

1873 - 2024

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.

Entrées

Red lentil & coconut dhal	18	Duck, pork & pancetta terrine	24
Grilled naan <i>vgn, cedo</i>		Wild fig compote, Maffra red Leicester cheddar, pickles, crostini <i>gfo, df</i>	
Sardine schnitzels	22	Merguez lamb sausage	21
Gluten free crumbed 'Port Lincoln' sardine fillets, Pico de Gallo salsa <i>gf</i>		Bullhorn pepper zhoug, zaatar, Yarra Valley feta <i>gf</i>	
Zucchini flowers (2)	22	Blue swimmer crab & prawn arancini (3)	24
Ricotta, haloumi, beetroot relish, rocket, marigold <i>v</i>		Lemon & saffron rice, black garlic aioli, chilli oil, pickled fennel	
Cauliflower fritters	21		
Tahini, sumac, pomegranate, toasted seeds, currants, Jerez vinegar, mint <i>vgn, gf</i>		Breads	
Tasmanian salmon tartare	26	Warm sourdough baguette, Lescure butter	9
Sri Lankan curry leaf chutney, lime, qukes, kashmiri chilli, curry leaf oil, pappadums <i>gfo, df</i>		Garlic bread, confit garlic & Italian herb butter	11

Mains

Fish of the day	MP	Pumpkin & almond raviolo	36
Lamb pie	36	Brown butter, sage, ricotta <i>v</i>	
Braised 'Romsey range' shoulder, pea mash, lamb jus		Handmade linguini	39
Milk fed Victorian veal schnitzel	42	Bisque, prawns, pangrattato, chilli	
Kipfler potato salad, salsa verde		280g 'Cape Grim' MB2+ sirloin	66
Sri Lankan sweet potato & cauliflower curry	30	Hand cut chips, snow pea cress & radish salad, jus & Café de Paris butter <i>gf</i>	
Coconut, peas, cumin rice pilaf <i>vgn, ced</i>		Butchers cut steak	MP
add spiced chicken +9			
Pork adobo	42	Sides	
Pressed sweet & sour 'Berkshire' pork belly, crisp rice cake, papaya atchara <i>gf, df, cedo</i>		Skin on fries, aioli	13
Confit 'Bannockburn' chicken breast	38	Mixed leaf salad	14
Herb crust, roast carrot velouté, potato rosti, pancetta peas, jus gras <i>gf, cedo</i>		Herb vinaigrette <i>vgn, ced</i>	
		Chargrilled compressed zucchini	15
		Yarra Valley feta, sumac, lemon oil <i>vgn, gf</i>	
		Date glazed carrots	15
		Pepita hummus, Turkish pepper, mint <i>vgn, cedo</i>	

Monday
Steak Night
Butchers cut
w| fries, salad, jus
\$28

Tuesday
Schnitzel Night
Choose either
Veal or chicken
w| slaw & fries
\$25