

Breakfast



Dr. Marty's crumpets, orange marmalade & rose cream	12
Junior board, smoked ham, cheddar, boiled egg & avocado	14
Grub tub, caramalised apple purée, sponge, whipped vanilla crème, poached quince & toasted oats	10
Avocado on sourdough, whipped tofu, sichuan pickled cucumber, crispy chilli & fried nori	16
Oat & almond porridge, poached rhubarb, puffed grains & violet sugar	15
Omelette of the day	17
Corn bread & avocado, crispy egg, roasted capsicum salsa & harissa yoghurt	18
+thick cut bacon.....	05
Grub ramen, pork belly, soy egg, steamed greens, noodles & chilli oil	18
Grub board, prosciutto, smoked salmon & finger lime, beetroot pickled egg, mini Grub tub & demi baguette	20

Earth



Mount Zero olives	08
Salt & vinegar curly fries, mayo	10
Blue cheese macaroni, honey glazed parsnips & rosemary breadcrumbs	16
Mushroom medley, kale, grilled flatbread, lemon sorrel, goats cheese & macadamia dukkah	18
Miso cauliflower, black rice, smoked tofu, edamame, sesame dressing & furikake	18
Pumpkin & chickpea curry, lime pickle, brown rice & papadum	21

Land



Kangaroo pastrami, muntrie jam, wattleseed crouton & saltbush	12
Grub ramen, pork belly, soy egg, steamed greens, noodles & chilli oil	18
Fried chicken burger, bacon jam, aged cheddar, cos lettuce, chipotle mayo, brioche bun & curly fries	22
Braised beef cheek, beetroot salad, mustard leaf, candied walnuts, horseradish yogurt	22
Duck cassoulet, speck, white sausage, haricot beans & golden breadcrumbs	26

Sea



Smoked fish pate, prawn crackers & cucumber	12
White anchovies, fava bean dip, chive oil & garlic flat bread	15
Hiromasa kingfish sashimi, kipfler potato salad, finger lime, coastal greens & Davidson plum vinaigrette	19
Confit salmon, puffed grains, grilled cos hearts, dashi cream & wasabi powder	24
Panfried barramundi, pearl barley risotto, fennel, preserved lemon & salted ricotta	26

Boards



Earth board selection of 3 cheeses, apple paste, walnuts & croutons	22
Sea board smoked salmon & finger lime, white anchovies, fish pate & sourdough	24
Land board selection of 3 cured meats, pickles, house mustard & sourdough	22

Please let us know of any dietary requirements

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10% surcharge on all public holidays. All credit & paywave transactions incur a 1.7% surcharge.

Small



Marinated olives	08
White anchovies, fava bean dip, chive oil & garlic flat bread	15
Crispy cauliflower, house sweet chilli, Sichuan pickled cucumbers	09
Buttermilk fried chicken, chipotle mayo, smoked paprika salt	12
Smoked fish dip, prawn crackers, cucumber	12
Blue cheese macaroni, honey glazed parsnips, rosemary breadcrumbs	16
Hiomasa kingfish sashimi, finger lime, coastal greens & Davison plum vinaigrette	17
Steak tartare, parmesan cream, pickled kohlrabi, cured egg yolk, croutons	14
Salt & vinegar curly fries, mayo	10

Share



Ploughman's board cured meat, cheese, pickles, croutons	35
Chefs board selection of hot & cold menu items	45

Large



Miso cauliflower, black rice, smoked tofu, edamame, sesame dressing & furikake	18
Pumpkin & chickpea curry, lime pickle, brown rice & papadam	21
Confit salmon fillet, puffed grains, grilled cos, dashi cream & wasabi powder	24
Braised beef cheeks, beetroot salad, candied walnuts & horseradish yogurt	24
Panfried Barramundi, pearl barley risotto, fennel, preserved lemon & salted ricotta	26
Duck cassoulet, speck, white sausage, haricot beans & golden breadcrumbs	26
See waitstaff for specials	

Can't decide?

Try our Chefs Tasting menu:
Five courses for 55

Desserts



Grub tub, caramalised apple purée, sponge, whipped vanilla crème, poached quince & toasted oats	10
Eccles cake, quicke's cheddar	10
Rhubarb & orange crumble, basil ice cream	10

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