



'To Be Frank' Bread w. 'St David Dairy' Salted Butter	7 ea
Freshly Shucked Oysters w. Shallot Vinaigrette	5 ea
Selection of Cured Meats w. House Made Terrine	32
Chicken Liver Parfait w. Port Reduction & Toasted Brioche	18
'Terrine de Campagne' Rustic Pork Terrine w. Beetroot Relish	20
Kingfish Crudo w. Blackbeans, Chilli & Ginger	24
Prawn Cocktail w. Spicy Marie Rose Dressing	20
Heirloom Tomato Tart w. Fior di Latte & Salsa Verde	22
Queensland Tiger Prawns w. Garlic Butter & Lemon	12.5 ea
Market Fish w. Orange, Fennel & Olives	MP
House Made Gnocchi w. Summer Vegetables & Salted Ricotta	34
Pub Classics	
The TOWNIE Burger w. Handcut Chips	20
Steak Sandwich w Tomato Relish & Handcut Chips	24
Chicken Schnitzel w. Fried Egg & Slaw	32
Beer Battered Fish w. French Fries	38
Red Gum Wood Fired BBQ 'Steak Frites' Grain Fed O'Connor Beef (VIC)	
220g Bavette	38
280g Sirloin	48
500g Rib Eye	68
1.4kg Cote de Beouf	220
<i>All Served w. Mustard & Cabbage Remoulade & French Fries w. Choice of Béarnaise or Pepper Sauce</i>	
Sides	
French Fries / Broccolini w. Hollandaise / House Salad	10 ea
Sweets	
Crème Brûlée	16
Vanilla Pannacotta w. Strawberries Simmered in Beaujolais	16
Chocolate Mousse w. Griottines, Kirsch & Chantilly Cream	16
Sticky Date & Walnut Pudding w. Whiskey Sauce & Vanilla Ice Cream	16
'Fromage du Jour' Daily Selection of European & Australian Cheeses w. Artisan Bread & Quince Paste Jam	Hard / Soft / Blue 18 ea All 34



Today's Specials

Warm Mount Zero Olives (VIC) w. Muhammara Dip	14
Saffron Honey Roasted Baby Carrots w. Fresh Goats Curd, Dukkah & Fried Curry Leaves	12
Hot Crispy Sydney Rock Oysters w. Sauce Gribiche	Half doz / 24
Noix de Jambon w. Blue Cheese, Caramalised Figs & Walnuts	22
'Poulet Vert' Roast Chicken w. Pesto, Heritage Tomatoes, Mozzarella & Provençal Herbs	36
300g Vintage 'GALICIANA' Prime Beef MS3+ 100% Grass-fed Scotch Fillet w. Mustard & Cabbage Remoulade, French Fries & Choice of Pepper or Béarnaise Sauce	48
'Surf & Turf'	
Red Gum Wood Fired BBQ 280g O'Connor (VIC) Sirloin Steak & ½ Southern Rock Lobster w. Garlic Butter & French Fries	90
Red Gum Wood Fired BBQ Southern Rock Lobster w. Garlic Butter & French Fries	Half / 60 Whole / 120

Wed- Friday

\$20 Oyster Special

½ doz Freshly Shucked Oysters
w. Glass of Fizz / Wine / Pot of Beer

3pm till 6pm

Wednesday

\$20 Steak Night

Sirloin Steak (VIC) w. Slaw, French Fries &
Choice of Pepper or Béarnaise Sauce

3pm till late

Looking for a private event? Email our team at events@fitzroytownhallhotel.com.au

Follow us on socials @fitzroytownhallhotel



check in here