

AT YOUR SERVICE SINCE 1874

NORTH FITZROY ARMS

Tel. 0422-22-ARMS

SNACKS & ENTREE

*Pacific 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  
*Jerusalem artichoke croquettes (v) (3 per serve) . . . . .* 14  
*Sausage rolls, tomato sauce (3 per serve) . . . . .* 16  
*Eggplant caponata, sourdough focaccia (vg) . . . . .* 16  
*Wagyu bresaola, fig, parmesan, hazelnuts (gf) . . . . .* 26  
*Grilled Jersey cheese, lemon, olive oil (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 . . . . .* 34  
*Retired dairy cow cheeseburger, chips (gfo +\$1) . . . . .* 29  
*Vegan or Vego cheeseburger, chips (gfo +\$1) . . . . .* 29  
*Veal Holstein schnitzel, fried egg, anchovies, caper butter . . . . .* 52

CHARCOAL GRILL

*Rainbow trout, pickled beetroot, horseradish cream (gf) . . . . .* 34  
*BBQ chicken, chips, cos wedge salad, green goddess (gf, \*contains anchovy) . . . . .* 33  
*Pork & beef sausage, mash, onion gravy (gf) . . . . .* 34  
*250g Grass fed porterhouse, chips, bearnaise, watercress (gf) . . . . .* 48

SIDES

*Chips & house gravy (gf, vgo) . . . . .* 13      *Cimi de rapa, chilli, garlic, anchovy (vg) . . . . .* 14  
*Mash and gravy (gf, vgo) . . . . .* 13      *Honey glazed carrots (gf) . . . . .* 12  
*Gravy Boat (gf, vgo) . . . . .* 5      *Garden salad, green goddess (gf, vgo) . . . . .* 13

*Banquet Menu \$70*

DESSERTS

*Sticky date pudding, malt ice cream . . . . .* 17      *Apple & rhubarb crumble, jersey cream . . . . .* 17  
*Pistachio & cardamom sorbet (vg, gf) . . . . .* 14      *Petit agour brebis - semi hard sheeps milk, apple butter, toasted sourdough (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 Carousal Blanc de Blancs, King Valley, VIC</i> . . . . .	18, 90

### HOUSE WINE

GL, .5L, 1L

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

<i>24 Flint 'Polish Hill' Riesling, Clare Valley, 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>25 Foreign Friends Chenin Blanc, King Valley, VIC</i> . . . . .	18, 90
<i>23 Mayford Chardonnay, Alpine Valleys, VIC</i> . . . . .	22, 110

<i>24 Dazma Wine Company Gewürztraminer (Orange), King Valley, VIC</i> . . . . .	15, 69
<i>NV Maison Lapulus 'le vin de mes amis' Rose, Syrah Blend, VIC</i> . . . . .	15, 69
<i>23 Les Fruits 'Occitan' Grenache, Shiraz + (Chilled Red), McLaren Vale, SA</i> . . . . .	15, 69

<i>23 Bandit Pinot Noir, Adelaide Hills, SA</i> . . . . .	15, 69
<i>24 Domaine du Clos Du Fief 'La Roche', Beaujolais-Village, Gamay, Beaujolais, FRA</i> . . . . .	20, 95
<i>24 Oria Riff Old Vine Grenache, McLaren Vale, SA</i> . . . . .	20, 95
<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

## COCKTAIL

<i>Arms Martini</i> . . . . .	24
<i>Negroni</i> . . . . .	24
<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> . . . . .	22
<i>Bloody Mary (Friday-Sunday)</i> . . . . .	22

## LOW ALCOHOL

<i>Mangiatorella 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 &amp; 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>Carlton Draught 4.6%</i> . . . . .	7.5, 15, 30
<i>Keeper Pilsner 4.7%</i> . . . . .	7.5, 15, 30
<i>Stella Artois 4.8%</i> . . . . .	-, 14, 32
<i>Balter 'Eazy Hazy' 4.0%</i> . . . . .	8.5, 15, 34
<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>Kilkenny 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> . . . . .	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