

Starters

Garlic bread V	6
Southern style fried chicken bites , BBQ chipotle mayo	8
Peking duck spring roll , hoisin & plum sauce	8ea
Trio of house made dips , grilled pita & baked Turkish bread V	17
Salt & Szechuan peppered calamari , chilli lime mayo GF	15
Basil, parmesan & pinenut arancini , aioli V	10
Duck liver pâté , croutons, cornichons, apple chutney GF on request	12.5
Rabbit, pork & confit duck terrine	15
With pistachio & prune, chargrilled sourdough, cornichons, apple chutney	
Charcuterie board	32
Rabbit terrine, duck liver pate, saucisson sec, wagyu beef bresaola, prosciutto di Parma, pickled vegetables, apple chutney, lavosh, croutons, chargrilled sourdough	

Burgers served with a side of chips

220g Chargrilled wagyu beef burger	22
Bacon, cheddar, lettuce, tomato, house made pickles, S&R special sauce	
Buttermilk fried chicken burger	22
Bacon, cheddar, slaw, BBQ chipotle mayo	
Quinoa & black bean burger V	22
Spinach, tomato, cheddar, mint yoghurt sauce	

Salads

Korean crispy beef salad	23
Kimchi, sesame seeds, slaw, cucumber, rice noodles, spring onions, gochujang dressing	
Warm pesto chicken & avocado salad GF	22
Prosciutto di Parma, cherry tomatoes, Fior di latte, Spanish onion, balsamic glaze	
Summer vegetable salad V GF	22
Roasted capsicum, zucchini ribbons, Jap pumpkin, pickled beetroot, ricotta, toasted almonds, pesto dressing	



Mains

Confit duck leg GF	27.5
Dauphinoise potato, sweet potato puree, sugar snaps, blood orange marmalade	
House made potato gnocchi	26
Lamb, chorizo, tomato & shaved pecorino	
OR	
Jap pumpkin, baked ricotta, spinach, sage & buerre Noisette sauce V	25
Panko crumbed chicken breast parmigiana	27
Chips, garden salad	
Pan fried Atlantic salmon GF	30
Warm chat potato salad, asparagus, tomato, avocado & olive salsa	
Saint & Rogue house made pot pie	26
Creamy mash, peas	
Roasted 'Western Plains' pork belly GF	32
Scented jasmine rice, Asian greens, cashews & chilli caramel	

250g 'Union Station' scotch fillet GF	37.5
Thyme & sea salted French fries, spinach, rocket & almond salad, tarragon & shallot dressing	
220g Gippsland grass fed eye fillet	39.5
Gruyère gratin potato, asparagus, baby carrots	
Sauces: green pepper & brandy, mushroom & thyme, red wine jus, Maitre d'Hotel butter GF	

Sides - all 9

Tomato, Fior di latte & rocket salad

Pesto balsamic dressing

Baby spinach, rocket, pecorino & almond salad

Tarragon & shallot dressing

Korean kimchi, shallots, sesame seed & slaw salad

Gochujang dressing

Seasonal green vegetables,

garlic butter

Bowl of chips, aioli

Creamy potato mash



DESSERTS - ALL 12

White chocolate & raspberry baked New York cheesecake, vanilla ice cream

Summer berry, apple & cinnamon spiced crumble, brown sugar & coconut topping, vanilla ice cream

Vanilla bean crème brûlée, berry compote, vanilla ice cream

Warm Callebaut chocolate pudding, salted caramel sauce, peanut brittle, vanilla ice cream

Dessert of the Week, please ask for details

CHEESE GF on request

Trio of French cheeses Quince paste, dried fruit, lavosh, crackers	26
Comte - D’Affinoise brie – Roquefort blue cheese Single cheese selection	13.5each

DESSERT WINE

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