

Starters

Garlic bread V	6
Trio of house made dips , grilled pita & baked Turkish bread V	17
Japanese fried chicken bites , miso & mirin aioli	8
Brisket & Jacks cheese spring roll , Kansas city BBQ sauce	9ea
5 spice calamari , pickled vegetables, lime & siracha mayo GF	15
Roasted cauliflower, saffron & manchego arancini , romesco sauce V	10
Chicken liver pâté , toasted brioche, cornichons, apple chutney GF on request	14
Rabbit, chicken & pork terrine , chargrilled sourdough, cornichons, apple chutney	15
Charcuterie board	32
Rabbit terrine, chicken liver pâté, saucisson sec, Wagyu beef bresaola, prosciutto di Parma, pickled vegetables, apple chutney, lavosh, croutons, chargrilled sourdough	

Burgers served with a side of fries 23

220g Chargrilled Wagyu & brisket beef	
Bacon, cheddar, lettuce, tomato, pickles, aioli	
Southern fried buttermilk chicken	
Bacon, cheddar, slaw, jalapeños, ranch sauce	
Grilled eggplant, roast capsicum & smoked scamorza cheese V	
Rocket, pickled zucchini, tzatziki	

Salads

Vietnamese “King Island” beef GF	24
Rice noodles, cucumber, carrot, bean shoots, Asian herbs, roasted peanuts, nuoc cham dressing	
Autumn vegetable V, GF	22
Spinach, roasted capsicum, eggplant, heirloom carrots, pickled zucchini, pomegranate, smoked almonds, baked ricotta, yoghurt dressing	

Mains

Southern rubbed 'Western Plains' pork belly GF	32
Maple bacon slaw, cajun potatoes, pickled apricot & BBQ sauce	
Crispy skinned Atlantic salmon 'Niçoise' GF	30
Dutch cream potato salad, snake beans, egg, cherry tomato, olives, anchovy salsa	
Confit duck leg GF	29
Sweet potato mash, sautéed spinach, blueberry jus	
Saint & Rogue house made curry	26
Jasmin rice, roti bread, apple chutney & yoghurt	
House made potato gnocchi	26
Traditional pork & veal ragu, shaved Grana Padano	
OR	
Cherry tomato, roasted capsicum, pesto, whipped ricotta V	25
Saint & Rogue house made pot pie	26
Creamy mash, peas	
Panko crumbed chicken breast parmigiana	28
Shoestring fries, shredded cabbage salad	

Grass fed 'Gippsland' eye fillet GF	41
Roquefort potato gratin, snake beans, crispy prosciutto di parma	
270g 'King Island' porterhouse GF	39
Hand cut triple fried Dutch cream chips. Butter lettuce, hazelnut, parmesan & shallot salad	
Sauces: green pepper & brandy, mushroom & thyme, red wine jus, béarnaise butter GF	

Sides

Shoestring fries	9	Heirloom Dutch carrots	12
Creamy potato mash	9	Butter maple glaze	
Shredded cabbage salad	9	Snake beans	12
Butter lettuce salad	9	Sautéed with garlic & hazelnut butter	
Hazelnuts, parmesan, shallots		Roquefort potato gratin	12