

1873 - 2026

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 Tuomy 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.

Entrées

Smoked ham hock terrine	24	Salmon rillettes	24
Mustard, pickles, onion jam, crostini <i>cedo, ng, no</i>		Harris Smokehouse salmon, sour cream, fennel, chives, qukes, Yarra Valley salmon roe, crostini <i>cedo</i>	
Sardines on toast		Cheese & mushroom croquettes (2)	18
Cured Port Lincoln fillets, toasted focaccia, sunflower seed romesco, pickled green tomato <i>cedo, ng, no</i>	22	Truffle manchego, smoked mozzarella, assorted mushrooms, sage, lemon & roast garlic mayonnaise <i>v</i>	
Tempura zucchini flowers (2)	22	Breads	
Ricotta, mint, haloumi, beetroot relish <i>v, gf, no, ng</i>		Brasserie sourdough, Paysan Breton butter <i>gfo</i>	8
'Port Arlington' mussels au gratin	24	Toasted focaccia, confit garlic & herb butter	12
Curry butter, coconut sambal, tobiko, lime <i>ced</i>			
Cauliflower & almond cream	18		
Spiced chickpeas, spinach, roast seeds, braised red onion, Aleppo chilli <i>vgn, ced</i>			

Mains

Fish of the day	MP	Handmade pappardelle	36
Steak & ale pie	36	Veal ragu, mushrooms, peas	
Champ mash, house HP sauce		Sri Lankan sweet potato & cauliflower curry	32
'Berkshire' pork rib eye	42	Coconut, peas, cumin rice pilaf <i>vgn, ced</i>	
Fondant potato, mustard leaf, currants, pine nuts, apple balsamic, herb oil <i>ced</i>		300g 'Southern Ranges' sirloin MB4+	58
Roast 'Bannockburn' chicken supreme	42	Served with triple cooked chips <i>gf, cedo</i>	
Corn purée, fondant potato, Dutch carrot, pepita pesto, chicken jus <i>gf</i>		300g 'Southern Ranges' scotch fillet MB4+	60
Linguini	41	Served with triple cooked chips <i>gf, cedo</i>	
King prawn & blue swimmer crab, shellfish bisque, chilli, pangrattato, bottarga		Pepper sauce <i>ced</i> / Béarnaise <i>ced</i> /	6
Agnolotti	36	Café de Paris butter <i>ced</i> / Red wine jus <i>ced</i>	
Roast pumpkin & almond, brown butter, sage, Meredith goats curd <i>v</i>		Sides	
		Fries, roasted garlic aioli <i>v, vgn</i>	13
		Mixed leaves, Dijon vinaigrette <i>ced, vgn, no, ng</i>	14
		S&R mash <i>v</i>	11

Monday Steak \$30

250g Butchers cut, fries, salad, béarnaise

Tuesday Roast \$35

All the trimmings, Yorkshire pudding

Business Lunch

Applies to entire table

2 course | 52pp

3 course | 70pp

Tap Beer

	Pot/Schn/Pint
Moo Brew Ale	7.5 / 11 / 14
Saint & Rogue Lager	7.5 / 11 / 14
Melbourne Bitter	8 / 12 / 15
Kirin Lager	8.5 / 12.5 / 16
Pirate Life South Coast Pale Ale	8 / 12 / 15

Balter XPA	8.5 / 12.5 / 16
Bodriggy Hazy IPA	8 / 12 / 15
Saint & Rogue 3.5% Lager	7.5 / 11 / 14
Guinness	8.5 / 12.5 / 16
Napoleone Apple Cider	7.5 / 11 / 14

Bottles & Cans

Bridge Road 0% Pale Ale	VIC / 11
Heineken Zero	AMS / 11
Corona	MEX / 13
Asahi	JAP / 13
Stone & Wood Pacific Ale	NSW / 13

Brick Lane 0 carb Pale Ale	VIC / 12
Two Bay's Gluten Free Draught	VIC / 12
Kaiju Metamorphosis WCIPA	VIC / 16
Moon Dog Fizzer	VIC / 12
Brookvale Union Ginger Beer	NSW / 14

Sparkling

NV | Pipers Brook Brut | TAS 16

Rosé

24 | Arc du Soleil | FRA 15

White

24 | Riversdale Estate Riesling | TAS 15

24 | Te Mania Sauvignon Blanc | NZ 14

25 | Lawson's Reserve Pinot Gris | NZ 15

24 | Zonzo Estate Chardonnay | VIC 15

Red

25 | Marnong Estate Pinot Noir | VIC 15

22 | Red Edge *degree* Shiraz | VIC 15

22 | Atlas Grenache | SA 15

Full drinks list available upon request

Cocktails

24

Limoncello & Blueberry

Unico limoncello, sparkling wine, soda, blueberries

Strawberry Daiquiri

Bacardi rum, strawberry shrub, lime

Melbourne to Mexico

Patient Wolf Blanco agave gin, lemon, basil, grapefruit

Saintly Martini

Patient Wolf Summer Thyme gin, Dolin Dry vermouth

Rogue's Dram

Johnnie Walker Black, Dolin Rouge vermouth, Cointreau, lime, orange bitters

Lady in Blue

Tanqueray gin, blueberry shrub, lemon, aquafaba

Coconut Chilli Margarita

1800 coconut tequila, agave, lime, hot sauce

Jungle Bird

Sailor Jerry rum, pineapple, Campari, lime

Classics cocktails available upon request

House Spirits

14

Ketel One Vodka

Tanqueray Gin

Appleton Estate Rum

Johnnie Walker Black 12yo Whisky

Old Forester Bourbon

Tromba Blanco Tequila