

Grub food - simple, good



Light

Olives	6
Smoked paprika almonds	6
House pickles	6
Torched padron peppers, soy brown butter	10 (FF, V, VG*)
Duck & rabbit rillettes, fermented cucumbers	12 (GF*, NF)
House terrine & pickles	12 (GF*, NF)
Brie, leek fondue & hazelnut quiche	12 (V)
Junior board - ham, cheddar, boiled egg, avocado, toast	15 (GF*, NF, FF)

Bright

Vino cotto braised portobello, taleggio cheese, salsa verde toastie	15 (GF*, V, NF*)
Confit duck, pecorino, dukkah & blood plum jam toastie	15 (GF*, NF*)
Pie Thief pies, baby cos lettuce, Bovril & soy dressing, toasted hazelnuts	15
Black rice congee, shitake broth, soy cured egg, tahini, scallions, sesame, chili powder & fried onions	18 (GF, NF, V, VG*)
Trout, poached & smoked, horseradish crème fraîche, chargrilled Lebanese cucumber, roe & dill on caramelised brioche	18 (GF*)

Robust

Shoyu pork belly ramen, house kombu dashi, bamboo shoots, corn & nori	20 (DF)
Braised marrows, burnt eggplant, tomato & butterbean stew, goat's curd	20 (GF*, V, VG*)
Roo stew, slow cooked kangaroo shanks, vegetables, gremolata, & saffron kipfler potatoes	22 (GF)
Grub tasting plate, aged cheese, cured meats, rilette, scotch egg or quiche, dips & lavosh	25 48 (GF*, V*)

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

Sorry, no changes to the menu

Open Wed - Sunday 10am-3pm

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10% surcharge on Sundays All credit & paywave transactions incur a 1.5% surcharge