

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	
Haloumi & Swiss brown mushroom burger V	
Rocket, tomato & tzatziki	

Salads

Asian inspired beef salad GF	23
Rice noodles, slaw, Thai basil, mango, cashew nuts, coriander & nuoc cham dressing	
Roasted Winter vegetable salad V	22
Selection of winter vegetables, taleggio, dukkah & mint yoghurt dressing	
Add chicken +4	

Mains

Cassoulet de Toulouse	35
Confit duck leg, Toulouse sausage, ragu of lamb, ham hock, kaiserfleisch, & haricot beans	
House made potato gnocchi	
Pulled BBQ beef brisket, Swiss brown mushroom & shaved Grana Padano	26
OR	
Kent pumpkin, vine tomatoes, roast peppers, spinach, taleggio & parmesan V	25
Panko crumbed chicken breast parmigiana	27
Chips, garden salad	
Roasted 'Western Plains' pork belly	32
Creamy mash, heirloom carrots, golden beets & apple cider jus	
Pan fried Atlantic salmon	30
Cauliflower & leek puree, confit truss tomatoes, broccolini with caper, tomato & olive salsa	
Saint & Rogue house made pot pie	26
Creamy mash, peas	
250g 'Union Station' scotch fillet GF	37.5
Hand cut King Edward chips, spinach, watercress, hazelnut & parmesan salad	
220g Gippsland grass fed eye fillet	39.5
Cauliflower mac & cheese, heirloom carrots	
Sauces: green pepper & brandy, mushroom & thyme, red wine jus, Maitre d'Hotel butter GF	

Sides - all 9

Tossed garden salad
French vinaigrette

Cauliflower mac & cheese

Spinach, watercress, hazelnut & parmesan salad

Seasonal green vegetables
Garlic butter

Bowl of chips

Aioli

Creamy potato mash