

Starters

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| Garlic bread V | 6 |
| Japanese fried chicken bites , miso mayo | 8 |
| Peking duck spring roll , hoisin & plum sauce | 7.5ea |
| Trio of house made dips , grilled pita & baked Turkish bread V | 16.5 |
| Southern spiced calamari , chipotle mayo GF | 15 |
| Wild mushroom & Taleggio arancini , aioli V | 9 |
| Duck liver pâté , croutons, cornichons, apple chutney GF on request | 12 |
| 'Western Plains' pork & confit duck terrine | 14 |
| Pistachios, cranberries, croutons, cornichons, apple chutney | |
| Charcuterie Board | 30 |
| Pork & duck terrine, duck pâté, saucisson sec, wagyu beef bresaola, prosciutto di Parma, pickled vegetables, apple chutney, lavosh, croutons | |

Burgers served with a side of chips

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| Chargrilled wagyu 220g beef burger | 22 |
| Bacon, cheddar, lettuce, tomato, house made pickles, S&R special sauce | |
| Pulled lamb & halloumi burger | 24 |
| Lettuce, tomato, tzatziki | |
| Fried buttermilk chicken burger | 21 |
| Bacon, cheddar, slaw, chipotle mayo | |
| Grilled pumpkin, zucchini, roasted pepper burger V | 21 |
| Meredith goats cheese, pesto mayo | |

Salads

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| Thai BBQ chicken & green papaya salad GF | 22 |
| Cucumber, cashews, nam jim dressing | |
| Provincial calamari Salad GF | 22 |
| Semi dried tomatoes, roast capsicum, green beans, baby capers | |
| Roasted cauliflower, almond & raisin salad V GF | 21 |
| Spinach, de puy lentils, Meredith goats cheese, pomegranate | |

Mains

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| Crispy confit duck leg GF | 27 |
| Dauphinoise potato, spinach, fig & beetroot relish, orange & ginger jus | |
| House made potato gnocchi | 24.5 |
| Traditional pork & red wine ragu, vine ripened tomatoes, basil, shaved Grana Padano | |
| OR | |
| Roast pumpkin, semi dried tomatoes, asparagus, pesto, shaved Grana Padano V | 23 |
| Panko crumbed chicken breast parmigiana | 26 |
| Chips, garden salad | |
| Pan fried Atlantic salmon GF | 29.5 |
| Roast cauliflower puree, asparagus, candied fennel, romesco sauce | |
| Saint & Rogue house made pot pie | 25 |
| Creamy mash, peas | |
| Crackled 'Western Plains' pork belly GF | 32 |
| Gratin potato, pea puree, baby vegetables, port jus | |

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| 250G 'Great Southern' Scotch Fillet GF | 36.5 |
| Hand cut steak chips, hazelnut, gruyere, shallot salad, choice of sauce | |
| 220G Gippsland grass fed Eye Fillet | 39.5 |
| Mac & cheese, prosciutto wrapped beans, choice of sauce | |
| Sauces: Green pepper & brandy, mushroom & thyme, red wine jus, Maitre d'Hotel butter GF | |

Sides - all 8

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| Tossed garden salad , French vinaigrette | Bowl of chips , aioli Seasonal vegetables , garlic butter Creamy potato mash |
| Asian slaw , green papaya | |
| Mac & cheese | |
| Baby spinach , parmesan, hazelnut salad | |

Dessert **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

Callcbaut 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 Bie - Roquefort Blue Cheese

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| Single cheese | 13.5 |
| Selection of cheeses | 26 |

Dessert Wine

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| 2007 | Elmslie Iced Riesling 60ml | 7.5 |
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Fortified

Ports & Sheery Served at 60ml

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| McWilliams Royal Reserve Sheery (Spain) | 5 |
| Penfolds Grandfather Tawny Port (SA) | 17 |
| Galway Pipe Old Tawny Port (SA) | 9 |