

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>	4
<i>Sevillian olives, candied orange, rosemary (gf, vg)</i>	7
<i>Panelle - Sicilian chickpea fritters (4 per serve) (gf, vg)</i>	12
<i>Jerusalem artichoke croquettes (v) (3 per serve)</i>	14
<i>Sausage rolls, tomato sauce (3 per serve)</i>	17
<i>Eggplant caponata, sourdough focaccia (vg)</i>	16
<i>Salt Kitchen wagyu bresaola (gf)</i>	24
<i>Grilled Jersey cheese, lemon, olive oil (v, gf)</i>	18
<i>Chicken liver & Madeira parfait, toasted brioche (gfo)</i>	23

MAIN

<i>Orecchiette, cimi de rapa, anchovy, garlic, chilli (vo, vgo)</i>	33
<i>Cabbage rolls filled with rice, currants & pinenuts (vg, gf)</i>	32
<i>Crumbed local flathead, chips, watercress, tartare sauce</i>	40
<i>Beef cheek & ale pie, mash, pea soup, house tomato sauce</i>	35
<i>Retired dairy cow cheeseburger, chips (gfo +\$1)</i>	29
<i>Vegan or Vego cheeseburger, chips (gfo +\$1)</i>	29
<i>Veal Holstein schnitzel, fried egg, anchovies, caper butter</i>	54

CHARCOAL GRILL

<i>Rainbow trout, pickled beetroot, horseradish cream (gf)</i>	34
<i>BBQ chicken, chips, cos wedge salad, green goddess (gf, *contains anchovy)</i>	34
<i>Pork & beef sausage, mash, onion gravy (gf)</i>	34
<i>300g Grass fed porterhouse, chips, bearnaise, watercress (gf)</i>	62

SIDES

<i>Chips & house gravy (gf, vgo)</i>	13	<i>Red cabbage, apple & walnut slaw (vgo)</i>	14
<i>Mash and gravy (gf, vo)</i>	13	<i>Honey glazed carrots (gf)</i>	12
<i>Gravy Boat (gf, vgo)</i>	3	<i>Garden salad, green goddess (gf, vgo)</i>	13

DESSERTS

<i>Sticky date pudding, malt ice cream</i>	17
<i>Blood orange & vermouth sorbet (vg, gf)</i>	14
<i>Apple & rhubarb crumble, jersey cream</i>	17

CHEESE

<i>Gruyere 1655 AOP, 18 months, Switzerland - apple butter, toasted sourdough (v, gfo)</i>	18
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15% Public Holiday, 5% Sunday (Dining Room Only) & Credit Card Surcharges Apply.
Open 7 Days. Please Leave Quietly.

All seafood served at NFA is Australian. VG - vegan, V - vegetarian, GF - gluten free

BY THE GLASS

NV Alpino Prosecco, King Valley, VIC	13, 65
NV Grace Under Pressure Blanc de Blancs, Mount Gambier, VIC	16, 79

HOUSE WINE

GL, .5L, 1L

25 Arms Table Blanc, Chardonnay, Bobar Wines, VIC	13, 42, 82
25 Arms Table Rouge, Syrah, Zazou Wines, VIC	13, 42, 82

24 Reed 'White Heart' Riesling, Mount Alexander, VIC	15, 69
24 Columba Bianca 'Principe di Granatey' Grillo, Sicilia DOC, ITA.	15, 69
24 Thomas Wines 'Synergy' Semillon, Hunter Valley, NSW	15, 69
25 Mise en Place Palomino, Rutherglen, VIC	20, 95
24 Dazma Wine Company Gewürztraminer (Orange), King Valley, VIC	15, 69
25 Catlow & Co Rose, Sangiovese, King Valley, VIC	15, 69
23 Les Fruits 'Occitan' Grenache, Shiraz + (Chilled Red), McLaren Vale, SA	16, 79
23 Bandit Pinot Noir, Adelaide Hills, SA	15, 69
24 Domaine du Clos Du Fief 'La Roche' Beaujolais-Villages, Gamay, Beaujolais, FRA	20, 95
25 Table Wines 'Pane Di Casa' Nero d'Avola, Riverland, SA	15, 69
20 Valentine Wines Montepulciano, Heathcote, VIC	16, 79
24 Basket Range Wine 'Bantam' Cabernet Sauvignon Blend, Adelaide Hills, SA	15, 69

COCKTAIL

Arms Martini	24
Negroni	24
Appletini	23
Amaretto Sour	24
Tommy's Margarita	23
Pina Colada	25
Espresso Martini (Add Guinness +1)	22
Bloody Mary (Friday-Sunday)	22

LOW ALCOHOL

Mangiatorella Sparkling Water, 750ml	9
Tina Colada Mocktail	14
Lucano Spritz Mocktail	14
Heaps Normal XPA 0.5%	11
Hop Nation Hazy Pale Ale 0.5%	12
Moritz Lager 0.0%	10
Guinness 0.0%, 500ml	12
T.I.N.A Raspberry & Jasmine Pearls	13

TAP

Arms Ale 4.7%	7, 14, 28
XXXX 3.5%	7.5, 15, 30
Carlton Draught 4.6%	7.5, 15, 30
Melbourne Bitter 4.6%	8, 16, 32
Stella Artois 4.8%	9, 14, 32
Balter 'Eazy Hazy' 4.0%	8.5, 17, 34
The Mill 'Mosaic' Pale Ale 5.1%	7.5, 15, 30
Bodriggy Stingrays XPA 4.0%	7.5, 15, 30
Kilkenny 4.3%	8.5, 17, -
Guinness 4.2%	8.5, 17, -

BOTTLE & CAN

Aqua Boogie Pineapple, Mango Seltzer 4.0%	14
Sopra Limoncello Seltzer 4.5%	15
Little Dragon Alcoholic Ginger Beer 4.0%	14
Napoleone Apple Cider 4.7%	12
Fixation IPA, 6.4%	16
Peroni Red Bottle, 4.6%	11
Cascade Light 2.4%	9
Garage Project Peach Sour Tin 2.9%	13
Wilde Gluten Free Pale Ale Bottle 3.5%	12
Two Metre Tall Wild Ale 4.8%, 375ml	17