

PACKAGED BEER & CIDER

WINE



THE LOCALS' Local

WEEKLY SPECIALS

MONDAY
FROM 4PM

Locals' NIGHT
\$17 PARMA, FISH & CHIPS
AND BURGERS

TUESDAY
FROM 4PM

STEAK NIGHT
\$22 250G PORTERHOUSE
CHIPS AND SALAD

THURSDAY

BURGER & BEER
ALL DAY
\$20 BURGER AND SCHOONER
Ask the team for this weeks burger
and schooner choice

MONDAY - FRIDAY

HAPPY HOUR
4PM TILL 6PM
\$7 SCHOONERS | **\$12** COCKTAILS
\$7 HOUSE WINE

Not available on public holidays

THE TERMINUS HOTEL | 492 QUEENS PARADE, NORTH FITZROY
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@terminushotelfn @terminushotelfitzroynorth

CHECK OUT OUR BOARD
for fresh releases

LAGER / PILSNER	%	\$	CIDER / SOUR / GINGER BEER	%	\$
Asahi	5	9.5	Boatrockers Miss Pinky Sour	3.4	11.5
Coopers Light	2.9	8	La Sirene Citray Sour	4.5	11
Corona	4.6	9.5	Stomping Ground Passionfruit Smash	4.2	11
Melbourne Bitter	4.6	9	Brookvale Union Ginger Beer	4	11.5
O'Brien Lager (GF)	4.5	9.5	Napoleon Pear Cider	4.5	11.5
			Willie Smiths Traditional Apple Cider	5.4	12
ALES			SELTZER		
Coopers Pale Ale	4.5	10	Local Peach	4	12
Hawkers Hazy Pale Ale	4.8	10.5	Local Lemon	4	12
Bridge Road Beechworth Pale Ale	4.8	10.5	Local Passionfruit	4	12
Hop Nation The Buzz American Red Ale	6	11.5	NON ALCOHOLIC		
Hawkers IPA	6	14.5	Heineken Zero	0	9
Boatrockers Big Love Hazy IPA	6.2	15	Heaps Normal Quiet XPA	<0.5	9
Balter Captain Sensible	3.5	9.5	Heaps Normal Lager	<0.5	9
O'Brien Pale Ale (GF)	4.5	9.5	Bridge Road Free Time Pale	<0.5	9
O'Brien XPA (GF)	3.8	10			
DARK / STOUT					
Coopers Stout	5.6	11			
Hawkers Stout	5.4	11.5			
La Sirene Praline Hazlenut Stout	5.6	15			
Moon Dog Mack Daddy Dark Ale	5	12			
Boatrockers Stout	6.1	13.5			
Stomping Ground Bunker Porter	6.2	13.5			

SPARKLING	REGION / COUNTRY	120ml GLS	BOTTLE
Dunes & Greene Prosecco	South Australia	11	62
Marty's Block Sparkling Brut Cuvee	Regional, SA	11	50
42 Degrees South Premier Cuvee Sparkling	Coal River Valley, TAS	14.5	70
Jansz Premium Cuvee	Pipers Brook, TAS		77
WHITE			
Henschke Peggy's Hill Riesling	Eden Valley, SA	12	58
Cloud Street Sauvignon Blanc	Central Victoria	11	48
Opawa Sauvignon Blanc	Marlborough, NZ	12	58
Terre Forti Pinot Grigio	Emilia-Romagna, Italy	11	52
La La Land Pinot Gris	Murray Darling, VIC	11	53
Motley Cru Chardonnay	King Valley, VIC	12	50
Tarrawarra Estate Chardonnay	Yarra Valley, VIC	15.5	74
Dr Loosen, 'Kabinett' Riesling	Mosel, Germany		95
William Fèvre Petit Chablis	Petit Chablis, France		110
ROSÉ			
Petit Detours Rosé	Languedoc, France	12	55
Hesketh Wild at Heart Rosé	Limestone Coast, SA	11	50
Innocent Bystander Moscato Rosé 275ml	Swan Hill, VIC		15
Rameau d'Or Rosé	Cotes de Provence, France		75
RED			
Marty's Block Shiraz/Cab	Regional, SA	11	48
Budburst Shiraz	Barossa Valley, SA	14	68
Penfolds Koonunga Hill '76 Shiraz Cabernet	Barossa Valley, SA	15	72
Cloud Street Pinot Noir	Central Victoria	11	48
Red Claw by Yabby Lake Pinot Noir	Mornington Peninsula, VIC	15	75
La Celia Bustos Malbec	Argentina	12	58
Heirloom Cabernet Sauvignon	Coonawarra, SA	14	65
Bodegas Del Mundo Valdemoreda Tempranillo	Rioja, Spain	12	50
Kay Brothers "Basket Pressed" Shiraz	McLaren Vale, SA		70
Trediberri Nebbiolo Langhe DOC	Piedmont, Italy		92

TO EAT

SHARED

Crispy pork bao, kimchi, cucumber, peanuts **\$18**
Southern fried chicken ribs, sriracha plum sauce **\$18**
Grilled Aphrodite halloumi, vincotto, roasted grapes **(GF) (V) \$18**
Flash fried calamari, lime aioli, chilli salt **\$19**
Chicken & sweet corn gyoza, soy mirin **\$19.5**
Smoked cauliflower and mozzarella arancini, harissa salsa **(V) \$18**
Spiced ground beef nacho, corn chip, guac, mozzarella, chive sour cream **\$20**
Smoked chicken tacos, green chutney mayo, guac, pickled onion **\$19**
Caramelised confit garlic and camembert bread **(V) \$18**
Chips, aioli **\$12**

CLASSICS

Free range chicken parmigiana, leaf salad, chips **\$31**
Braised lamb shank, chive mash, root veg, gravy **(GF) \$35**
Craft beer battered Lakes Entrance Rockling, leaf salad, chips, yoghurt tartare **\$32**
House blend beef burger, cheddar, red onion, aioli, cos, tomato, mustard & pickles on a brioche bun with chips **\$27**
Southern fried chicken burger, kimchi mayo & slaw on a brioche bun with chips **\$27**
Gluten-free buns +\$3

GRILL **(GF)**

300g Bone in porterhouse **\$46**
200g Eye fillet **\$53**
300g Rump **\$42**
250g Scotch fillet **\$54**
All steaks come with chips, leaf salad, your choice of sauce

SAUCES

Red wine jus / Mushroom / Peppercorn / Bearnaise **(GF) \$5**
Garlic butter / Truffle butter / Thyme bone marrow butter **(GF) \$3**
Aioli / Tomato sauce / BBQ sauce **(GF) \$1**

FRESH

Crispy pork belly, rice noodles, bean shoots, Asian herbs **(GF) \$32**
Hot smoked Tassie salmon, pomegranate tabbouleh, watercress **\$33**
Confit duck, Turkish rice, parsley, mint, coriander, chives, preserved lemon **(GF) \$33**

STONE BAKED PIZZA

Red base (sugo & mozzarella)
Mozzarella, sugo, basil **(V) \$19**
Midnight ham & pineapple **\$27**
Tandoori lamb, minted honey yoghurt **\$29**
Vodka sauce, cherry tomato, pesto, ricotta **(V) \$25**
Pepperoni, mozzarella, honey pickled jalapeños **\$26**

White base (garlic mozzarella)
Chilli & garlic prawn, lemon, parsley **\$30**
Blue cheese, broccoli leaf, garlic, mozzarella **(V) \$27**
Field mushroom, feta, truffle **(V) \$29**
Smoked salmon, brie, spinach, dill **\$27**
Gluten-free bases +\$5

KIDS - \$14

Pasta, napoli sauce, cheese **(V)**
Fish, chips & salad
Cheese pizza **(V)**
Bangers & mash
Fried chicken tenders, chips, salad
Kids sundae, with chocolate sauce, sprinkles & gummy bears **\$7**

DESSERTS - \$16

Apple crumble, rhubarb strawberry ice cream
Passionfruit panna cotta, meringue
Walnut sticky date pudding, date & sherry ice cream

PLANT BASED

Cooked alongside non plant based items

VEGAN - SHARED

Corn & coriander gyoza, truffle soy mirin dressing **\$18**
Kale, rocket & white bean dip, flat bread **\$17**
Southern fried shimeji mushroom bao, wasabi ranch, pickled cucumber **\$17**
Sesame falafel, sweet potato, coriander chilli dip **(GF) \$16**
Chips, aioli **\$13**
Sweet potato wedges, sweet chilli mayo **(GF) \$16**
Red lentil fritter, coconut mint raita **(GF) \$16.5**

VEGAN - FRESH

Cauliflower curry, herb rice, crispy chickpea **(GF) \$27**
Mixed grains & pulses, sweet potato, raisins, seeds, herbs, dill dressing **\$28**
Carrot, date & thyme burger, pineapple, beetroot, tomato, lettuce, aioli & tomato sauce on a pumpkin bun with chips **\$26**

VEGAN - PIZZA

Vodka sauce, cherry tomato, pesto, plant based cheese **\$27**
Roast pumpkin, salsa verde, goat's style plant based cheese **\$27**
Roasted seasonal veg, semi-dried tomato, plant based cheese **\$27**
Gluten-free bases +\$5

VEGAN - DESSERT - \$16

Lebanese almond milk pudding with pistachio praline **(GF)**

All dishes may contain traces of wheat, nuts & soy. Our chips are fried in oil that may contain traces of gluten.
(GF) Gluten Free | **(V)** Vegetarian

