

The MENU

FROM 11AM

Starters

Chicken wings (Buffalo or BBQ)	1/2kg - \$12 1kg - \$20
Served with blue cheese dip	
Lemon Pepper Calamari	\$15
Served with lime aioli, pickled cucumber, onion, carrots coriander and lemon	
Chilli Lemongrass Mussels	\$19
Mussels, chilli, garlic, lemongrass, white wine, tomato sauce served with bread	
Vegan Croquettes (V)(VG**)	\$15
Sweet potatoes, potatoes, chickpeas, peas, lentils, onion, garlic, spring onion served with aioli	
Mac & Cheese Croquettes	\$14
Marinated Olives with Turkish Bread (V)	\$14
Trio of Dips with Turkish Bread (V)	\$18
Mixed Platter	\$48
1/2kg chicken wings, bowl of fries, lemon pepper calamari, marinated olives, mac & cheese croquettes with Turkish bread	

Sides

Bowl of Fries (with chicken salt)	\$12
Bowl of Sweet Potato Fries	\$13
Bowl of Eggplant Chips	\$13
Beer Battered Onion Rings (V)	\$13
House Salad	\$10
Sauteed Broccoli (with fried garlic)	\$11
Garlic Mushrooms	\$10
Mashed Potatoes	\$7

Burgers/Sandwiches

3065 Wagyu Beef Burger (GF**)	\$26
Lettuce, tomato, wagyu beef patty, burger sauce, onion rings, bacon, cheese, pickles & fries	
Spicy Fried Chicken Burger	\$26
Fried chicken thigh fillets, bacon, lettuce, coleslaw, sliced cheese, pickles, spicy mayo & fries	
Steak Sandwich (GF**)	\$25
Steak, lettuce, tomato, onions, cheese, fried egg, aioli, tomato relish & fries	

Salads

Avocado & Calamari Salad (GF**)	\$22
Fried calamari, avocado, tomato, onion, cucumber, caper berries & fried shallots	
Green Bowl with Chicken (GF)	\$30
Sauteed kale, spinach, broccolini, green beans, smashed avocado, fried carrots, beetroot chips, dukkha & grilled chicken	
Chicken Caesar Salad	\$25
Grilled chicken thigh fillets, lettuce, bacon, croutons, poached egg & parmesan	

Mains

Spaghetti Bolognese	\$26
Beef bolognese, spaghetti, Napoli sauce & parmesan cheese	
Porterhouse Steak	\$30
200g riverine grass-fed porterhouse with creamy mash, house salad & mushroom sauce	
Baby Back Pork Ribs (GF)	1/2 rack - \$28 Full rack - \$42
Smokey slow cooked pork ribs with fries, coleslaw & BBQ sauce	

Vegetarian/Vegan Options

Spicy Vegan Dahl (VG)	\$21
Traditional Indian lentil curry with roti bread, basmati rice, fresh coriander & relish	
Green Bowl (GF)(V)(VG**)	\$23
Sauteed kale, spinach, broccolini, green beans, smashed avocado, fried carrots, beetroot chips & dukkha	
Plant Based Burger (V)(VG**)	\$26
Fried chicken thigh fillets, bacon, lettuce, coleslaw, sliced cheese, pickles, spicy mayo & fries	

Specials

Monday	Friday	
Senior's Discount*	Kids eat for free*	
Tuesday	Wednesday	Thursday
\$20 Parma & Beer	\$20 Burger & Beer	\$20 Steak & Beer

V - Vegetarian VG - Vegan GF - Gluten free ** - Optional



Parma

Your choice of **CHICKEN, EGGPLANT (VG) or PLANT BASED (VG)** schnitzel.
Served with chips & salad

Schnitzel	\$25
Served with coleslaw	
Original Parma	\$26
Ham, cheese and Napoli sauce	
Mexican Parma	\$28
Ham, cheese, jalapeños, Napoli sauce, jalapeño mayo and tomato salsa	
Aussie Parma	\$28
Egg, bacon, pineapple, cheese and Napoli sauce	
Buffalo Parma	\$28
Ham, cheese, Buffalo sauce and blue cheese sauce	
Bolognese Parma	\$28
Traditional beef Bolognese sauce and cheese	

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*Monday discount - all seniors will receive a free beverage with any purchased meal.

*Friday discount - one free kids meal with every main meal.

The BREAKFAST MENU

TILL 4PM

Classics

Toast (V)(VG**)(GF**)	\$8.50
With butter, jam & vegemite	
Classic BLT (GF**)	\$14
With aioli & relish in a Turkish roll	
Add an Egg +\$3	
Eggs on Toast (GF**)	\$12
Your option of poached, fried, sunny side or scrambled (+\$1) on toast	
Ham, Cheese & Tomato Toastie (V**)(GF**)	\$13
With aioli & relish in a Turkish roll	
Eggs Benedict (GF**)	\$24
Your choice of Pulled Pork, Bacon or Smoked Salmon .	
Fresh spinach, cherry tomatoes, poached eggs & hollandaise sauce on toast	
Chilli Scramble (GF**)	\$22
Scrambled eggs, chilli, fried shallots, & feta on toast with bacon	
Breaky Burger (GF**)	\$17
Bacon, lettuce, hash brown, fried egg, tomato relish & aioli in a burger bun	
Add Fries +\$6	
Fitz Big Breakfast (GF**)	\$28
Hash brown, mushrooms, grilled tomatoes, bacon, pork chipolata, sauteed spinach, poached eggs & hollandaise on toast	

Vegan/Vegetarian Options

Waffles (V)	\$22
Belgian waffle, nutella, passionfruit coulis, chocolate sauce, fresh strawberries & sorbet	
Smash & Grab (V)(VG**)(GF**)	\$22
Smashed avocado, poached eggs, feta, beetroot relish & dukkha on toast	
Zucchini, Chickpeas & Corn Fritter (V)	\$22
Fritters with trio of cheese, smashed avocado, beetroot relish, mixed lettuce, grilled tomato & poached eggs	
Vegan Bondas (V)(VG)(GF)	\$20
Bondas, smashed avocado, grilled tomato, garlic mushrooms, sweet potatoes, fried kale, vegan mayo & sesame seed	
Fitz Stack (V)(GF**)	\$21
Hash brown, grilled tomato, halloumi, poached eggs with hollandaise sauce on toast	
Eggs Florentine (GF**)	\$21
Fresh spinach, cherry tomatoes, poached eggs & hollandaise sauce on toast	

Sides

Smoked salmon, Bacon, Pulled Pork, Pork Chipolata	\$6
Mushroom, Hashbrown, Avocado, Halloumi	\$5
Egg, Spinach	\$4
Hollandaise, Relish, Aioli	\$2

The BEVERAGES

NON-ALCOHOLIC ALL DAY

Sparkling Water (Bottomless) \$5

Hot Drinks

Tea	\$5
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass & Ginger, Jasmine	
Coffee	\$5
Latte, Cappuccino, Flat White, Short/Long Black, Short/Long Mac, Piccolo, Magic	
Hot Chocolate/Mocha	\$6
Prana Chai	\$6
Freshly brewed Masala Chai served with Soy Milk	
Golden Latte	\$6
Turmeric, Honey, Cinnamon & Almond Milk	
Extras	+\$1 each
Caramel, Vanilla, Hazelnut, Soy, Almond, Oat, Extra Shot, Large/Mug	

Cold Drinks

Juices	\$5
Orange, Apple, Pineapple, Tomato, Cranberry	
Iced Drinks	\$6
Iced Latte or Long Black	
Iced Drinks	\$8
(Served with Ice Cream)	
Iced Coffee, Mocha, Chocolate or Affogato	
Milkshakes	\$9
Vanilla, Caramel, Chocolate, Butterscotch, Strawberry	
Organic Cold Pressed OJ	\$8
Soft Drinks	\$5
Coke, Coke No Sugar, Sprite or Ginger Ale	
Lemon Lime Bitters	\$6

Fresh smoothie blends \$10

Gym Junkie	Banana, Dates, Peanut Butter, Cinnamon & Soy Milk
Green Detox	Mango, Banana, Lemongrass, Kale & Pineapple Juice
Hangover Cure	Beetroot, Pineapple, Wild blueberry, Ginger & Apple Juice
Very Berry Crush	Blackberry, Banana, Blackcurrant, Blueberry & Apple Juice
Slush of Sunshine	Mango, Pear & Apple Juice
Add Tequila +\$9	



Wine List

Whites

Ta_Ku Sauvignon Blanc	Marlborough, NZ	\$11 / \$50
Tatachilla Pinot Grigio	McLaren Vale, SA	\$11 / \$50
Houghton Crofters Chardonnay	Margaret River, WA	\$11 / \$50
Leasingham Riesling	Clare Valley, SA	\$10 / \$45

Reds

Madam Sass Pinot Noir	Chile	\$10 / \$45
Tintara Cabernet Sauvignon	McLaren Vale, SA	\$10 / \$45
Grant Burge 5th Gen Shiraz	Barossa Valley, SA	\$10 / \$45
Rochford Estate Cabernet Franc	Yarra Valley, VIC	\$11 / \$50

Bubbles/Blends

Yarra Burn Prosecco	Yarra Valley, VIC	\$11 / \$50
Grant Burge Petit Bubbles	Barossa Valley, SA	\$10 / \$45
Amberley Kiss & Tell Prosecco	Margaret River, WA	\$10 / \$45
Days of Rosè	Reynella, SA	\$11 / \$50

Beer List

On Tap

The Fitz Lager	By Coopers Brewery	\$8/ \$10
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Cans/Bottles - \$11

Fury & Son Pilsner	Carlton Zero (0% Alcohol)
Aether Brewing IPA	Matso's Ginger Beer
Coopers Premium Light	Thatcher's Apple Cider



Cocktail List

Aperol Spritz \$19

Aperol, Prosecco, soda, slice of fresh orange.

Bloody Mary \$19

Vodka, lemon juice, tomato juice, pepper, tabasco, worcestershire sauce

Mimosa \$19

Prosecco, orange juice

Espresso Martini \$19

Vodka, Coffee liquor, Espresso,

Rosebud \$19

Vanilla Vodka, passionfruit pulp, lemon juice, pineapple & cranberry juice

Bloody Spritz \$19

Blood Orange Gin, lime, dry ginger ale

Fitz in Pink \$19

Pink Gin, lime, sprite

Whiskey Sours \$19

Whiskey, egg white, bitters

Cosmo \$19

Vodka Citron, Cointreau, cranberry juice, lime juice

Long Island Ice Tea \$19

Triple Sec, Vodka, Gin, Rum, coke

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