

Small Plates

Roasted cauliflower & Gruyère croquettes, watercress v 12

Charred eggplant & sesame dip, pistachios, focaccia vgn 14

Duck liver parfait, red onion jam, pickles, croutons ogf 15

Lemon pepper chicken tenders, hot & sour sauce gf 16

Spiced beef cigars, Tunisian braised beef, brik pastry (2) 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

Chickpea & tomato stew 26
Grilled eggplant, apricots, tahini, za'atar vgn, gf

Spinach gnocchi Parisienne 31
Radicchio, Gorgonzola dolce v

'Hazeldenes' free range chicken schnitzel 28
Herb & poremesan crumb, Italian slaw, shallot jus

Crispy skin 'Western Plains' pork belly 33
Silverbeet, apple purée, cider jus gf

Hot smoked Petuna ocean trout 30
New potato, watercress, sauce gribiche gf

Shepherd's pie 29
15 hour lamb shoulder & minted peas gf

250g Black Angus rump cap 33
Boulangère potato & green pepper jus gf

Sides

Roasted Japanese pumpkin 12
Sunflower seed cream, chilli marinated fetta v, gf

Mixed leaves, shallot vinegar dressing vgn, gf 9

Skin on chips, aioli gf 9

Desserts

Warm chocolate fondant 14
Salted caramel, crème fraîche

Ginger crème brûlée 14
Muscovado sugar gf

3 Cheeses w. accompaniments 27



Please Check-in
& show to staff.

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

Express Lunch

Petite entrée
& Main \$35

Monday Steak Night.

Butchers cut
Chips, salad, jus \$24



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
19 Te Mania Sauvignon Blanc NZ	11
19 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
18 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

20

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

11

Ketel One Vodka

Tanqueray Gin

Appleton Estate Rum

Johnny Walker Black 12yo Whiskey

Old Forester Bourbon

Tromba Blanco Tequila

Full drinks menu upon request