

**Starters**

<b>Garlic Bread</b> <b>V</b>	<b>6</b>
<b>Trio of dips</b> <b>V, OGF</b>	<b>17</b>
Grilled pita & baked Turkish bread	
<b>Japanese fried chicken bites</b>	<b>8</b>
Miso & mirin aioli	
<b>Brisket &amp; Jacks cheese spring roll</b>	<b>9ea</b>
Kansas City BBQ sauce	
<b>5 spice calamari</b>	<b>15</b>
Pickled veg, lime & siracha mayo	
<b>Cauliflower &amp; manchego arancini</b> <b>V</b>	<b>10</b>
Romesco sauce	
<b>Rabbit, pork &amp; chicken terrine</b>	<b>15</b>
Sourdough, pickles & apple chutney	
<b>Chicken liver pate</b>	<b>14</b>
Brioche, pickles & apple chutney	

**Burgers** served with a side of fries **23**

<b>220g Wagyu &amp; beef brisket</b>	
Bacon, cheddar, lettuce, tomato, pickles, aioli	
<b>Southern fried buttermilk chicken</b>	
Bacon, Cheddar, slaw, jalapenos, ranch sauce	
<b>Panko crumbed eggplant, roast capsicum &amp; smoked scamorza cheese</b>	
Rocket, pickled zucchini, tzatziki	

**Salads**

<b>Autumn vegetable</b> <b>V, GF, OVG</b>	<b>22</b>
Spinach, roasted capsicum, eggplant, heirloom carrots, pickled zucchini, pomegranate, smoked almonds, baked ricotta, yoghurt dressing	
<b>Salad special</b>	<b>23</b>
Please ask for details	

**Mains**

<b>Fish of the day</b>	<b>market price</b>
Please ask for details	
<b>Confit duck leg</b> <b>GF</b>	<b>29</b>
Sweet potato mash, sautéed spinach, blueberry jus	
<b>Saint &amp; Rogue house made curry</b>	<b>26</b>
Jasmin rice, roti bread, apple chutney & yoghurt	
<b>Pasta of the day</b> <b>OV</b>	<b>26</b>
Please ask for details	
<b>Saint &amp; Rogue house made pot pie</b>	<b>26</b>
Creamy mash, peas	
<b>Panko crumbed chicken breast parmigiana</b>	<b>28</b>
Shoestring fries, shredded cabbage salad	

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**270g 'King Island' porterhouse** **GF** **39**

Hand cut triple fried Dutch cream chips. Butter lettuce, hazelnut, parmesan & shallot salad

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**Sides**

<b>Sides</b>	<b>9</b>
Fries, aioli	
Wedges, sweet chilli & sour cream	
Creamy mash potato	
House garden salad	

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**Desserts**

**all 12**

**Apple, apricot & strawberry crumble**, toasted coconut, nutmeg, brown sugar, vanilla ice cream

**Warm Callebaut chocolate pudding**, chocolate ganache, hazelnut toffee, vanilla ice cream

**Dessert of the week**, please ask for details

**Selection of French cheese**

*18mth aged Comte, Brie D’Affinoise, Roquefort blue*

Single	<b>13</b>
Duo	<b>20</b>
Trio	<b>27</b>