

AT YOUR SERVICE SINCE 1874

NORTH FITZROY ARMS

Tel. 0422-22-ARMS

SNACKS & ENTREE

<i>Sydney rock 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>Mussel croquettes (3 per serve)</i>	15
<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>Wagyu bresaola, beetroot, sour cream, horseradish (gf)</i>	24
<i>Grilled jersey cheese, aleppo pepper, lemon, olive oil (v, gf)</i>	18
<i>Chicken, ham, pistachio terrine, piccalilly, sourdough focaccia</i>	19

MAIN

<i>Carnaroli risotto, spring vegetables, pecorino (gf, v, vgo)</i>	32
<i>Spaghetti chitarra, 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, pickled fennel & radish, mustard</i>	38

CHARCOAL GRILL

<i>BBQ chicken, chips, cos wedge salad, green goddess (gf, *contains anchovy)</i>	32
<i>Barnsley chop, mash, roasted baby turnips, anchovy sauce (gf)</i>	48
<i>250g Grass fed rump steak</i>	44
<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>Grilled asparagus, hazelnut vinaigrette</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, passionfruit caramel (vg, gf)</i>	16		

15% Public Holiday, 5% Sunday (Dining Room Only) & Credit Card Surcharges Apply.
Open 7 Days. Please Leave Quietly.

BY THE GLASS

<i>NV Alpino Prosecco, King Valley, VIC.</i>	13, 65
<i>NV Bellebonne 'bis' Blanc Sparkling, Pipers River, TAS.</i>	18, 90

HOUSE WINE

GL, .5L, 1L

23 Arms Table Blanc, Chardonnay, Little Reddie, VIC. 13, 42, 82

NV Arms Table Rouge, Nebbiolo, Refosco, Little Reddie, VIC. 13, 42, 82

23 Hills Collide Riesling, Gruner Veltliner, Adelaide Hills, SA. 15, 69

25 Linear Fiano, Hilltops, NSW. 16, 79

24 Columba Bianca 'Principe di Granatey' Grillo, Sicilia DOC, ITA. 15, 69

23 Clotilde Davenne 'Petit Chablis' Chardonnay, Burgundy, FRA. 26, 125

23 Nanclares 'Dandelion' Albarino, Rias Baixas, ESP. 22, 95

25 Konpira Maru 'La Douche Tropicale' Verdelbo (Orange), Granite Belt, QLD. 15, 69

25 Even Keel Rose, Mornington Peninsula, VIC. 16, 79

24 Scion 'Daylight Red' Durif (Cbilled), Rutherglen, VIC. 15, 69

23 Bandit Pinot Noir, Adelaide Hills, SA. 15, 69

23 Reed 'Alexia' Grenache, Vine Vale, SA. 20, 95

24 Bloody Hill 'Rouge' Shiraz, Cabernet Sauvignon, Yarra Valley, VIC. 15, 69

18 Musto Carmelitano Aglianico, Basiliscata Rosso IGT, ITA. 16, 79

23 Voyager Estate 'Coastal' Cabernet Sauvignon, Margaret River, WA. 16, 79

ALSO

23 Melbourne Sake 'TM' Muroka Nama Genshu Melbourne, VIC (90ml). 15

16 Domaine Montbourgeau L'Etiole, Vin Jaune, Jura, FRA (60ml). 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>Heaps Normal XPA 0.5%</i>	10
<i>T.I.N.A Raspberry & Jasmine Pearls</i>	12
<i>Kolonne Null Sparkling Wine, 375ml, 0.0%</i>	38

TAP

<i>Arms Ale 4.7%</i>	7, 14, 28
<i>Great Northern 'Super Crisp' 3.5%</i>	7.5, 15, 30
<i>Keeper Pilsner 5.0%</i>	7.5, 15, 30
<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>Melbourne Bitter 4.6%</i>	8, 16, 32
<i>Bodriggy Stingrays XPA 4.0%</i>	7.5, 15, 30
<i>Stone & Wood 4.4%</i>	8.5, 17, 34
<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>Fixation IPA, 6.4%</i>	15
<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

15% Public Holiday, 5% Sunday (Dining Room Only) & Credit Card Surcharges Apply.

Open 7 Days. Please Leave Quietly.