

## Starters

<b>Garlic bread</b> V	6
<b>Trio of house made dips</b> , grilled pita & baked Turkish bread V	17
<b>Chipotle southern fried chicken bites</b> , ranch sauce	8
<b>‘Western Plains’ pork &amp; prawn spring roll</b> , plum XO sauce	8ea
<b>Cauliflower, gruyère &amp; saffron croquettes</b> , aioli V	10
<b>Lime &amp; chilli salted squid</b> , siracha mayo GF	15
<b>Confit duck, shitake &amp; ginger arancini</b> , miso mayo	12
<b>Duck liver pâté</b> , toasted brioche, cornichons, apple chutney GF on request	14
<b>Rabbit, duck &amp; pork terrine</b> , chargrilled sourdough, cornichons, apple chutney	15
<b>Charcuterie board</b>	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

<b>220g Chargrilled Wagyu &amp; brisket beef burger</b>
Bacon, cheddar, lettuce, tomato, pickles, aioli
<b>Southern fried buttermilk chicken burger</b>
Bacon, cheddar, slaw, jalapeños, chipotle mayo
<b>Dukkah spiced Jap pumpkin &amp; halloumi burger</b> V
Rocket, tomato & pesto yoghurt

## Salads

<b>Warm Tandoori chicken salad</b> GF	23
Cherry tomato, cucumber, almonds, grilled red onion, capsicum. Mango, chilli & coriander salsa, yoghurt dressing	
<b>Roasted heirloom carrot, Jap pumpkin &amp; cauliflower salad</b> V, GF	22
Spinach, ‘Yarra Valley’ fetta, pecans, cranberries	

## Mains

<b>Roasted 'Western Plains' pork belly</b> GF	32
Creamy mash, trio of Heirloom carrot, pickled cherry & red currant jus	
<b>'Humpty Doo' barramundi</b> GF	30
Preserved lemon & cauliflower purée, pickled purple cauliflower, asparagus, smoked almond romesco	
<b>Confit duck leg</b> GF	28
Potato & leek rosti, brussel sprout, shallot & kaiserfleisch purée, tangelo jus	
<b>Saint &amp; Rogue house made curry</b>	26
Jasmin rice, roti bread, apple chutney & yoghurt	
<b>House made potato gnocchi</b>	26
Spring lamb ragu, rosemary, oregano & pecorino	
<b>OR</b>	
Pesto, spring pea, Jap pumpkin & persian fetta V	25
<b>Saint &amp; Rogue house made pot pie</b>	26
Creamy mash, peas	
<b>Panko crumbed chicken breast parmigiana</b>	27
Shoestring fries, shredded cabbage salad	

<b>Gippsland grass fed eye fillet</b>	41
Hasselback potato, broccolini, almond & béarnaise butter	
<b>260g 'King Island' porterhouse</b> GF	39
Shoestring fries with rosemary salt, shredded cabbage salad	
<b>Sauces:</b> green pepper & brandy, mushroom & thyme, red wine jus, béarnaise butter GF	

## Sides

<b>Shoestring fries</b>	9	<b>Trio of heirloom carrots</b>	12
<b>Creamy potato mash</b>	9	Butter maple glaze	
<b>Shredded cabbage salad</b>	9	<b>Broccolini</b>	12
		Béarnaise butter, almonds	
		<b>Asparagus</b>	12
		lemon, olive oil, shaved pecorino	