

# 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

## 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

Please let us know of any dietary requirements

Available for private functions **Contact** [info@grubfitzroy.com.au](mailto:info@grubfitzroy.com.au). Follow us @grubfitzroy Sorry, no changes to the menu.  
10% surcharge on all public holidays. All credit & paywave transactions incur a 1.7% surcharge.