

THE FITZROY BEER

Garden

KITCHEN HOURS

Monday–Thursday / 12–9pm

Saturday –Sunday / 11am–9pm

Late night menu available

Tuesday – Friday / 9pm–11pm

12.5% surcharge applied on all public holidays

7.5% surcharge on Sundays

MONDAY

Pizza
\$16

TUESDAY

Food
25% OFF

WEDNESDAY

Panada
\$17

THURSDAY

Steak
\$25

FRIDAY

Burger
\$17

Nibbles

Chicken Wings (GFO)

CHOICE OF:

BBQ (GF) . hawker style dry rub

\$16

Halloumi Sticks (v)

panko breadcrumbs . smoked chilli dip

\$15

Fried Calamari

szechuan pepper . tartar sauce

\$16

Popcorn Chicken

marinated chicken . smoked chilli dip

\$16

Nachos (v)(vgo)

corn chips . cheese sauce . mixed beans .
pico de gallo . sour cream . guac . jalapeños

ADD protein \$6: birria beef . pulled pork

shredded mushroom

\$18

Satay Chicken Skewers (GF)

peanut butter . curry paste

\$16

Mac and Cheese Bites (v)

macaroni . cheese . panko breadcrumbs .
mustard dip

\$15

Popcorn Cauliflower (VG)(GF)

chickpea tempura . szechuan pepper . smoked
chilli dip

\$16

Sticky Pork Belly Sticks (GF)

soy glaze . crispy pork crackling

\$18

Soft Shell Tacos x 2

flour tortilla . slaw . pico de gallo . avocado
chilli sauce

CHOICE OF: pulled pork . birria beef .
shredded mushroom (v)

\$16

Sides

Beer Battered Chips (v)(vgo)

trio of mustard mayo

\$12

Sweet Potato Wedges (v)(vgo)

sweet chilli . sour cream

\$14

Onion Rings (v)

beer battered onion rings . smoked chilli dip

\$12

Loaded Fries \$17

Kimchi (v)

beer battered fries . kimchi . cheese . onion

Pulled Pork

beer battered fries . shredded pork . cheese .
onion

Nacho (v)(vgo)

beer battered fries . sour cream . guac .
jalapeños . cheese . onion

Birria Beef

beer battered fries . birria beef . cheese . onion

Burgers served with chips

Wagyu Beef (GFO)

milk bun . bacon . cheese . lettuce . tomato .
gherkins . mustard mayo
\$25

The Squeak Stack (v)(vgo)

GRILLED (GFO) OR FRIED
milk bun . mushroom . halloumi . rocket . tomato .
hot honey
\$25

The Yeahh Nahh Yeahh (GFO)

milk bun . beef patty . cheese . egg . bacon .
beetroot . lettuce . tomato . mustard mayo
\$27

My Seoul Is On Fire (GFO)

GRILLED (GFO) OR FRIED
milk bun . grilled korean chicken . kimchi . lettuce .
gochujang mayo
\$25

Outback Sally (GFO)

milk bun . beef patty . pulled pork . cheese .
onion rings . lettuce . BBQ sauce
\$28

Sri Lankan Chicken

GRILLED (GFO) OR FRIED
milk bun . spicy slaw . lettuce . coconut sambal .
eggplant moju . smoked chilli sauce
\$25

Reverse Of The Mac

milk bun . mac & cheese patty . birria beef .
lettuce . rocket . mustard mayo
\$26

The Reef Relief

milk bun . crumbed barramundi .
pickled zucchini . lettuce . wasabi mayo
\$26

Pub Staples

Chicken Schnitzel

chips . salad . gravy
\$25

Parmigiana

Chicken or 'LuvBuds' (v)(vgo)
chips . salad
\$26

Kottu Rotti (vgo)

shredded roti bread . spicy chicken . veggies . onion .
egg . chicken gravy
CHOICE OF: chicken . seafood . shredded
mushroom (VG)
\$26

Prawn Linguine

napoli . chilli . garlic . basil
\$28

Chicken Tender Salad (GFO)

rocket . spinach . feta . pinenuts .
balsamic glaze croutons . cherry tomatoes
\$24

250g Sirloin Steak (GFO)

chips . salad
ADD: gravy \$1 / peppercorn sauce \$2 /
mushroom sauce \$2 / birria sauce \$2
\$34

Pizza

Garlic (v)(vgo)

herb garlic spread . cheese
\$16

Hot Bird

tomato base . spicy chicken . capsicum .
onion . coconut sambal . cheese
\$23

Hawaiian (vo)

tomato base . ham . pineapple . cheese
\$21

Spicy Seafood Gamberi

birria chilli base . prawns . calamari . bell peppers .
cheese . chilli flakes
\$26

Add Ons

\$1 chilli flakes . spring onion

\$2 olives . jalapenos . blue cheese
sauce . extra cheese

\$3 anchovies . grilled chicken .
mushrooms . bacon

Margherita (v)

tomato base . fresh tomato . cheese . basil
\$18

Trio of Mushroom (v)(vgo)

garlic base . blue cheese sauce
\$22

Dietary Guide

 Spicy (a nice kick)

V - Vegetarian

VO - Vegetarian Option

VG - Vegan

VGO - Vegan Option

GF - Gluten Friendly

GFO - Gluten Friendly Option

****Allergy Warning - Dishes may contain or come into
contact with common allergens. Please ask staff for
more information****



THE FITZROY BEER

Garden

DRINKS MENU

12.5% public holiday surcharge

7.5% surcharge on Sundays

DAILY *Specials*

MONDAY

\$15 MARGARITAS

WEDNESDAY

\$10 HOUSE DRAUGHT PINTS

THURSDAY

\$9 WINE (GLASS)

FRIDAY

BEAT THE CLOCK

\$7 DRINKS FROM 7PM

(SELECT PINTS, CIDER & SPIRITS)

SATURDAY

\$12 SELTZERS

(WEEKLY ROTATION)

SUNDAY

DOUBLE UP - 2 FOR \$35

(SPRING SELECTION COCKTAILS)

HAPPY *Hour*

Monday - Friday
5pm - 7pm

\$7

HOUSE WINES

\$9

BASIC SPIRITS

\$9

HOUSE DRAUGHT PINTS

\$25

COCKTAIL JUGS

2 FOR \$35

SIGNATURE COCKTAILS

T.F.B.G

Cocktails

SPRING SELECTION

\$21

BLISSFULL ICED TEA

Vodka, Watermelon Liqueur,
White Rum, Gin, Watermelon,
Lemon

ARABIAN NIGHTS

TFBG Purple Vodka,
Chambord, Blueberry, Lemon

GOLDEN HOUR

Aperol, Orange Gin, Blood
Orange, Lemon

SORRENTO SPRITZ

TFBG Limoncello, Prosecco

None of our cocktails contain animal products

T.F.B.G

Cocktails

SPRING SELECTION

\$22

STRAWBERRY FIELDS

Strawberry Lemongrass
Vodka, Strawberry Liqueur,
Lemon

TOO HOT TO HANDLE

Spicy Gin, Triple Sec, Mango,
Lime, Mint

PIÑA MARGARITA

Tequila, Triple Sec, Pineapple,
Coconut, Lime

TINKER BELL

Emerald Fairy Gin, Apple,
Lemon

None of our cocktails contain animal products

COCKTAIL

Jugs

ALL \$35

TFBG ICED TEA

Vodka, Tequila, Gin, Rum,
Triple Sec, Blue Curacao,
Falernum, Lemonade

WATERMELON MARG

Tequila, Triple Sec,
Watermelon Liqueur, Lime,
Mint, Lemonade

PINEAPPLE EXPRESS

Yellow Chartreuse, White
Rum, Lemon, Mint,
Pineapple

PEACH PERFECT

Rum Blend, Triple Sec,
Peach, Lime, Orange,
Sparkling Wine

RED SANGRIA

Red Wine, Tequila, Lemon,
Agave, Orange, Lemonade

WHITE SANGRIA

White Wine, Tequila, Lemon,
Agave, Pineapple,
Lemonade

None of our cocktails contain animal products

TAP & *Packaged*

TAP

CARLTON DRAUGHT	\$8/14.5/28
COOPERS PALE ALE	\$8/14.5/28
COOPERS PACIFIC PALE ALE	\$8/14/27
SAPPORO PREMIUM	\$8/14.5/28
THATCHER'S CIDER	\$8/14/27
TFBG X MOG BREW LARGER	\$8/13/25
BALTER XPA	\$8.5/15/29
GAGE ROADS SINGLE FIN ALE	\$8.5/14.5/28
HARD RATED	\$8.5/16.5/33
ROTATING TAPS	SEE BAR

RTDS

FELLR PASSIONFRUIT	\$14
FELLR PINEAPPLE & COCONUT	\$14
JAMESON & COLA	\$12
JAMESON, DRY & LIME	\$12
PALS PEACH & YUZU	\$14
PALS WATERMELON & MINT	\$14

ROTATIONAL RTDS AVAILABLE -
ASK AT THE BAR

FROM THE FRIDGE

STUBBIES

ASAHI SUPER DRY	\$11
STONE & WOOD PACIFIC ALE	\$11
CORONA EXTRA	\$12

TINNIES

YEAH BUOY (<0.5% ABV)	\$9
FURPHY	\$11
MELBOURNE BITTER	\$11
VICTORIA BITTER	\$11
YOUNG HENRYS IPA	\$15
MOUNTAIN GOAT	\$9
MATSO'S GINGER BEER	\$13
GF OPTIONS AVAILABLE	

SEASONAL TINNIES & STUBBIES
AVAILABLE - ASK AT THE BAR

WINE *List*

WHITES

S / R / B

THE SHY PIG SAUVIGNON BLANC, SOUTH EAST AUSTRALIA, 2021	\$9 / 13 / 38
ALLES KLAR 'SQUEAKY CHEESE' VERMENTINO, VICTORIA, 2023	\$12 / 16 / 55
MOUNT RILEY PINOT GRIS, MARLBOROUGH NZ, 2023	\$14 / 18 / 60
RICHARD HAMILTON 'LA VALLE' FIANO, MCLAREN VALE, 2023	\$14 / 18 / 60
BC CHARDONNAY, VICTORIA, 2024	\$14 / 18 / 60
CLARE'S SECRET RIESLING, SOUTH AUSTRALIA, 2024	\$15 / 19 / 65
WILLS DOMAIN EIGHTFOLD CHARDONNAY, MARGARET RIVER, 2023	\$15 / 19 / 65
THE GATHERING PINOT GRIGIO, VICTORIA, 2024	\$15 / 19 / 65

REDS

THE SHY PIG SHIRAZ CABERNET MERLOT, SOUTH AUSTRALIA, 2021	\$9 / 13 / 38
SEABROOK LINEAGE SHIRAZ, BAROSSA VALLEY, 2022	\$14 / 18 / 60
YARRAWOOD PINOT NOIR, YARRA VALLEY, 2024	\$14 / 18 / 60
LIENART TIERRA DEL PUERCO TIRZAH MALBEC, SOUTH AUSTRALIA, 2021	\$15 / 19 / 65
THE GATHERING SANGIOVESE, VICTORIA, 2022	\$15 / 19 / 65

ROSE

MAISON FRANCAISE ROSE	\$14 / 18 / 60
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SPARKLING

THE SHY PIG BRUT CUVEE, SOUTH EAST AUSTRALIA, 2021	\$9 / -- / 38
THE HARE & TORTOISE PROSECCO, VICTORIA, NV	\$12 / -- / 55
ALLES KLAR PET NAT, VICTORIA, 2024	\$15 / -- / 65

The background of the entire page is a solid, vibrant orange. Overlaid on this background are several large, detailed illustrations of Monstera leaves. The leaves are a deep green color with prominent veins and characteristic splits or 'fenestrations'. They are positioned in the upper left, upper right, and lower left corners, framing the central text.

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Garden

DRINKS MENU

12.5% surcharge applied on
all public holidays



DAILY *Specials*

MONDAY

\$15 MARGARITAS

WEDNESDAY

\$10 HOUSE DRAUGHT PINTS

THURSDAY

\$9 WINE (GLASS)

FRIDAY

DOUBLE UP - 2 FOR \$35
(SUMMER PLAYLIST COCKTAILS)

SATURDAY

\$12 SELTZERS
(WEEKLY ROTATION)

SUNDAY

\$30 CARAFES
COCKTAIL & SANGRIA