

Starters

Garlic bread V	6
Trio of house made dips , grilled pita & baked Turkish bread V	17
Crispy chicken bites , nam jim dipping sauce	8
Peking duck spring roll , hoisin & plum sauce	8ea
Crab & sweet corn croquettes , chipotle aioli	12
Salt & smoked paprika calamari , chorizo patatas bravas GF	15
Saffron, parmesan & semi-dried tomato arancini , aioli V	10
Duck liver pâté , toasted brioche, cornichons, apple chutney GF on request	13
Rabbit, duck & pork terrine , chargrilled sourdough, cornichons, apple chutney	15
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 22

220g Chargrilled Wagyu beef burger	
Bacon, cheddar, lettuce, tomato, house made pickles, S&R special sauce	
Southern fried buttermilk chicken burger	
Bacon, cheddar, slaw, jalapeños, chipotle mayo	
Roast butternut pumpkin, zucchini & roast pepper burger V	
Spinach, chèvre, aioli	

Salads

Crisp beef salad	23
Kaiserfleisch, egg, charred beans, pumpkin, semi-dried tomato, hazelnuts, chèvre, shallot & tarragon dressing	
Roasted Autumn vegetable salad V	22
Heirloom Dutch carrots, cauliflower, zucchini, capsicum, target beetroot, walnuts, pepitas, smoked scamorza	
Add chicken +4	

Mains

Veal saltimbocca	32
Sage, prosciutto di Parma, parmesan & truffle polenta, Italian slaw	
Confit duck leg GF	27.5
Sweet potato gratin, spinach, target beetroot, muscatel & blood orange jus	
House made potato gnocchi	26
Chicken, chorizo, roast pepper, tomato & shaved Grana Padano	
OR	
Semi-dried tomato, butternut pumpkin, spinach, pine nuts & smoked scamorza V	25
Panko crumbed chicken breast parmigiana	27
Chips, garden salad	
Ras el hanout rubbed lamb ribs	32
Pea, spinach, hummus, Persian feta, pomegranate, pistachio & dukkah fried potato	
Saint & Rogue house made pot pie	26
Creamy mash, peas	
“Humpty Doo” Barramundi fillet GF	30
Burnt carrot purée, pomme rösti, broccolini, macadamia romesco	

250g ‘Union Station’ scotch fillet GF	37.5
Steak chips, spinach, rocket, walnut & shallot salad with blue cheese dressing	
220g Gippsland grass fed eye fillet	39.5
Désirée, sweet potato & emmental dauphinoise, broccolini	
Sauces: green pepper & brandy, mushroom & thyme, red wine jus, Maitre d’Hotel butter GF	

Sides - all 9

Tossed garden salad

French vinaigrette

Baby spinach, rocket, walnut & shallot salad

Blue cheese dressing

Italian Slaw

Seasonal green vegetables

Garlic butter

Bowl of chips

Aioli

Creamy potato mash