



Breakfast

Weekdays 8 a.m. – 2 p.m.

Toast, butter & spreads	
Sourdough	– 07
Gluten Free, soy & quinoa fruit toast	– 08
Dr. Marty's crumpets, salted caramel, lemon curd, preserved blueberries & toasted hazelnuts	– 14
Junior board, smoked ham, cheddar, boiled egg & avocado	– 14
Grub tub, date & coconut sago, mandarin, cardamom almonds	– 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
Slow braised beef sandwich, satay, coriander, chili, comté, bitter leaf salad & house pickles	– 18
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
Chicken ramen, spring onion, crispy leeks, noodles, soy egg, nori & pickled mushroom (vegetarian option available)	- 18
Slow cooked beef cheek, bulgur dried apricot & gremolata	- 24
Land board, selection of 3 cured meats, pickles, house mustard & sourdough	- 22

Sea



Kingfish ceviche, lime chilli, toasted coconut, witlof	- 17
Charred sweet corn chowder, mussels, chickpea, coriander, coconut & piquillo peppers	- 18
Sashimi tuna, brown rice, shiso, puffed grains, snowpeas & cucumber	- 20
Hay smoked trout, crispy baked potato, charcoal radicchio, pickled daikon & mustard crème fraîche	- 24
Sea board, smoked salmon & finger lime, white anchovies, coconut mussels, prawn crackers & sourdough	- 24

Earth



Mount Zero olives	- 08
Salt & vinegar curly fries, mayo	- 10
Soup of the day	- 12
Pickled heirloom beetroot, whipped tofu, raspberry vinaigrette	- 17
Heirloom tomato bruschetta, pinenuts, smoke ricotta salata, black garlic dressing Add marinated white anchovies	- 17 + 5
Roast pumpkin & butternut squash, almond & coconut cream, sichuan oil, pumpkin seeds & pickled carrot	- 18
Mushroom medley, parsley, garlic, butter, yogurt & flatbread	- 18
Pearl barley & freekeh risotto, shimeji mushroom, Jerusalem artichoke, comté & chestnuts	- 21
Earth board, selection of 3 cheeses, house quince purée, walnuts & sourdough	- 22

Sweet



Tiramisù	- 12
Grub tub, date & coconut sago, mandarin, cardamom almonds	- 12
Berry frangipan tart, vanilla ice cream	- 12

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All credit & paywave transactions incur a 1.5% surcharge