

## THE BAR – LAP TOP LUNCH

(available 12pm to 2-30pm Mon – Fri)

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

Chorizo, spinach & smokey tomato penne w/ fresh parmesan \$14

Spinach, lemon & saffron risotto w/ fresh shaved parmesan and wild rocket \$14

Double smoked ham, mustard garlic aioli & mixed leaf toasted Panini \$14

## THE BAR – 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 BAR - SMALL FOOD

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

Mezze Plate – Mixed dips, marinated olives, cured meats & 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

Chunky Chips w/ roasted garlic aioli \$7

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

## THE BAR - 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

Toasted Turkish steak sandwich w/ tomato, baby spinach, chips and seeded mustard aioli \$19

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

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

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

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

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

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

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

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

## THE BAR -SIDES

Steamed seasoned mixed greens \$6

Salad of wild rocket, cherry tomato and fresh parmesan \$6

Chunky chips w/ roast garlic aioli \$7

## THE BAR -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 \$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) \$7.0

*YES, WE DO HAVE SET MENUS!*

*Please be patient, due to our popularity, sometimes there may be a wait for your food*

*The Saint & Rogue,  
We are your Thirdplace!*

*Yes! The Saint & Rogue is available for private functions*

\$16