

THE DINING ROOM - BOOZE FOOD

Spiced roasted Victorian almonds \$5.50

Roasted Victorian Cashews \$5.50

Herb roasted Peanuts \$4.50

Marinated olives \$5.50

Chunky chips w/ roast garlic aioli \$7

THE DINING ROOM - SMALL FOOD

Chilli salt and Szechuan peppered squid w/ lime and caper aioli \$15

Bruschetta w/ vine-ripened tomato,
Fetta, red onion and basil \$7

Mezze Plate - mixed dips, olives, cured meats and
crostini \$18

Red curry sesame crusted beef fillet carpaccio \$16

Smoked salmon & dill crème fraiche crispy wonton
stack \$15

Crispy fried lamb cigars w/ pickled cucumber & sour
minted chilli yoghurt \$15

Rustic herbed Garlic Bread \$5

THE DINING ROOM - MAINS

Char-grilled scotch fillet w/ chunky chips, jus, garlic
seeded mustard aioli and
mixed leaf salad \$29

Prawn, lemon & saffron risotto w/ fresh parmesan &
wild rocket \$25

Smoked Trout, asparagus & toasted pinenut salad w/
kipfler potatoes, baby spinach & horseradish cream \$22

Warm duck salad w/ crispy shallots, soba noodles, water
chestnuts and char sui sesame dressing \$22

Orange glazed pork cutlet w/ spiced fruited cous cous,
baby spinach & toasted almonds \$27

Chicken Parma w/ chunky chips and mixed leaf salad
\$23

Pasta linguine w/ cherry tomatoes, chilli, baby spinach,
kalamata olives, fresh basil, lemon oil & parmesan \$22

Seared Harissa beef salad w/ wood fired peppers, butter
beans, candied tomatoes, mint & white balsamic \$24

Slow roasted Balsamic Lamb rump w/ sweet potato &
fetta stack, spinach & port wine jus \$31

BBQ Veal T-bone w/ horseradish butter, kipfler chips,
jus & mixed leaf salad \$30

Pan seared fish of the day w/ Dashi broth of soba
noodles, baby bok choy, oyster mushrooms & shredded
nori \$29

Crispy skinned boned Chicken leg
w/ baked ginger rice, bean shoot & coriander salad and
chilli caramel \$25

THE DINING ROOM - SIDES

Steamed seasoned mixed greens \$6
Salad of wild rocket, cherry tomato and fresh parmesan
\$6

Chunky chips w/ roast garlic aioli \$7

THE DINING ROOM - DESSERTS

- Baked honey & Limoncello ricotta cheesecake w/ raspberry coulis \$10
Coconut & Lime Pannacotta w/ pineapple jelly & toasted pineapple shards \$10
Chocolate, butterscotch & almond tart w/ coffee mascarpone cream \$10
Cheese Plate – a selection of Australian cheese w/ quince paste and lavoche. \$16

THE FINAL TOUCH

All dessert wines are served as 60ml per glass

	Gls	Btl
2007 Elmslie Iced Riesling (Tamar Valley Tas)	\$9.00	\$27.50
2008 D'Arenberg The Noble Mud Pie Viogner, Pinot Gris Marsanne (SA)	\$9.00	\$27.00
2008 Foxy's Hangout Late Harvest Pinot Gris (Mornington Peninsula Vic.)	\$9.00	\$27.00

All Ports and Sherry are served as 45ml per glass

Valdespino Pedro Ximenez Sherry
(Spain) \$7.00

Penfolds Grandfather Fine Old Tawny Port
(Magill Estate, SA) \$13.00

Galway Pipe Old Tawny Port
(SA) \$7.00

Functions at Saint & Rogue

From product launches to engagement parties,
Saint & Rogue can help make your event one to remember.

Please ask one of the S&R team for more information