



BREAKFAST & BRUNCH

Early morning till 3pm



Lime & pandan pannacotta, peaches, apricot & cherries,
Thai black sticky rice, passionfruit & macadamia crumble (V, GF) 17.5

Granny smith apple bircher, fresh local strawberries, honeyed Greek yoghurt
& almond ginger nut (V) 14.5

Istra Daylesford dry cured bacon, smoked mozzarella & pear relish **toasted doorstep sandwich**
(GF*) 17.5 *Add fried free range egg 2.5*

Sourdough or Multigrain toast
with handmade King Valley Dairy butter & house topping (V GF*) 8.0

Toasted homemade rhubarb, ginger and orange soda bread
with citrus labne and local thyme honey (V) 11.5

Hot blueberry pancakes
with fresh avocado & sweet corn salsa & maple whipped ricotta 18.5
Add Istra oak smoked free range bacon 4.5

Persian baked eggs with braised spiced peppers, sautéed spinach, green harissa,
Persian feta, pinenut dhukka & toasted Turkish pide (V GF*) 20.5
Add Gamekeepers spiced lamb merguez sausage 4.5

Tiger prawn and Huon smoked salmon scrambled eggs
with chives, parsley and toasted ciabatta (GF*) 23.0

James's 'Bench Press' Steak & Eggs
Char grilled Romsey Range flat iron steak, fried egg, roast tomato & thyme roast mushrooms
- with or without toasted sourdough (GF*) 25.5

Sweet potato and caramelized onion fritters, poached eggs, thyme roast field mushrooms,
snow pea shoots, grilled saganaki & truffled salsa verde (V GF) 19.5

Thick cut bacon with Gruyère potato cake, fried free range eggs, chipotle, baby spinach
& a beetroot remoulade (GF) 21.0

Free range eggs poached, fried or scrambled, on buttered toast with tomato relish (V GF*) 11.0
(scrambled 12.0)

With any of the following:

BREAKFAST SIDES

Oak smoked bacon 4.5 Huon smoked salmon 6.0
Gruyère potato cake 5.0 Shaved black truffle 12.0
Grilled Halloumi 4.0 Thyme roast Roma tomato 4.0
Sautéed spinach 4.5 Avocado mash with feta 4.5
Thyme roasted field mushrooms 4.0
'GF Precinct' gluten free bread – add 2.5

FITZROVIA Fine estate sustainability FOOD

The ingredients at Fitzrovia are sourced from
'fine estate' Victorian
suppliers wherever possible.

Non homogenized milk from St David Dairy,
King Valley Dairy butter, Romsey Range beef, salt
and pulses from Mount Zero, South Gippsland
lamb, goats' cheese from Meredith, free range
chicken from the Ovens Valley, local free range
eggs from Villa Verde, organic Port Phillip
mussels and St ALi single estate coffees

We ensure our produce is local, sustainable and
seasonal.

ALLERGIES

V. PREFERENCES
Our dishes are
created with specific
profiles in mind
- no alterations
please.

V. Vegetarian
GF. Gluten Free
GF*. Can be made
gluten free

If you have a
specific allergy
please let us
know.

COFFEES BY ST ALI

Shorts 3.5
Longs & milks 4.0
Soy based +.5
Almond based +1.0
SO cold drip 5.0

ORGANICS BY YARRA VALLEY TEA CO

English Breakfast
Green Sencha
Peppermint
Lemongrass and Ginger
Earl Grey
Nod Off all at 5.0

HOT CHOCOLATE & CHAI

Milks 5.0
Soy based +.5
Almond Based +1.0

YOUR NEXT PARTY AT FITZROVIA

We love to party, and love using our wonderful
space in many different formats, with a range of
spaces that can be adapted to suit your style!
Pre-dinner drinks in the courtyard; a buffet station
on the terrace; or ottomans and soft seating
in the dining room.

Whether it be a canapé and cocktail reception
for up to 100 guests or a seated dinner for up to
70, Fitzrovia offers a beautiful space, wonder-
ful food, staff and drinks to make your party a
shining event.

LUNCH & DINNER

12pm till close



Hot and sour crisp salt & pepper calamari salad with green papaya, Asian herbs,
rice noodles, lime, cashews & roast chilli dressing (GF*) 23.5

Potato gnocchi with spinach, porcini & portobello mushrooms, toasted pine nuts,
burned butter and crumbled goats cheese (V) 24.0

Char grilled charmoulah spiced Sth Gippsland lamb leg skewers
on toasted flatbread with grilled vegetable cous cous and minted cashew nut raita (GF*) 25.5

Free range chicken breast saltimbocca with prosciutto, sage & taleggio,
soft mascarpone polenta & crisp fried leeks (GF) 22.0

Beer battered fillet of Bass Strait blue grenadier fish & chips
with hand cut fat chips, wasabi coleslaw & wakame tartare 27.5

Heirloom beetroot, fresh yellow nectarine, goat's feta & whole grain salad
with fresh pomegranate, organic black barley & lentils, pumpkin seeds, pinenuts, toasted almonds,
fresh herbs & spiced Mildura orange dressing (V) 19.5
Add poached free range Oven's Valley chicken breast 5.0

Pan fried pork & veal meatballs with Paris mash potato, verjus, peas, shallots & Pecorino 20.5

Chickpea and organic black quinoa falafel with tumeric roast cauliflower
& smoked eggplant caviar, sumac spiced labne, minted pinenut dukkah & pomegranate
(V GF) 19.5

Ocean trout, tiger prawn & rockling fillet pie in white wine & chives
with a butter puff pastry crust & cos heart salad 25.0

200g grass fed Scotch fillet steak sandwich on sourdough with rocket, caramelized onions,
beetroot remoulade & thrice cooked chips (GF*) 27.0 With fried egg add 2.5

LUNCH & DINNER SIDES

Our signature polenta chips, truffled parsley & Parmesan (GF) 13.0

Dijon and pomegranate salad with mixed leaves (GF) 9.5

Thrice cooked fat chips with chipotle aioli to dip (GF) 11.5

Roast pumpkin, rocket, red onion & Parmesan salad (GF) 12.5

Green beans, crisp bacon and toasted almonds (GF) 11.5

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 FitzroviaStKilda +FitzroviaStKilda

FITZROVIA

Fitzrovia is open 7 days a week for breakfast and lunch,
and dinner Wednesday through Saturday

FITZROVIA.COM.AU

Fine estate sustainability