

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.

Breads

Toasted focaccia, confit garlic & herb butter	12
Brasserie baguette, Paysan Breton French butter <i>gfo</i>	8

Small plates

Duck liver pâté	26	Beef tartare tostada (4)	28
Orange & onion chutney, crostini <i>cedo</i>		'Great Southern' eye fillet, lime, jalapeño, shallots,	
Tuna crudo (1)	26	pickled green tomato, green tabasco <i>gf</i>	
Citrus, cucumber, fennel, togarashi <i>ced</i>		Red lentil & coconut dhal	21
Tempura zucchini flowers (2)	22	Grilled naan <i>vgn, cedo</i>	
Ricotta, mint, haloumi, beetroot relish <i>v, gf</i>		Port Phillip Bay mussels (A)	27
Taramasalata (1)	21	Shallots, chorizo, cider, saffron cream, baguette <i>cedo</i>	
Whipped cod roe, crudités, Yarra Valley salmon caviar,		Grilled focaccia	18
flat bread <i>df</i>		Romesco, Sicilian white anchovies	
Carrot hummus	16		
Toasted pepitas, blue corn chips <i>vgn, cedo</i>			

Mains

Fish of the day (A)	MP	Ravioli	39
Steak & ale pie	36	Smoked salmon, lemon & dill, saffron verjuice	
Mash, house HP sauce		beurre blanc, Yarra Valley salmon roe	
'Scottsdale' pork rib eye schnitzel	42	300g 'Southern Ranges' grain fed scotch fillet MB4+	64
Potato rosti, fennel slaw, sunflower seed romesco <i>gf</i>		Served with fries <i>gf, cedo</i>	
Tasmanian lamb shoulder pavé	44	200g 'Great Southern' grain fed eye fillet	68
Potato rosti, Tuscan kale, pine nuts, pomegranate,		Served with roasted beets, potato rosti <i>gf, cedo</i>	
currants, salsa verde <i>gf, cedo</i>		Pepper sauce <i>ced</i> / Red wine jus <i>ced</i> / Café de Paris butter <i>ced</i>	6
Roast 'Hazeldene' chicken supreme	40		
Fondant potatoes, corn velouté, chicken jus <i>ced</i>		Sides	
Sri Lankan sweet potato & cauliflower curry	32	Shoestring fries , roasted garlic aioli <i>v, vgn</i>	14
Coconut, cumin rice pilaf <i>vgn, ced</i>		Mixed leaves , maple mustard vinaigrette <i>vgn, gf</i>	16
Linguini (M)	41	Broccoli florets , whipped tahini, toasted seeds, currants,	18
King prawn & blue swimmer crab, shellfish bisque,		serrano chilli, confit garlic oil <i>vgn</i>	
chilli, pangrattato, bottarga			
Pipe rigate	32		
Roast pumpkin, spinach, toasted almonds,			
Aleppo chilli, pecorino <i>v, nfo</i>			

Business Lunch 2 course | 54pp
Applies to entire table 3 course | 72pp

Monday Steak \$30
250g Butchers cut, fries, salad,
Café de Paris butter or Pepper sauce
Tuesday Schnitzel \$28
Chicken | Milk fed veal | Eggplant
Spring slaw, fries

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

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

Sparkling

NV | Pipers Brook Brut | TAS 17

Rosé

24 | Arc du Soleil | FRA 15

White

25 | Ghost Rock Riesling | TAS 15
 25 | Little Goat Creek Sauvignon Blanc | NZ 15
 25 | Starborough Pinot Gris | NZ 15
 25 | 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

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

Costal Martini

Gindu Coastal gin, Dolin Dry vermouth

Kaffiroska

Ketel One vodka, kaffir lime syrup, lime juice

Blueberry Bramble

Tanqueray gin, blueberry shrub, lemon juice

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