

1873 - 2021

The building in which you sit was designed by prominent architects Crouch & Wilson and constructed by Linacre & Farnsworth for the colonial magistrate William Welshman in 1873.

Over the decades the building has housed numerous businesses, from print shops, to leather factories, even wine & spirit merchants, DJ Touomy Ltd. In the early 2000s it became St. Arnou Beer Café, then shortly after it was renamed to what you now know as Saint & Rogue.

| | | | |
|--|-----------|---|-----------|
| Marinated olives vgn | 10 | Roasted Lebanese eggplant | 26 |
| | | Capsicum hummus, pine nuts, feta, sumac, herbs vgn | |
| Grilled ciabatta , whipped parsley butter, dukkah | 12 | Schnitzel | 28 |
| | | Slaw, grain mustard jus | |
| Potato croquettes , black garlic tartar v | 12 | Wagyu beef burger | 25 |
| | | American cheddar, caramelised onion, brioche, fries | |
| Panko chicken bites , chilli mayonnaise | 15 | Three Australian cheeses | 27 |
| | | Quince, crackers, muscatels | |
| Char-grilled octopus , crushed potatoes, 'nduja dressing df | 16 | | |
| Duck liver parfait , red onion jam, croutons gfo | 15 | | |
| Skin on chips , aioli gf,v | 10 | | |

**Express
Lunch**

Petite entrée
& Main \$40

**Monday
Steak Night**

Butchers cut
Chips, salad, jus \$24

Dietary Key: v = vegetarian | gf = gluten free | vgn = vegan | df = dairy free | o = optional

Tap Beers

Pot/Schn/Pint

| | |
|----------------------------|-------------------|
| Mountain Goat Lager | 7 / 10 / 13 |
| 4 Pines Draught | 6.5 / 9.5 / 12.5 |
| Peroni | 15 |
| Melbourne Bitter | 6.5 / 9.5 / 12.5 |
| Balter XPA | 7.5 / 10.5 / 13.5 |
| Tooborac American Pale Ale | 6.5 / 9.5 / 12.5 |
| Fixation IPA | 7.5 / 10.5 / 13.5 |
| Moon Dog Stout | 8 / 11 / 14 |
| Guinness | 6.5 / 9.5 / 12.5 |
| Napoleone Apple Cider | 6.5 / 9.5 / 12 |

Bottles & Cans

| | |
|--------------------------------|----------|
| Cascade Premium Light | TAS / 10 |
| Moo Brew Pilsner | TAS / 12 |
| Corona | MEX / 11 |
| Asahi | JAP / 11 |
| Peroni Red | ITA / 11 |
| Nort Non Alc Refreshing Ale | NSW / 10 |
| Stone & Wood Pacific Ale | NSW / 12 |
| Two Bays Brewing GF Pale Ale | VIC / 15 |
| Feral Brewing IPA | WA / 12 |
| Moon Dog Passionfruit Sour Ale | VIC / 12 |
| Brookvale Union Ginger Beer | NSW / 11 |
| Napoleone Pear Cider | VIC / 11 |

White

| | |
|---|----|
| NV Redbank Emily Brut VIC | 10 |
| 20 West Cape Howe Riesling WA | 11 |
| 20 Te Mania Sauvignon Blanc NZ | 11 |
| 20 Kris DOC Pinot Grigio ITA | 12 |
| 20 The Other Wine Co. Pinot Gris SA | 12 |
| 16 Catlin Chardonnay SA | 13 |

Red

| | |
|---|----|
| 20 Yangarra Estate Rose SA | 12 |
| 19 Rob Dolan Pinot Noir VIC | 13 |
| 19 Sanguine Progeny Shiraz VIC | 13 |
| 18 Conde Valdemar Rioja Crianza ESP | 12 |
| 19 Pizzini Sangiovese VIC | 12 |
| 18 Snake & Herring Cab Sav WA | 12 |

House Spirits

12

| |
|----------------------------------|
| Ketel One Vodka |
| Tanqueray Gin |
| Appleton Estate Rum |
| Johnny Walker Black 12yo Whiskey |
| Old Forester Bourbon |
| Tromba Blanco Tequila |

Cocktails

22

Espresso Martini

A tequila twist on a classic

Cosmopolitan

Ketel one with orange liqueur, lime, cranberry

Bourbon Sour

Old Forester, sweet & sour with a cherry on top

Negroni

A classic mix of Tanqueray, Campari, sweet vermouth

Old Fashioned

Old Forester with sugar, Angostura bitters

Bloody Mary

Just tell us how spicy you want her

Full drinks menu upon request