

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	Blue swimmer crab & prawn arancini (3)	24
Gluten free crumbed 'Port Lincoln' sardine fillets, Pico de Gallo salsa <i>gf</i>		Black garlic aioli, chilli oil, pickled fennel	
Zucchini flowers (2)	22	Taramasalata	18
Ricotta, haloumi, beetroot relish, rocket <i>v</i>		Whipped cod roe, crudités, lemon oil, flat bread <i>df</i>	
Cauliflower fritters	21	Breads	
Tahini, sumac, pomegranate, toasted seeds, currants, Jerez vinegar, mint <i>vgn, gf</i>		Warm sourdough baguette, Lescure butter	9
		Garlic bread, confit garlic & Italian herb butter	11

Mains

Fish of the day	MP	Pumpkin & almond raviolo	36
Lamb pie	36	Brown butter, sage, Meredith goats curd <i>v</i>	
Braised 'Romsey range' shoulder, pea mash, lamb jus		Prawn linguine	39
Sri Lankan sweet potato & cauliflower curry	30	Bisque, prawns, pangrattato, chilli	
Coconut, peas, cumin rice pilaf <i>vgn, ced</i>		300g 'Cape Grim' MB2+ sirloin	66
add spiced chicken +9		220g 'Romsey Range' eye fillet	68
Pork rib eye schnitzel	42	Steaks served with skin on fries, choice of Béarnaise sauce or red wine jus <i>gf</i>	
Otway free range pork, panko & parmesan crumb, fennel & apple salad, salsa verde		Sides	
Confit 'Bannockburn' chicken breast	38	Skin on fries, aioli	13
Herb crust, roast carrot velouté, potato rosti, pancetta peas, jus gras <i>gf, cedo</i>		Mixed leaf salad	14
		Herb vinaigrette <i>vgn, ced</i>	
		Chargrilled zucchini	15
		Yarra Valley feta, sumac, lemon oil <i>vgn, gf</i>	

Monday Steak Night

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

Tuesday Schnitzel Night

Free range chicken breast
w| slaw & fries
\$25