

1873 - 2026

The building in which you sit was designed by prominent architects Crouch & Wilson 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.

In 2002 it was created to what you know today as Saint & Rogue.

## Small plates

<b>Duck liver pâté</b>	22	<b>Cauliflower &amp; Milawa blue cheese risotto</b>	22
Orange & onion chutney, crostini <i>cedo</i>		Caramelised pear, walnuts <i>v, gf</i>	
<b>Yellowfin tuna crudo</b> (1)	23	<b>Truffled mushroom croquettes</b> (2)	18
Pickled green tomato, lilliput capers, citrus oil, angel hair potato, Aleppo chilli <i>ced, no, ng</i>		Manchego, smoked mozzarella, assorted mushrooms, pumpkin seed pesto <i>v, gf, no, ng, nf</i>	
<b>Tempura zucchini flowers</b> (2)	22	<b>Breads</b>	
Ricotta, mint, haloumi, beetroot relish <i>v, gf, no, ng</i>		Toasted focaccia, confit garlic & herb butter	12
<b>Red lentil &amp; coconut dhal</b>	21	Brasserie baguette - <i>choose your butter</i>	8
Grilled naan <i>vgn, cedo</i>		Paysan Breton French	
<b>Taramasalata</b> (1)		Charred corn butter	
Whipped cod roe, qukes, lemon oil, flat bread <i>ng</i>	19	Basil & roast garlic <i>vgn</i>	

## Mains

<b>Fish of the day</b> (M)	MP	<b>Gnocchi</b>	36
<b>Steak &amp; ale pie</b>	36	Hand-made potato dumplings, veal ragu, mushrooms, peas	
Mash, house HP sauce		<b>Sri Lankan sweet potato &amp; chickpea curry</b>	32
<b>'Berkshire' pork rib eye schnitzel</b>	42	Coconut, cumin rice pilaf <i>vgn, ced</i>	
Potato rosti, braised apple & red cabbage, charcuterie sauce <i>gf</i>		<b>Wagyu beef cheek</b>	46
<b>Roast 'Bannockburn' chicken breast supreme</b>	42	Slow braised, red wine, onions, cauliflower soubise <i>ced</i>	
Carrot purée, Lyonnaise potatoes, Dutch carrots, mushrooms, chicken jus <i>gf</i>		<b>300g 'Southern Ranges' grain fed scotch fillet MB4+</b>	66
<b>Lamb shoulder pavé</b>	42	Served with chips or mash <i>gf, cedo</i>	
Tasmanian slow roasted pressed lamb, potato rosti, ratatouille, mint jelly, rosemary jus <i>gf, cedo</i>		<b>Pepper sauce</b> <i>ced</i> / <b>Béarnaise</b> <i>ced</i> /	6
<b>Linguini</b> (M)	41	<b>Café de Paris butter</b> <i>ced</i> / <b>Red wine jus</b> <i>ced</i>	
King prawn & blue swimmer crab, shellfish bisque, chilli, pangrattato, bottarga		<b>Sides</b>	13
		<b>Fries</b> , roasted garlic aioli <i>v, vgn</i>	18
		<b>Baby gem cos &amp; bitter leaf salad</b>	
		Yarra Valley fetta <i>v, vgn, gf</i>	18
		<b>Green beans</b> , confit garlic, almonds, basil butter, white balsamic <i>vgn</i>	18
		<b>Mac &amp; cheese</b> , English cheddar, mozzarella, parmesan, English mustard <i>v</i>	

### 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



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## Tap Beer

	Pot/Schn/Pint		
Moo Brew Ale	8 / 12 / 15	Balter XPA	9.5 / 13.5 / 17.5
Saint & Rogue Lager	8 / 12 / 15	Bodriggy Hazy IPA	8.5 / 12.5 / 16
Melbourne Bitter	8 / 12 / 15	Saint & Rogue 3.5% Lager	8 / 12 / 15
Kirin Lager	9 / 13 / 17	Guinness	9 / 13 / 17
Pirate Life South Coast Pale Ale	9 / 13 / 17	Napoleone Apple Cider	8 / 12 / 15

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## Bottles & Cans

Bridge Road 0% Pale Ale	VIC / 11	Brick Lane Zero Carb Pale Ale	VIC / 12
Heineken Zero	AMS / 11	Two Bay's Gluten Free Draught	VIC / 12
Corona	MEX / 13	Kaiju Metamorphosis WCIPA	VIC / 16
Asahi	JAP / 13	Moon Dog Fizzer	VIC / 12
Stone & Wood Pacific Ale	NSW / 13	Brookvale Union Ginger Beer	NSW / 14

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## Sparkling

NV | Pipers Brook Brut | TAS 17

## Rosé

24 | Arc du Soleil | FRA 15

## White

24 | Riversdale Estate Riesling | TAS 15

25 | 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

23 | Red Edge *degree* Shiraz | VIC 15

24 | Alpha Box & Dice Barbera | SA 17

*Full drinks list available upon request*

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## Cocktails

24

### Zoncello & Blueberry Spritz

Zonzo limoncello, sparkling wine, soda, blueberries

### Strawberry Daiquiri

Bacardi rum, strawberry shrub, lime

### Melbourne to Mexico

Tromba tequila, Patient Wolf 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

15

Ketel One Vodka

Tanqueray Gin

Appleton Estate Rum

Johnnie Walker Black 12yo Whisky

Old Forester Bourbon

Tromba Blanco Tequila