

Starters

Garlic bread V	6
Southern fried chicken bites , chipotle mayo	8
Peking duck spring roll , hoisin & plum sauce	7.5ea
Trio of house made dips , grilled pita & baked Turkish bread V	16.5
S&P dusted calamari , aioli GF	15
Roasted cauliflower & 3 cheese arancini , aioli V	9
Duck liver pâté , croutons, cornichons, chutney GF on request	12
House made pork & duck terrine	14
Pistachios, cranberries, croutons, cornichons, apple chutney	
Charcuterie Board	27
Pork & duck terrine, duck pâté, saucisson sec, prosciutto di Parma, Yarra Valley fetta, marinated Mt. Zero olives, pickled vegetables, apple chutney, croutons	

Burgers served with a side of chips

Chargrilled wagyu beef burger	22
Bacon, crispy onion, lettuce, tomato, cheddar, S&R special sauce	
Pulled 'Western Plains' pork roll	24
Apple & radish slaw, cheddar, smokey chipotle & BBQ mayonnaise	
Fried buttermilk chicken burger	21
Smashed avo, cheddar, bacon, lettuce, tomato, aioli	
Grilled Halloumi, roasted sweet potato & eggplant burger V	21
Baby spinach, truffle mayo	

Salads

Vietnamese calamari salad GF	22
Rice noodles, Asian slaw, cucumber, chilli peanuts, fried shallots, nuoc cham dressing	
Char grilled chicken salad GF on request	22
Corn, black bean, cherry tomato, roasted pepper, coriander, crispy tortilla	
Roasted sweet potato salad V GF	21
Du puy lentils, pomegranate, candied walnuts, Yarra Valley fetta, rocket, spinach, minted yoghurt dressing	

Mains

Crispy confit duck leg GF	25
Sweet potato rosti, sautéed spinach, pickled beetroot, cherry jus	
House made potato gnocchi	24
Lamb ragu, oregano, rosemary, vine ripened tomatoes, shaved Grana Padano	
OR	
Pan fried gnocchi, wild mushrooms, basil pesto, rocket, Taleggio cheese V	22
Sticky BBQ pork ribs GF	32
Hand cut chips, chargrilled corn, slaw, Kansas City BBQ sauce	
Beef brisket a la bourguignon GF	32
Dutch carrots, kaiserfleisch, mushrooms, caramelised onion, creamy mash	
Panko crumbed chicken breast parmigiana	25
Chips, garden salad	
Pan fried Atlantic salmon GF	29
Crushed Dutch cream & chive potatoes, green beans, confit cherry tomatoes, salsa verde	
Saint & Rogue house made pot pie	23
Creamy mash, peas	

250G 'Great Southern' Scotch Fillet	36
Cauliflower & blue cheese gratin, prosciutto trussed beans, choice of sauce	
220G Gippsland grass fed Eye Fillet	39
Pont neuf chips, broccolini, shaved almonds, choice of sauce	
Choice of sauces: Green pepper & brandy, mushroom & thyme, red wine jus, Maitre d'Hotel butter	

Sides - all 7

Tossed garden salad, French vinaigrette
Apple & radish slaw, candied walnuts
Cauliflower & blue cheese gratin

Bowl of chips, aioli
Seasonal vegetables, garlic butter
Creamy potato mash



DESSERTS ALL 12

Sticky toffee pudding, butterscotch sauce, candied walnuts, vanilla ice cream

Rhubarb, apple & cherry crumble, vanilla ice cream

Vanilla bean crème brûlée, berry compote, vanilla ice cream

Callebaut Belgian chocolate pudding, hot chocolate sauce, vanilla ice cream

Dessert of the Week, please ask for details

CHEESE GF ON REQUEST

French cheese board - quince paste, dried fruit, lavosh, crackers

Comte - D’Affinoise brie – Roquefort blue cheese

Single cheese 13.5

Selection of 3 cheeses 26

DESSERT WINE

2007 Elmslie Iced Riesling 60ml 7.5

FORTIFIED

Ports & Sherry Served At 60ml

McWilliams Royal Reserve Sherry (Spain) 5

Penfolds Grandfather Tawny Port (SA) 17

Galway Pipe Old Tawny Port (SA) 9