

MENU

*North Fitzroy
Arms Hotel*



NIBBLES

CHIPS with house aioli **\$8** **V** **GF**

WEDGES with sour cream and sweet chilli sauce **\$9** **V** **GF**

PRAWN HARGOW with soy sauce and chilli sambal **\$10**

FRIED LEBANESE HALOUMI PASTIES with mint and coriander yoghurt **\$10** **V**

LAMB KIBBE with spicy tomato sauce and tzatziki **\$10**

CLASSICS

CHICKEN SCHNITZEL with fries and salad **\$28** (Kids size **\$11**)

CHICKEN PARMA with fries and salad **\$28** (Kids size **\$11**)

180-DAY GRAIN FED PORTERHOUSE STEAK, 350G with fries and salad, and your choice of gravy, mushroom sauce, pepper sauce, or garlic butter **\$28** **GF**

BEER-BATTERED FISH AND CHIPS with salad, fries, and house tartar sauce **\$22** (**GF** option: fish can be grilled)

VEGAN NOURISH BOWL with roasted cauliflower and pumpkin, broccolini, and fried tofu with grains and seeds, and a caramelized orange vinaigrette **\$19** **VG** **GF**

DESSERT

PEAR AND CINNAMON MOUSSE with raspberry coulis and vanilla crème fraiche **\$12** **V** **GF**

LOCAL AND IMPORTED CHEESE PLATE with sour cream and sweet chilli sauce **\$9** **V**

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SPECIALS

CHARGRILLED KANGAROO FILLET with a freekeh salad, beetroot relish and red wine jus (GF option: no freekeh salad) **\$27**

OVEN-ROASTED OTWAY FREE RANGE PORK CUTLET with a pumpkin puree and pomegranate, apple and endive salad **\$29 GF**

BUTTER CHICKEN CURRY with baby greens, grilled roti, raita, and a cucumber and mint salad (GF option: pappadums instead of roti) **\$22**

GRILLED FILLET OF YELLOWFIN TUNA with nicoise salad **\$28 GF**

VEGE BURGER falafel patty with onion jam, tzatziki, tomato, roasted peppers, rocket and avocado (GF option: open burger without bun) **\$20 V**

PIZZA AND PASTA SPECIALS

SMOKED TROUT PIZZA cold-smoked Tasmanian Ocean trout pizza with roasted sweet onion, fresh mozzarella, rocket, capers and shaved parmesan **\$16**

HOT SALAMI PIZZA hot roma salami with roasted vegetables and artichokes on a basil pesto base **\$16**

CASSAREEP PASTA with a lamb, tomato and red wine ragu, rosemary garlic butter and perorino cheese **\$16**