



Grub food - simple, good

Buttered toast , house made seasonal preserves	9	
GF precinct soy & quinoa or fruit toast	10	
Crumpets , fresh ricotta, new season figs & honey	15	(NF)
Blood plums compote , yogurt, popped rice & grains	15	(FF)
Salted coconut sago , passionfruit curd, pinenuts, puffed millet	15	(GF, FF, VG, DF, NF*)
Avocado , grapefruit, sweet basil, pickled onion cardamom almonds, labne & light rye	18	(VG, DF*, NF*, GF*)
Mortadella , cheddar, boiled egg, avocado, sourdough	15	(GF*, NF, FF)
Cod roe whipped , bottarga, salmon pearls & egg on toast	22	(DF, NF, GF*)
Thick cut bacon & crispy eggs , tomato chutney, corn bread & corn salsa	20	(NF, FF, GF*)
SA sardines torched , summer peppers, sheep's milk curd, sourdough	18	(GF*, NF)
Grub ramen , soy egg, ham hock, pickled enoki & ramen noodles	22	(NF, DF)
Frankfurters poached , fried egg, anchovy gribiche & house kraut	20	(DF, GF, NF)
Smoked pork spread , fermented cucumber, herb salad, dark rye	20	(FF, NF, GF*, DF)
Ocean trout , peas, zucchini, soft egg, dark rye & goats curd	20	(FF, NF)
Tomatoes & stonefruit , freekeh, red onion soused, spiced cheese & nuts	20	(V, VG*, DF*, FF*)
Wagyu pastrami , fresh & fermented cabbage, horseradish	20	(FF, DF, GF, NF)
Fish steak , khaki beans, green sauce & lemon	25	(DF, GF, FF, NF)
Grub tasting plate , aged cheese, hand cut salami, pickles & cured fish	28	(GF*, NF, FF)
Tiramisù	14	
Berry frangipan tart , vanilla ice cream	12	

GF-gluten free, FF-fructose free, DF-dairy free, NF-nut free,
V-vegetarian, VG-vegan, *optional

Sorry, no changes to the menu

Open Mon - Wed 9am-6pm | Thur & Frid 9am-10pm | Sat 8am-10pm | Sun 8am-6pm

Follow us @grubfitzroy

Available for private functions. Contact events@grubfitzroy.com.au

15% surcharge on all public holidays. All credit & paywave transactions incur a 1.5% surcharge



Grub food - simple, good

Summer evenings

Light	Olives	5
	Nuts	5
	Pickles	5
	Bread	5
	O coutos peppers, pink salt	10
	Whipped cod roe, bottarga, pearls, grilled sourdough	15
	Warmed mortadella, pickled chili 100g	15
	Burrata, stone fruit, toast	20
	SA sardine escabeche, heirloom cucumber & crumbs	20
	Frankfurter bbq, horseradish, green sauce	15
	Kingfish pastrami, native finger limes, pickled chili, sorrel	20
	Grub tasting plate, aged cheese, hand cut salami, pickles & cured fish	28
	Bright	Cabbage raw & fermented, fine herbs, lemon
Fried cauliflower, hung yogurt		18
Khaki beans, ricotta, lemon oil		18
Vintage tomato & stone fruit, freekeh, spiced cheese		20
Robust	Whole market fish, lemon	mp
	1/2 Chicken, salt brined, summer peppers	35
	Beef flank, dry aged, Grub condiments 500g	40
Refined	Seasonal gelato	3
	Tiramisù	14
	Sago, coconut, passionfruit	15
	Local cheese, marmalade	15

Sorry, no changes to the menu

Open Mon - Wed 9am-6pm | Thur & Frid 9am-10pm | Sat 8am-10pm | Sun 8am-6pm

Follow us @grubfitzroy

Available for private functions. Contact events@grubfitzroy.com.au

15% surcharge on all public holidays. All credit & paywave transactions incur a 1.5% surcharge