



Starters

Garlic bread V	6
Cajun 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
Japanese 7 spiced calamari , miso mayo GF	15
Saffron, parmesan and semi-dried tomato arancini , aioli V	9
Duck liver pâté , croutons, cornichons, apple chutney GF on request	12
Rabbit, prune and pistachio terrine Chargrilled sourdough, cornichons, apple chutney	14
Charcuterie board Rabbit terrine, duck liver pâté, saucisson sec, wagyu beef bresaola, prosciutto di Parma, pickled vegetables, apple chutney, lavosh, chargrilled sourdough, croutons	30

Burgers served with a side of chips

Chargrilled wagyu 220g beef burger Bacon, cheddar, lettuce, tomato, house made pickles, S&R special sauce	22
Grilled chicken Caesar burger Baby cos, bacon, egg, parmesan, Caesar dressing	21
Pumpkin and roasted capsicum burger V Spinach, tomato, hummus, Persian fetta, tzatziki	21

Salads

Warm Vietnamese beef salad GF Rice noodles, cucumber, roasted chilli peanuts, coriander, nuoc cham dressing green beans	23
Japanese calamari salad GF Tofu, spring onions, pickled daikon and snow peas, mirin soy dressing	22
Roasted capsicum and sweet potato salad V GF Caramelised Spanish onion, Meredith goats cheese, candied walnuts, pepitas	21

Mains

Confit duck leg GF	27
Burnt carrot & sweet potato puree, grilled witlof, rocket, hazelnut & ruby grapefruit salad	
House made potato gnocchi	25
Lamb ragu, vine ripened tomatoes, rosemary, basil, shaved Grana Padano	
OR	
Creamy blue cheese, spinach, roasted pumpkin, walnuts V	24
Panko crumbed chicken breast parmigiana	26
Chips, garden salad	
Dukkah rubbed lamb ribs	32
Hummus, pistachio, pomegranate, Persian fetta, triple fried chips	
Pan fried Atlantic salmon GF	29.5
Saffron Dutch cream potatoes, spinach, peperonata, sauce vierge	
Saint & Rogue house made pot pie	25
Creamy mash, peas	
'Western Plains' pork belly GF	32
Creamy mash, Dutch carrots, pickled peaches, apple cider jus	

250g 'Union Station' Scotch Fillet GF	36.5
Triple fried hand cut chips, baby cos, bacon & parmesan salad, choice of sauce	
220G Gippsland grass fed Eye Fillet	39.5
Cauliflower, spec & comté crumble, chargrilled broccolini, 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

Petite Caesar salad

Cauliflower, spec & comté crumble

Rocket, hazelnut & ruby grapefruit salad

Bowl of chips, aioli

Seasonal green vegetables, garlic butter

Creamy potato mash

Baby spinach & candied walnut salad, blue cheese dressing

Saint
&
Rogue



DESSERTS ALL 12

Croissant & brioche bread & butter pudding, butterscotch sauce,
vanilla ice cream

Apricot, apple & rhubarb crumble vanilla ice cream

Vanilla bean crème brûlée, berry compote, vanilla ice cream

Warm Callebaut chocolate pudding, chocolate ganache, rocky road 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