

AT YOUR SERVICE SINCE 1874

NORTH FITZROY ARMS

Tel. 0422-22-ARMS

SNACKS & ENTREE

Sydney rock oysters ½ doz, lemon, tabasco (gf) 36
Sourdough focaccia, whipped butter (per slice) 4
Olives, candied lemon, oregano (gf, vg) 7

Panelle - sicilian chickpea fritters (4 per serve) (gf, vg) 12
Mussel croquettes (3 per serve) 15
Chargrilled corn on the cob, sour cream, curry butter, lime (1 per serve) (gf, v) 7
Sausage rolls, tomato sauce (3 per serve) 16
Eggplant caponata, sourdough focaccia (vg) 16
Wagyu bresaola, fig, parmesan, hazelnuts (gf) 26
Grilled Jersey cheese, honey, lemon, aleppo pepper (v, gf) 18
Chicken liver & Madeira parfait, toasted brioche (gfo) 22

MAIN

Ricotta & spinach dumplings in chicken broth (vgo) 32
Cabbage rolls filled with rice, currants & pinenuts (vg, gf) 32
Crumbed local flathead, chips, watercress, tartare sauce 38
Beef cheek & ale pie, mash, pea soup, house tomato sauce 33
Retired dairy cow cheeseburger, chips (gfo +\$1) 29
Vegan or Vego cheeseburger, chips (gfo +\$1) 29
Crumbed pork cutlet, pickled fennel & radish, mustard 38

CHARCOAL GRILL

*BBQ chicken, chips, cos wedge salad, green goddess (gf, *contains anchovy) 32*
Pork sausages, potato salad, sauerkraut, mustard (gf) 34
250g Grass fed rump steak 44
300g Grass fed porterhouse 59
400g Grain fed scotch fillet 89
*** All steaks are served with chips, watercress and bearnaise (gf)*

SIDES

Chips & house gravy (gf, vgo) 13 *Grilled zucchini, preserved lemon, chilli (vg) . . 14*
Mash and gravy (gf, vgo) 13 *Honey glazed carrots (gf) 12*
Gravy Boat (gf, vgo) 3 *Garden salad, green goddess (gf, vgo) 13*

Banquet Menu \$70

DESSERTS

Sticky date pudding, malt ice cream 16 *Peach Melba 16*
Strawberry & lime sorbet (vg, gf) 16 *Clothbound cheddar, apple, crispbread (gfo) . . 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

<i>25 Arms Table Blanc, Chardonnay, Bobar Wines, VIC</i>	13, 42, 82
<i>25 Arms Table Rouge, Nebbiolo Blend (Cbilled), Little Reddie, VIC</i>	13, 42, 82

<i>24 Hills Collide Riesling, Gruner Veltliner, Adelaide Hills, SA</i>	15, 69
<i>24 Columba Bianca 'Principe di Granatey' Grillo, Sicilia DOC, ITA</i>	15, 69
<i>25 Orbis Grenache Blanc, Blewitt Springs, SA</i>	16, 79
<i>24 Canovaro Luca 'Piccolo Derthona' Timorasso, Piedmont, ITA</i>	19, 90
<i>16 Crawford River 'Beta' Sauvignon Blanc, Henty, VIC</i>	20, 95
<i>25 Konpira Maru 'La Douche Tropicale' Verdelho (Orange), Granite Belt, QLD</i>	15, 69
<i>24 Catlow & Co Rose, Nebbiolo, King Valley, VIC</i>	15, 69
<i>23 Bandit Pinot Noir, Adelaide Hills, SA</i>	15, 69
<i>23 Mortellito 'Calaniuru' Rosso, Frappato, Nero d'Avola, Sicily, ITA</i>	18, 85
<i>23 Bruno Giacosa 'Casa Vinicola' Nebbiolo d'Alba, ITA (120ml)</i>	23, 130
<i>23 Ravensworth Tempranillo Blend, Murrumbateman, NSW</i>	15, 69
<i>21 Bowerbird Syrah, Pyrenees, VIC</i>	16, 79
<i>23 Voyager Estate 'Coastal' Cabernet Sauvignon, Margaret River, WA</i>	16, 79

ALSO

<i>23 Melbourne Sake 'TM' Muroka Nama Genshu Melbourne, VIC (90ml)</i>	15
--	----

COCKTAIL

<i>Arms Martini</i>	23
<i>Negroni</i>	22
<i>Appletini</i>	23
<i>Amaretto Sour</i>	24
<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>	11
<i>Moritz Lager 0.0%</i>	10
<i>T.I.N.A Raspberry & Jasmine Pearls</i>	13
<i>Kolonne Null Sparkling Wine, 375ml, 0.0%</i>	42

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>Melbourne Bitter 4.6%</i>	8, 16, 32
<i>Stella Artois 4.8%</i>	-, 14, 32
<i>The Mill 'Mosaic' Pale Ale 5.1%</i>	7.5, 15, 30
<i>Bodriggy Stingrays XPA 4.0%</i>	7.5, 15, 30
<i>Stone & Wood Pacific Ale 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>	15
<i>Little Dragon Alcoholic Ginger Beer 4.0%</i>	14
<i>Napoleone Apple Cider 4.7%</i>	12
<i>Fixation IPA, 6.4%</i>	16
<i>Peroni Red Bottle, 4.6%</i>	11
<i>Cascade Light 2.4%</i>	9
<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 Wild Ale 4.8%, 375ml</i>	17

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

Open 7 Days. Please Leave Quietly.