

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, toasted 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 & 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 & 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>	34
<i>250g Grass fed rump steak</i>	42
<i>300g Grass fed porterhouse</i>	59
<i>400g Grain fed scotch fillet</i>	89
<i>** All steaks are served with chips, watercress and bearnaise (gf)</i>	

SIDES

<i>Chips & house gravy (gf, vgo)</i>	13	<i>Honey glazed carrots (v, gf)</i>	12
<i>Mash and gravy (gf, vgo)</i>	10	<i>Roasted pumpkin, labneh, chilli, hazelnuts</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, 5% Sunday (Dining Room Only) & Credit Card Surcharges Apply.
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BY THE GLASS

<i>NV Alpino Prosecco, King Valley, VIC</i>	13, 65
<i>NV Bellebonne 'bis' Rose Sparkling, Pipers River, TAS</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, 95
<i>21 Alessandro Stefani 'Sete' Trebbiano, Pinot Blanc, Yarra Valley, VIC</i>	18, 80

<i>23 Smallfry 'Tangerine Dream' Semillon, Pedro Ximénez + (Orange), Barossa, SA</i>	16, 79
<i>23 Worlds Apart 'Everlasting Happiness' Rose, Touriga, Syrah, McLaren Vale, SA</i>	16, 79
<i>24 Scion 'Daylight Red' Durif (Chilled), Rutherglen, VIC</i>	15, 69

<i>23 Bandit Pinot Noir, Adelaide Hills, SA</i>	15, 69
<i>23 Ada Wine Co 'The Nudist' Grenache, McLaren Vale, SA</i>	20, 95
<i>24 Bloody Hill 'Rouge' Shiraz, Cabernet Sauvignon, Yarra Valley, VIC</i>	15, 69
<i>24 Josh Cooper Claret, Cabernet Sauvignon Blend, Central & Western Victoria, VIC</i>	20, 95
<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>16 Domaine Montbourgeau L'Etoile, 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>	22

LOW ALCOHOL

<i>Hepburn Springs Sparkling Water, 750ml</i>	9
<i>Tina Colada Mocktail</i>	14
<i>Lucano Spritz Mocktail</i>	14
<i>Rose & 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 & 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, 17, 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>	11
<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

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