCOAL GRILL

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <i>BBQ chicken, chips, cos wedge salad, green goddess (gf, *contains anchovy)</i> . . . . . | 32 |
| <i>Pork and sage sausages, mash, sugar loaf cabbage, onion gravy (gf)</i> . . . . .         | 33 |
| <i>250g Grass fed rump steak</i> . . . . .                                                  | 42 |
| <i>300g Grass fed porterhouse</i> . . . . .                                                 | 56 |
| <i>400g Grain fed scotch fillet</i> . . . . .                                               | 86 |
| <i>** All steaks are served with chips, watercress and bearnaise (gf)</i>                   |    |

## SIDES

|                                                    |    |                                                                |    |
|----------------------------------------------------|----|----------------------------------------------------------------|----|
| <i>Chips &amp; house gravy (gf, vgo)</i> . . . . . | 13 | <i>Honey glazed carrots (v, gf)</i> . . . . .                  | 12 |
| <i>Mash and gravy (gf, vgo)</i> . . . . .          | 10 | <i>Brussel sprouts, labneh, chilli, brown butter</i> . . . . . | 13 |
| <i>Gravy Boat (gf, vgo)</i> . . . . .              | 3  | <i>Garden salad, green goddess (gf, vgo)</i> . . . . .         | 13 |

## Banquet Menu \$65

## DESSERTS

|                                                            |    |                                                              |    |
|------------------------------------------------------------|----|--------------------------------------------------------------|----|
| <i>Sticky date pudding, malt ice cream</i> . . . . .       | 16 | <i>Clothbound cheddar, apple, crispbread (gfo)</i> . . . . . | 16 |
| <i>Chocolate sorbet, roasted quince (vg, gf)</i> . . . . . | 16 |                                                              |    |

15% Public Holiday & Credit Card Surcharges Apply. Open 7 Days.

## BY THE GLASS

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| <i>NV Il Follo Prosecco, Extra Dry DOC, ITA (120ml)</i> . . . . .              | 14, 69 |
| <i>NV Bellebonne 'bis' Rose Sparkling, Pipers River, TAS (120ml)</i> . . . . . | 18, 90 |

### HOUSE WINE

GL, .5L, 1L

|                                                                             |            |
|-----------------------------------------------------------------------------|------------|
| <i>23 Arms Table Blanc, Chardonnay, Little Reddie, VIC.</i> . . . . .       | 13, 42, 80 |
| <i>NV Arms Table Rouge, Nebbiolo, Refosco, Little Reddie, VIC</i> . . . . . | 13, 42, 80 |

|                                                                                               |         |
|-----------------------------------------------------------------------------------------------|---------|
| <i>23 Hills Collide Riesling, Gruner Veltliner, Adelaide Hills, SA.</i> . . . . .             | 15, 69  |
| <i>23 Reed 'Lessons' Semillon, Geelong, VIC</i> . . . . .                                     | 16, 79  |
| <i>24 Domaine des Forges 'L'Audace' Chenin Blanc, Anjou, FRA</i> . . . . .                    | 20, 90  |
| <i>21 Marc Rougeot-Dupin Bourgogne Blanc, Chardonnay, Burgundy, FRA</i> . . . . .             | 24, 120 |
| <i>23 Smallfry 'Tangerine Dream' Semillon, Pedro Ximénez + (Orange) Barossa, SA</i> . . . . . | 16, 79  |
| <i>22 Basket Range Rose, Pinot Noir Blend, Adelaide Hills, SA</i> . . . . .                   | 16, 79  |
| <i>23 Idiom Wines Pinot Noir, Central Victoria, VIC.</i> . . . . .                            | 15, 69  |
| <i>24 Fleet 'Lichen' Pinot Meunier, Whitlands, VIC.</i> . . . . .                             | 16, 79  |
| <i>23 Jamsheed 'Apricity' Sagrantino, Heathcote, VIC</i> . . . . .                            | 16, 79  |
| <i>22 Beyond the Pines 'Wind River' Shiraz, Adelaide Hills, SA</i> . . . . .                  | 14, 65  |
| <i>18 Musto Carmelitano Aglianico, Basiliscata Rosso IGT, ITA</i> . . . . .                   | 16, 79  |

## ALSO

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <i>23 Melbourne Sake 'TM' Muroka Nama Genshu Melbourne, VIC (90ml)</i> . . . . . | 15 |
| <i>NV Equipo Navazos 'I Think' Manzanilla, Jerez, ESP (90ml)</i> . . . . .       | 19 |
| <i>16 Domaine Montbourgeau L'Etiole, Vin Jaune, Jura, FRA (60ml)</i> . . . . .   | 28 |

## COCKTAIL

|                                                     |    |
|-----------------------------------------------------|----|
| <i>Arms Martini</i> . . . . .                       | 23 |
| <i>Negroni</i> . . . . .                            | 22 |
| <i>Appletini</i> . . . . .                          | 22 |
| <i>Tommy's Margarita</i> . . . . .                  | 23 |
| <i>Pina Colada</i> . . . . .                        | 24 |
| <i>Espresso Martini (Add Guinness +1)</i> . . . . . | 21 |
| <i>Bloody Mary (Friday-Sunday)</i> . . . . .        | 19 |

## LOW ALCOHOL

|                                                           |    |
|-----------------------------------------------------------|----|
| <i>Hepburn Springs Sparkling Water, 750ml</i> . . . . .   | 9  |
| <i>Tina Colada Mocktail</i> . . . . .                     | 14 |
| <i>Lucano Spritz Mocktail</i> . . . . .                   | 14 |
| <i>Rose &amp; White Peach Iced Tea</i> . . . . .          | 14 |
| <i>Heaps Normal XPA 0.5%</i> . . . . .                    | 10 |
| <i>Moritz 0.0%</i> . . . . .                              | 10 |
| <i>Guinness 0.0%</i> . . . . .                            | 12 |
| <i>T.I.N.A Raspberry &amp; Jasmine Pearls</i> . . . . .   | 12 |
| <i>Kolonne Null Sparkling Wine, 375ml, 0.0%</i> . . . . . | 35 |

## TAP

|                                                    |             |
|----------------------------------------------------|-------------|
| <i>Arms Ale 4.7%</i> . . . . .                     | 7, 14, 28   |
| <i>Great Northern 'Super Crisp' 3.5%</i> . . . . . | 7.5, 15, 30 |
| <i>La Sirene Pilsner 5.0%</i> . . . . .            | 8, 16, 34   |
| <i>Carlton Draught 4.6%</i> . . . . .              | 7.5, 15, 30 |
| <i>Stella Artois 4.8%</i> . . . . .                | 9, 14, 32   |
| <i>The Mill 'Mosaic' Pale Ale 5.1%</i> . . . . .   | 7.5, 15, 30 |
| <i>Balter Easy Hazy 4%</i> . . . . .               | 8.5, 16, 32 |
| <i>Wolf of the Willows XPA 4.7%</i> . . . . .      | 8, 16, 34   |
| <i>Kilkenny Irish Ale 4.3%</i> . . . . .           | 8.5, 17     |
| <i>Guinness 4.2%</i> . . . . .                     | 8.5, 17     |

## BOTTLE & CAN

|                                                            |     |
|------------------------------------------------------------|-----|
| <i>Aqua Boogie Pineapple, Mango Seltzer 4.0%</i> . . . . . | 14  |
| <i>Sopra Limoncello Seltzer 4.5%</i> . . . . .             | 14  |
| <i>Little Dragon Alcoholic Ginger Beer 4.0%</i> . . . . .  | 14  |
| <i>Napoleone Apple Cider 4.7%</i> . . . . .                | 12  |
| <i>Peroni Red Bottle, 4.6%</i> . . . . .                   | 10  |
| <i>Cascade Light 2.4%</i> . . . . .                        | 8.5 |
| <i>Garage Project Peach Sour Tin 2.9%</i> . . . . .        | 13  |
| <i>Wilde Gluten Free Pale Ale Bottle 3.5%</i> . . . . .    | 12  |
| <i>Two Metre Tall Tasmanian Wild Ale 5.2%</i> . . . . .    | 17  |

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