

FITZROVIA

Fine estate sustainability

FOOD

The ingredients at Fitzrovia are sourced from 'fine estate' Victorian suppliers wherever possible.

Bio-dynamic milk from Demeter, butter from Tatura, Romsey Range beef, salt from Mount Zero, South Gippsland lamb, goats' cheese from Red Hill, chicken from Bacchus Marsh, free-range eggs from South Gippsland, organic Port Phillip mussels, St Ali single estate coffees and Di's rhubarb.

We ensure our produce is local, sustainable and seasonal.

COFFEE

Our coffees are handcrafted by St Ali in South Melbourne and are expressed on site to your choice. Our baristas are second to none and love guiding you through your options, whether it's a Latte, Macchiato or the classic espresso. Come in for a chat, Cian will sort you out!

In addition to our Fitzrovia house blend we also profile a different single Estate coffee depending on the time of year. We go to cupping sessions each week and select the beans we think are the most fun.

All our blends and single estate coffees are available to take home in retail packs and represent the finest of the St Ali stable.



ALL DAY BREAKFAST

Early morning till 4pm



Sweet citrus salad with vanilla yoghurt and a refreshing water-melon and strawberry jelly **11.5**

Crème brulee French toast with vanilla poached pear, frangipani crust and rhubarb mascarpone **15.5**

Apple, date and fig Bircher muesli with fresh strawberry, blood orange and rhubarb **12.0**

Istra Daylesford drycured bacon, smoked mozzarella and pear relish **toasted doorstep sandwich 14.0**

Sourdough toast with any of your favourites **6.0**

House smoked Tasmanian ocean trout with fennel, cucumber, blistered cherry tomatoes, toasted quinoa, white bean homous and poached egg **19.0**

Homemade cranberry, almond and apricot bread with vanilla yoghurt and Melbourne CBD honey **9.5**

Breakfast mezze platter –

A baby bircher muesli, a soft boiled free range egg with soldiers and a Mildura mandarin **12.0**

Grilled asparagus, Istra Daylesford drycured bacon crumble, poached free range eggs, shaved fennel, goat's cheese and mixed herb salad **19.5**

Free range eggs served the way you like them, on toast with homemade tomato relish **9.5** and any of the following:

SIDES

Istra Daylesford smoked bacon **4.5**

Shaved black truffle **12.0**

Roast tomato **3.5**

Spiced mushroom **4.0**

Sautéed spinach **4.0**

Andrew's cheese kransky **4.5**

House sugar cured Tasmanian salmon **4.5**

Avocado mash with feta **4.5**

Gluten free bread available – add 2.0



LUNCHTIME

12pm till 4pm



Take a look at our freshly made sandwiches, ciabatte and baguettes on display at the bar

Daily baked tart with butter puff pastry and a pomegranate Dijonnaise salad **14.5**

Otway free range pulled pork shoulder ploughman's, with Pyengana cheddar, Scotch quail's egg, sourdough bread and an apple, sour cherry and fennel chutney **19.0**

Scotch fillet steak sandwich on sourdough with caramelized onions, fennel salsa verde, molten Tilsit cheese and truss tomato with thrice cooked chips **25.0**
With a fried egg **27.0**

Coconut poached Bacchus Marsh free range chicken salad with nuoc cham, cashews and snow pea sprouts **17.0**

House made fish cakes with wakame tartare sauce and an Asian pickled cucumber salad **17.5**

Parmesan and herb crumbed veal Milanese, crushed new potato, preserved lemon and black olive salad **22.0**

Warm mushroom salad with roast garlic butter, radicchio, pearl barley and fresh herbs with a taleggio crostini **19.0**

Pasta del' Lizzo - Liz's daily changing pasta

FIZZ

Lindauer Brut,
New Zealand, NV
10.0

ROSE

Pittnauer Rose,
Burgenland
Austria, 2010
10.0

WHITES

Wines by the glass (for bottle listings, see the A4)

Airlie Bank Chardonnay, Yarra Valley, 2009 8.0

Wairau River Sauv Blanc, Marlborough 2010 9.0

Woods Edge, Pinot Gris, Canterbury, 2009 9.0

Pennyweight Sauv Blanc Beechworth, 2010 10.0

Rowsley Fault, Sauv Blanc, Geelong, 2010 10.5

AFTERNOON DELIGHTS

3pm till Dinner Time



Join your friends over a glass of Champagne, wine or one of our craft beers and live it up in the sunshine

CHARCUTERIE

Capocollo **7.0**
Lonzo **6.5**
Fennel salami **8.0**
Charcuterie selection **16.0**

MEZZE PLATE

A daily changing selection of 5 flavours, perfect with drinks **18.5**

Scotch fillet steak sandwich on sourdough with caramelized onions, fried egg, confit beetroot and thrice cooked chips **27.0**

Potato gnocchi with spinach, porcini & portabella mushrooms, toasted pinenuts, burned butter and crumbled goats cheese **19.0 / 28.0**

Shaw River buffalo mozzarella and organic truss tomato salad with fresh basil and lemon oil **17.0**

House made fish cakes with wakame tartare and an Asian pickled cucumber salad **20.0**

A cheese board of Pyengana cheddar, Berry Creek Mossvale and Tarago triple cream cheese with pear and fennel chutney **16.0**

Smoked pork hock and confit duck terrine with caramelized shallots **14.0**

Polenta chips with truffled parsley and Parmesan **7.5**

WINES BY THE GLASS

REDS

Wines by the glass (for bottle listings, see the A4)

Paringa Merlot, SA, 2009 8.0

Pennyweight Gamay, Beechworth, Vic, 2010 9.0

Airlie Bank Shiraz Voignier, Yarra Valley, 2009 8.0

Pennyweight Gamay, Beechworth, Vic, 2010 9.0

Scotchmans Hill Pinot Noir, Belarine, Vic, 2010 9.0

Punt Road Cab Sauvignon, Yarra Valley, 2008 11.0

DRINKS

COFFEES

Espresso **2.5**
Milk coffees **3.5**
Soy milk **4.0**

Teas and Tisanes **4.0**

RAW JUICES 6.5

Our raw juices are freshly slow pressed, providing maximum nutrition with minimal oxidation

IMMUNITY BOOSTER

Pear, orange and strawberry

ENERGIZER JUICE

Banana, apple, orange and grapefruit

CAROTINE DETOX

Carrot, orange, apple and ginger

SUMMER GLOW

Orange, pineapple, strawberry and poached rhubarb

SOFT DRINKS 4.5

Range of Daylesford & Hepburn organic soft drinks and sparkling juices

Organic Cola
Organic Lemonade
Sparkling Pink Grapefruit
Sparkling Blood Orange
Chinotto
Ginger Beer

CRAFT BEERS &

CIDERS

Mildura 'Sun Light' beer 6.5
Cricketers Arms Lager 7.0
Mildura 'Storm' Cloudy 8.5
James Squire Pilsner 9.0
Bee Sting Honey Wheat 8.0
White Rabbit Dark Ale 9.0
Red Hill Wheat Beer 9.0
Red Hill Scotch Ale 9.5
Schofferhofer, Germany 12.0
Coldstream Apple Cider 8.0
Gypsy Pear Cider 8.5