

APERITIF

FITZROY SPRITZ	12	SYDNEY MARGARITA	16
blood orange – prosecco – lemon – Tiki Balis		Patrón Tequila – Cointreau – jalapeño – pineapple – lime	
SARTI TROPICAL SPRITZ	9	FLOREAL SPRITZ (alcohol-free)	11
vodka – passionfruit – mango – lime – prosecco		Martini Floreale – apple juice – lemon – tonic	

STARTERS

GYOZA & DIM SUM 17

5 pieces per choice
served with light soy sauce

SZECHUAN GYOZA

pork – prawns

HAO KAO

prawns – bamboo
– pork

BBQ

chicken –
barbecue sauce

VEGAN^V

sweet potato – jack fruit

QUEENSLAND BEEF TATAKI 21

truffle ponzu – shiso cress salad – calamansi gel –
jerusalem artichoke chips – finger limes

SALMON SASHIMI 19

shiso soy sauce – miso mustard –
shiso tempura – sesame – chilli –
mixed vegetables

VEGETARIAN CEVICHE^V 17

avocado – edamame – corn – sweet potatoes –
tofu – tiger milk – yuzu gel

TASMANIAN RED CABBAGE & KALAMANSI SALAD^V 17

marinated red cabbage –
kalamansi dressing and gel – colourful carrots –
fennel – shiso leaf – avocado puree –
pomegranate

FITZROY'S RAMEN 21

bok choy – flamed beef slices –
sugar snap peas – edamame – creamy egg yolk

MAINS

MACADAMIA OCTOPUS 32

parsnip puree – pickled bok choy –
petimezi sauce – macadamia pesto –
pickled grapes

AUSTRALIAN BARRAMUNDI 32

kizami wasabi peas – pea-mint puree –
lukewarm soy yuzu sauce – tobikko

BLACK COD MISO 35

asian marinated vegetable salad –
pickled ginger – sweet miso sauce

SMOKY BBQ BEEF SHORT RIB 32

creamy sweet potato puree – bbq jus –
herb panko – chives

TRUFFLE & MUSHROOM RISOTTO^V 28

mixed mushrooms – herb mushroom –
mushroom powder – truffle oil – shiso cress

VEGETABLE POTPOURRI^V 24

sweet potato puree – root vegetables –
hokkaido pumpkin – miso glaze – herbal oil –
crispy jerusalem artichokes

FITZROY'S FINEST FOR MEATLOVERS

US CÔTE DE BOEUF 1000 gr 165
red wine jus – chimichurri

IRISH T-BONE STEAK 500-600 gr 75
red wine jus – chimichurri

BLACK ANGUS RIB-EYE 250 gr 40
red wine jus

SAUCES & BUTTER each 4

- pepper sauce from
tasmanian mountain pepper – koshu yuzu
- béarnaise sauce
- red wine jus
- black garlic butter
- chimichurri

SIDES^V each 8

- baby potatoes – lemon myrtle oil
- crispy sweet potato
- wild broccoli – macadamia
- grilled vegetables – lime olive oil

^V = vegetarian, vegan on request

Our team will be happy to provide you with all the necessary information on additives and allergens.