

Small Plates

Marinated olives vgn	10	Beetroot tartare , stracciatella, saffron emulsion, fried bread gfo,v	15
Grilled ciabatta , whipped parsley butter, dukkah	12	Char-grilled octopus , crushed potatoes, 'nduja dressing df	16
Potato croquettes , black garlic tartar v	12	Duck liver parfait , red onion jam, croutons gfo	15
Panko chicken bites , chilli mayonnaise	15	Salumi plate , pickled salad, toasted focaccia gfo	26
Crab and sweetcorn toast	14		

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.

Main

Steak au poivre	36
Pommes frites	
Ricotta gnocchi	28
White onion, blue cheese, pine nuts v	
Seared rockling	34
Hazelnut crumble, garden peas, burnt carrot, ruby grapefruit nfo	
Schnitzel	28
Slaw, grain mustard jus	

Sides

Roasted chat potatoes , garlic vinaigrette gf,v	12
Skin on chips , aioli gf,v	10
Baby gem heart , shallots, parmesan, dijonnaise v	12
Collard greens , marinated feta v,dfo	12
Smashed cucumber salad , sesame, chilli oil gf,v	12

Desserts

Dirty chai tiramisu	15
Anglaise	
Almond cake	15
Biscoff & cream cheese mousse, macerated berries, mint	
Three Australian cheeses	27
Quince, crackers, muscatels	

Express Lunch

Petite entrée
& Main \$40

Monday Steak Night

Butchers cut
Chips, salad, jus \$24

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



Tap Beers

Pot/Schn/Pint

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

Bottles & Cans

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

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

House Spirits

12

Ketel One Vodka

Tanqueray Gin

Appleton Estate Rum

Johnny Walker Black 12yo Whiskey

Old Forester Bourbon

Tromba Blanco Tequila

Full drinks menu upon request