

Starters

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

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

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

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	

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

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

DESSERTS all 12

Sticky banana & macadamia nut pudding, praline dust, caramel sauce, vanilla ice cream

Peach, apple & sour cherry crumble, vanilla ice cream

Vanilla bean crème brûlée, berry compote, vanilla ice cream

Callebaut Belgian chocolate parfait, rocky road topping, white chocolate ganache, 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

2015 D’Arenburg, The Noble Mud Pie (SA) 60ml 8.5

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