

1873 - 2025

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	Taramasalata	24
Grilled naan <i>vgn, cedo</i>		Whipped cod roe, crudités, lemon oil, flat bread <i>ng</i>	
Mushroom & truffle croquettes (2)	22	Spiced carrot hummus	16
Truffle aioli, Manchego <i>v</i>		Toasted seeds, sesame, Spanish chilli, blue corn chips <i>vgn, ced, no, ng</i>	
Zucchini flowers (2)	22	Baked half shell scallops (2)	21
Ricotta, mint, haloumi, beetroot relish, cress <i>v, gf, no, ng</i>		Curry butter, cucumber & pepper salsa <i>ced</i>	
Chicken liver parfait	21	Breads	
Port jelly, Maffra red Leicester cheddar, wild fig compote, pickles, sourdough crostini <i>gfo</i>		Warm focaccia, Paysan French butter	8
Eye fillet tartare	26	Toasted focaccia, confit garlic & herb butter	12
Enoki mushroom, ponzu, daikon, sesame kewpie, gow gee crisps <i>df, ng</i>		Gluten free baguette, Paysan French butter	10

Mains

Fish of the day	MP	250g 'Red Gum Creek' eye fillet	58
Pie of the week	36	300g 'Great Southern Pinnacle' MB3+ sirloin	62
'Otway' pork rib eye schnitzel	44	Steaks served with cress leaves Choice of truffle mash <i>ced</i> or skin on chips <i>gf</i>	
Braised red cabbage & apple, angel hair potato, grain mustard cream <i>no, ng</i>		Pepper sauce <i>gf</i>	5
Sri Lankan sweet potato & cauliflower curry	30	Béarnaise <i>gf</i>	5
Coconut, peas, cumin rice pilaf <i>vgn, ced</i>		Red wine jus <i>gf</i>	5
Pan roasted 1/2 'Hazeldene's' chicken	38	300g Slow cooked lamb shoulder (serves 2)	98
Assorted mushrooms, potato rosti, tarragon butter <i>gf, cedo</i>		'Tasmanian' grass fed, crispy kipfler potatoes, minted smashed peas, pan juices <i>gf, cedo</i>	
House made potato gnocchi	38	Sides	
Beef cheek ragu, porcini & Swiss brown mushrooms, pine nuts		Skin on fries, aioli <i>v</i>	13
Green prawn & blue swimmer crab linguini	39	Mixed leaf salad	14
Bisque, chilli, pangrattato, bottarga		Herb vinaigrette <i>vgn, ced</i>	
Pumpkin & almond agnolotti	36	Roast Dutch carrots	18
Brown butter, sage, Meredith goats fetta <i>v</i>		Greek yoghurt, seeds, zaatar, pomegranate <i>ced, vgn</i>	

Grilled broccolini 18
Currants, pangrattato, aged balsamic, lemon oil *gfo, vgn*

Monday Steak Night

Butchers cut
w| fries, salad, jus
\$28

Tuesday Meatball Night

Pork & fennel
meatballs, mash
\$25