



Breakfast

Weekdays 8 a.m. – 2 p.m.

Toast, butter & spreads	
Sourdough	- 07
Gluten Free, soy & quinoa fruit toast	- 08
Dr. Marty's crumpets, tea soaked mixed berries, orange ricotta, oat crumble	- 12
Junior board, smoked ham, cheddar, boiled egg & avocado	- 14
Grub tub, coconut sago, candied cashews & passionfruit	- 12
Vanilla coconut panna cotta, house made granola & spiced pear purée	- 16
Omelette of the day	- 17
Smashed pea on sourdough, poached egg, beetroot relish, whipped tofu, pickled cucumber & macadamia dukkah	- 18
Thick cut bacon & crispy eggs, corn bread, tomato chutney, corn salsa & maple	- 21
Grub board, prosciutto, smoked salmon & finger lime, boiled egg, kale, mini Grub tub & brioche bun	- 20

Land



Karaage chicken ribs , yuzu & togarashi mayo	- 12
Coconut chicken salad , peanuts, Asian herbs, fried shallots, chilli, coconut dressing	- 18
Confit duck brioche toastie , bitter leaf salad, house pickles & prune purée	- 18
Panang curry roasted lamb neck , potato & carrot ragout, pickled shallots, mint & fennel salad	- 24
Veal schnitzel , red cabbage & apple slaw, honey & seeded mustard dressing	- 21
Land board , selection of 3 cured meats, pickles, house mustard & sourdough	- 22

Sea



Lemon crumbed sardines , pickled radish, green goddess dressing	- 16
Kingfish ceviche , lime chilli, toasted coconut, witlof	- 17
Crisp school prawns , green papaya, herb & cashew salad, chilli lime dressing	- 18
Sashimi tuna , brown rice, shiso, puffed grains, snowpeas & cucumber	- 20
Confit ora king salmon , asparagus, apple kimchi, wasabi cream & wasabi powder	- 26
Sea board , smoked salmon & finger lime, white anchovies, crumbed sardines, prawn crackes, sourdough	- 24

Earth



Mount Zero olives	- 08
Salt & vinegar curly fries , mayo	- 10
Roast cauliflower hummus , peas, lemon oil, roast almond & warm flatbread	- 12
Asparagus & ricotta bruschetta , lemon oil, aged gouda cheese	- 17
Falafel , baba ghanoush, harissa yoghurt, pickles, lettuce cups	- 17
Tahini cauliflower , mixed grains, caramalised onions, cranberry & pinenuts	- 18
Roasted half broccoli , Otway shiitake, whipped tofu, black vinegar dressing	- 21
Earth board , selection of 3 cheeses, house purée, walnuts & sourdough	- 22

Sweet



Grub tub , coconut sago, candied cashews & passionfruit	- 12
Berry frangipan tart , vanilla ice cream	- 12
Lemon verbena panna cotta , strawberry, vanilla meringue	- 12

Available for private functions
Contact events@grubfitzroy.com.au Follow us @grubfitzroy
Sorry, no changes to the menu.
10% surcharge on all public holidays.
All credit & paywave transactions incur a 1.5% surcharge

Open
Tues - Sat 8am - 10pm
Sundays 8am - 6pm